



SDI Review Form 1.6

Journal Name:	International Journal of Biochemistry Research & Review
Manuscript Number:	Ms_IJBCRR_36135
Title of the Manuscript:	Nutritional Composition of Ginger and Garlic Flavoured Lactic Acid Bacterial Tigernut-milk Drink Stored at Ambient and Refrigeration Temperature
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>)



SDI Review Form 1.6

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	I suggest that the Title be: Effects of ambient and refrigeration storage on the nutritional composition of lactic acid bacteria fermented tigernut- milk flavoured with ginger and garlic Line 41 indicated no lactose sugar, which lactose is fermented in line 98? Results have shown the test samples but it would have given a better picture if these were compared with a control without flavouring with ginger and garlic.	❖ The authors have changed the Title. Please see the title adopted by the authors. ❖ Clarification made. Extra information provided ❖ The authors did not consider the non-spiced tigernut milk as at the time of research. We assure you, it shall be considered in our further studies
Minor REVISION comments	Line 7 storage in on, line 19 Our The Line 21 talked of reduction in K and line 22 talked about the high content of K, please reconcile Line 125 starter culture developed tigernut milk	❖ Correction effected ❖ 3 % ginger and 3 % garlic spiced lactic fermented tigernut milk had a higher K content compared with the 5% ginger and 5 % garlic spiced drink. However, the K content of the tigernut milk preparations reduced during storage ❖ Correction effected
Optional/General comments	The manuscript is well written and the issues raised in the study are very relevant of which literatures about them are scarce. The Abstract concisely captured the work done. Methodology was very clearly outlined for the purpose of adoption by another Author. The identification of microorganisms was very elaborate and the use of modern equipments shows a good effort to obtain very reliable results.	We sincerely appreciate the reviewer of our manuscript for his/her wonderful comments, corrections and suggestions. We are thankful for your kind efforts