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	**1.** 7th line- *freshly and stored soybean flour-fresh and stored soybean flour*	Corrected
	2. Check the corrections in grammar, contextual spelling, sentence structure, language, plagiarism and technical errors.	Corrected
	3. The Methodology requires better description (methodology, storage study, sample A and sample B)	Corrected
	4. Results and discussion can be separated into 2 parts	Results and discussion separated
	5. Author identified all the isolates at genus level, but in figure add writing notes as species level (*Staphylococcus aureus , Bacillus) need better description*	The bacteria identified to genus level. The species names have been removed.
	6. This shelf life study- for this sampling need to	We agree to this. This is a pilot study of the initial and 6 months after.

	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?	Subsequent researches will be at one month interval. Thanks.
	7. What is the ambient temperature? Season?	
	8. Reason for the proleolysis and lipiolysis? Which factor responsible for this?	This has been addressed under sample preparation. Microbial growth within the food substance.
	9. Reason for increasing of ash content?	Probably due to increased mineralisation due to microbial degradation of other content.
	10. Crude fibre (%) and Dry matter (%) content was not included in methodology	The reference for the method is 'standard methods of AOAC (2005)'.
	11. Statistics? Simple standard deviation is enough	This has been incorporated.
	12. Note key- below the table in small size letter	
	13. Author detects any MAR isolates?	Corrected.
	14. Need to discuss the results with more reference	One isolate was resistant to 7antibiotics while 2 others were resistant to 5 antibiotics.(Table 2) Done.
	15. In conclusion- With the level of resistance, use of unprescribed antibiotics as well as misuse of prescribed ones should be avoided- How it was	Usually this is the major cause of drug resistance. Exposure of these bacteria to either too little or too much of the antibiotics could

	correlated with your study	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		