



**SDI Review Form 1.6**

Journal Name:	<a href="#">European Journal of Nutrition &amp; Food Safety</a>
Manuscript Number:	Ms_EJNFS_39486
Title of the Manuscript:	Novel Combination contains probiotic bacterial and yeast strains to reduction of Aflatoxin M1 in Milk
Type of the Article	Original Research 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/journal/30/editorial-policy>)

**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)
<b>Compulsory</b> REVISION comments	The basic experiments were done at 37C while the yoghurt was produced at 45 C. How did the temperature affect the binding capability of the viable and dead biomass? Was a proteolytic effect characteristic to the biomass to split the casein-aflatoxin binding? Was it tested?	
<b>Minor</b> REVISION comments	The manuscript needs English editing. There are lots of annoying misspell.	
<b>Optional/General</b> comments	The topic is interesting, it has a worldwide interest.	

**Reviewer Details:**

Name:	<b>Tünde Pusztahelyi</b>
Department, University & Country	<b>Central Laboratory of Agricultural and Food Products, Faculty of Agricultural and Food Sciences and Environmental Management, University of Debrecen, Hungary</b>