



SDI Review Form 1.6

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_29627
Title of the Manuscript:	“Phytochemical composition and antioxidant activity of fermented Moringa oleifera leaf powder”
Type of the Article	Original research papers

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.

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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)
Compulsory REVISION comments	<ul style="list-style-type: none"> - The authors should write the abstract in parameter of the journal. See http://www.sciencedomain.org/page/general-guideline-for-authors - The paper should submit review for native language. 	<p>The aim of this study was to determine the effects of lactic fermentation of <i>Moringa oleifera</i> leaf powder at young and mature stage of development. This is to improve the organoleptic quality of <i>Moringa oleifera</i> leaf powder. The work was performed in the laboratory of high School of Engineering of Reunion (ESIROI). The fermentation was performed by <i>Lactobacillus plantarum</i> (DSM 2601) and <i>Weissella cibaria</i> (27A) inoculated at 10^6 CFU / g. The fermentation was performed at 25°C over 5 days. An acidification of fermented products (4 <final pH< 5), a high protein content in mature leaves fermented over 120 hours (T120-Ma), or over 48 h (T48-Ma), by <i>Weissella cibaria</i>, a high protein content in mature leaves fermented over 120h (T120-Ma) and in young leaves fermented over 120 h (T120-I) by <i>Lactobacillus plantarum</i> was observed.</p> <p>The results of ANOVA on fermentation by <i>Weissella.ciberia</i> (27A) and <i>Lactobacillus plantarum</i> (DMS 2601) on the nutritional leaves of <i>Moringa.oleifera</i>, showed there was no significant effect on the $\alpha=0,05$ fermentation times and stage of leaves maturity for contents of reducing sugar and proteins. But there is a significant effect of fermentation and maturation stage leaves on the pH of the product threshold at $\alpha=0.05$.The fermentation</p>



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		<p>by <i>Lactobacillus plantarum</i> (DMS 2601) showed there was an effect of the fermentation time on the content of phenolic compounds. Principal component analysis (PCA) showed that there is a negative correlation between the protein content and the content of phenolic compounds. By the fermentation process, the organoleptic characteristics of the <i>Moringa.oleifera</i> leaves powders whose color is to be improved, which is an asset in the process of incorporation of <i>Moringa.oleifera</i>. Lactic fermentation of <i>Moringa.oleifera</i> leaves is a method of increasing protein intake of the food and the fight against PEM target populations.</p>
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments		