



SDI Review Form 1.6

Journal Name:	Microbiology Research Journal International
Manuscript Number:	Ms_MRJI_34282
Title of the Manuscript:	Analysis of the shelf life of soya bean (glycine max) flour
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 (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	7th line- <i>freshly and stored soybean flour-fresh</i> <i>and stored soybean flour</i> - Check the corrections in grammar, contextual spelling, sentence structure, language, plagiarism and technical errors. - The Methodology requires better description (methodology, storage study, sample A and sample B) - Results and discussion can be separated into 2 parts - Author identified all the isolates at genus level, but in figure add writing notes as species level (<i>Staphylococcus aureus</i> , <i>Bacillus</i>) need better description	Corrected Corrected Corrected Results and discussion separated The bacteria identified to genus level. The species names have been removed. We agree to this. This is a pilot study of the



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	6. This shelf life study- for this sampling need to done for many times, then only when the microbial changes occur in the food products clearly understood. But your study initial and after 6 months study was done?reason? 7. What is the ambient temperature? Season? 8. Reason for the proleolysis and lipolysis? Which factor responsible for this? 9. Reason for increasing of ash content? 10. Crude fibre (%) and Dry matter (%) content was not included in methodology 11. Statistics? Simple standard deviation is enough 12. Note key- below the table in small size letter 13. Author detects any MAR isolates? 14. Need to discuss the results with more reference 15. In conclusion- With the level of resistance, use of unprescribed antibiotics as well as misuse of	initial and 6 months after. Subsequent researches will be at one month interval. Thanks. This has been addressed under sample preparation. Microbial growth within the food substance. Probably due to increased mineralisation due to microbial degradation of other content. The reference for the method is 'standard methods of AOAC (2005)'. This has been incorporated. Corrected. One isolate was resistant to 7antibiotics while 2 others were resistant to 5 antibiotics.(Table 2) Done. Usually this is the major cause of drug resistance. Exposure of these bacteria to either
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	prescribed ones should be avoided- How it was correlated with your study	too little or too much of the antibiotics could lead to resistance. In the case of this work, the bacteria could have contaminated the food through the soil or food sellers/handlers.
Minor REVISION comments		
Optional/General comments		