



SDI Review Form 1.6

Journal Name:	British Microbiology Research Journal
Manuscript Number:	2015_BMRJ_16631
Title of the Manuscript:	LACTIC ACID BACTERIA COMPOSITION OF NIGERIAN TYPE II SOURDOUGH
Type of the Article	

General guideline for Peer Review process:

This journal's peer review policy states that **NO** manuscript should be rejected only on the basis of '**lack of Novelty**', provided the manuscript is scientifically robust and technically sound.

To know the complete guideline for Peer Review process, reviewers are requested to visit this link:

(<http://www.sciencedomain.org/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline>)



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PART 1: Review Comments

	Reviewer's comment	Author's comment (if agreed with reviewer, correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
<u>Compulsory</u> REVISION comments	The manuscript is well written, covers lactic acid bacteria composition on sourdough. The abstract and the title include and well explain the matters studied in the paper. The results were very interesting; because of lack of information about lactic acid bacteria in African sourdough, specially in Nigeria: The well-known sourdough are from Europe or San Francisco. That's why information about counts LAB and species encountered will be interesting for further studies.	
<u>Minor</u> REVISION comments	The authors can explain these remarks: Introduction: authors could explain more the use of sourdough in Nigeria, to give idea about bread or other products produced by sourdough? Authors could explain more about Golden penny flour, Dangote flour and Supreme flour, what's difference? They used for bread, pasta or what exactly :(in three-four lines): to give more informations about flours used in Nigeria ? Materiel and Methods: The authors have used only MRS? or MRS with cycloheximide to avoid yeast growth?, or MRS with CaCO₃?	



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	References: the authors must add the new reference about Lactic acid bacteria in sourdough (an update): Microbial ecology of sourdough fermentations: Diverse or uniform? <i>Food Microbiology</i> 37 (2014) 11-29 De Vuyst et al	
<u>Optional/General</u> comments	Interesting results, specially number of species isolated and isolation of <i>Lactobacillus collinoides</i> has not been cited before in sourdough.	

Reviewer Details:

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