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Journal Name:	**Journal of Applied Life Sciences International**
Manuscript Number:	**Ms_JALSI_34760**
Title of the Manuscript:	**Microbiological and Physicochemical Characteristics of Sheep Milk Heated with Charcoal, Gas and Microwave**
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:

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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	The manuscript deals with the problem of heat treatment of sheep milk in some areas of the Third World Countries and is interesting for similar conditions, but I believe that it's necessary for the authors to clarify some methodological aspects and to add integrations **Material and Methods** 1) What was the volume of the sample of heat-treated milk? 2)How many replies have been made for each treatment? 3)The manuscript does not indicate how much time it took for the milk to reach 99 °C with the three methods used 4) From the manuscript I understand that when the milk reached the 99 °C temperature it was kept at this temperature / 12 min; I suggest telling how the milk was kept at a temperature of 99 °C / 12 min during the heat treatment **Results** 1) I suggest indicating how the milk was cooled to +4 °C and how much time 2) I think it is likely that at the end of each heat treatment the sample of milk had a change in its volume by evaporation of water; I suggest clarifying this point because any volume reduction affects the concentration of solutes 3) Authors evaluated pH and concentration of solutes in heat-treated milk ,but not any heat	

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	modifications of the nutrients, for this reason at pag. 3, 3.2 I suggest to edit in: Effect of storage period on the characteristics of milk heated with charcoal, gas and microwave. 4) I do not understand what sheep milk refers to the data in Table 2 (raw? heat-treated ?) 5)Tab. 4 , shape : change sphere with cocci. **Conclusions** The authors do not express any evaluation about three heat treatment methods; I suggest to integrate the conclusions with considerations on the benefits of heat treatment of sheep's milk with gas and microwave compared with charcoal; I think it's useful to clarify whether the results of the study are for home heat treatment model or other; for microwave treatment and for refrigeration it is necessary to have electricity!	
Minor REVISION comments		
Optional/General comments		

Reviewer Details:

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