



SDI Review Form 1.6

Journal Name:	Microbiology Research Journal International
Manuscript Number:	Ms_MRJI_32133
Title of the Manuscript:	PROXIMATE AND MINERAL COMPOSITION OF BREAD FORTIFIED WITH MUSHROOM (<i>Plerotus ostreatus</i> and <i>Calocybe indica</i>)
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/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline>)



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PART 1: Review Comments

	Reviewer's comment	Author's comment <i>(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)</i>
<u>Compulsory</u> REVISION comments	In all manuscript the English text needs to be written better; the word "indica" what means?; Abstract - The author didn't write about storage. Key words - Suggestion: type words different than the title. Introduction - The reference Badifu used hard wheat flour? Material and Methods - These universities and companies belong to which country? - About ingredients: they are commercial?; the yeast is not biological?; the water is tap water? At Preparation powder, production of bread and baking process - In all equipments (sieve, oven, mixer, refrigerator, proofing cabinet...) you should write: model, brand, country. - Describe the conventional bread Results and discussion - reorganize the ideas: tables and figures should be first presented; it isn't necessary to write literally the table values in the text only which are more important; update the discussion references and emphasize the relevance of the research.	The corrections are noted and duly effected; 'Indica' is the specie of the mushroom <i>Calocybe</i> mushroom used in this research. Information about storage as been included and highlighted in red color The keywords has been edited and highlighted in red yes The universities and company are in Nigeria. The ingredients are commercial. Yes, it is biological yeast. Tap water was used. The corrections have been included and are all in red. By convention bread, the author means bread gotten from the market.



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	Figures - the words are not clear in size References - Of the 16 total references, only 2 are from last 5 years. - The references should have de same structure always. - The Nigerian Food Journal is without letter N in the end.	Corrections have been effected. The structure of the references as been corrected. 'N' has been added to complete the 'Nigerian'
Minor REVISION comments		
Optional/General comments		