



SDI Review Form 1.6

Journal Name:	Microbiology Research Journal International
Manuscript Number:	Ms_MRJI_45193
Title of the Manuscript:	Isolation and identification of microbial deteriogens of fresh tomatoes stored at ambient temperature
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	<p>1- The study "Isolation and identification of microbial deteriogens of fresh tomatoes stored at ambient temperature", describe the bacteria and fungal associated with the deterioration of fresh tomato <i>Lycopersicum esculentum</i> in Nigeria. The study is relevant to the population in developing countries where usually use spoilt and slightly decaying tomatoes as a result of their cheap price.</p> <p>2- My major criticism against the work presented in this manuscript is that the authors use morphological characters to describes fungal species when we know that such characteristics could fit others species from the same genera; for example, the black spores of <i>Aspergillus niger</i> has several species that may be confused including <i>A. tubingensis</i>, <i>A. carbonarius</i>, and <i>A. awamori</i>. Molecular tools are necessary to describe species or let the species until Genera (<i>Aspergillus</i> spp, <i>Rhizopus</i> spp., <i>Sacharomyces</i> spp, etc.</p> <p>3- Also, as I say later, the discussion of the results is based in Genera and Species of isolated microorganisms, but tables only shown Genus level; especially for bacteria. So, I not sure about the truthfulness of this study.</p> <p>4- Additionally, there is huge plagiarism in the introduction and they are not properly cited. The real reference is from Akinmusire (2011).</p>	Thanks for the review...
Minor REVISION comments	<p>ABSTRACT</p> <p>1-Authors should add the country (Nigeria)</p> <p>2-Authors should add methods.</p> <p>3-Authors should reduce the results.</p> <p>INTRODUCTION</p> <p>1- Please use uppercase in the third paragraph: "deterioration"</p> <p>2- Authors should avoid large sentences.</p> <p>3- There is plagiarisms.</p> <p>MATERIAL AND METHODS</p> <p>1- Please put the scientific name of the specific tomato species/variety used for this study.</p> <p>2- The authors mentioned, "A total of 80 tomatoes, 20 tomatoes from each market were sampled". It should be checked because there are only three sites (Ekeonunwa, Relief, and student market). It was mentioned 60 in the abstract, which I think is the right number.</p> <p>Enumeration of microbial load</p> <p>1- Authors should add why they used each medium.</p> <p>2- Please add in "sabouraud dextrose agar" between parentheses "SDA". The Authors mentioned it later in "Purification of fungal isolates".</p> <p>In general, the authors should cite their methods. For example; what references were used to identify fungal morphologies?</p> <p>RESULTS AND DISCUSSION</p> <p>1- The discussion of the results is based in Genera and Species but results shown Genus level. Authors should verify that.</p> <p>2- Grammar should be checked in all paragraphs.</p> <p>Please provide the expansions of 've', 'Nil', if necessary. □</p>	<p>Thanks for the review.</p> <p>"A total of 80 tomatoes, 20 tomatoes from each market were sampled". It should be checked because there are only three sites (Ekeonunwa, Relief, and student market). It was mentioned 60 in the abstract,. That was a mistake and it has been corrected</p>



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	Tables: Sample 1, 2, and 3 should be changed by locations.	
Optional/General comments	The manuscript needs a comprehensive update of scientific grammar. New references should be added since the newest cite is from 2014.	

PART 2:

	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)
Are there ethical issues in this manuscript?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	
If plagiarism is suspected, please provide related proofs or web links.	<p>Yes. Plagiarisms located in the introduction.</p> <p>Akinmusire, O.O. (2011) Fungal Species Associated with the Spoilage of Some Edible Fruits in Maiduguri Northern Eastern Nigeria. Advances in Environmental Biology, 5(1): 157-161. Link: http://www.aensiweb.com/old/aeb/2011/157-161.pdf</p> <p>Paragraph from this manuscript: "deterioration refers to any change in the condition of food in which the food becomes less palatable, or even toxic, these changes may be accompanied by alteration in taste, smell, appearance or texture(Berdegue et al, 2005) . Numerous microbial defects (Signs and Symptoms) of tomatoes are characterized by the type of micro-organism responsible for the deterioration, in the process of infection in the case of fungal invasion follows the development of fungal penetrating structure. The colonization process involves the ability of the micro-organism to establish itself within the produce. Susceptibility of tomato to microbial colonization is due to its differential chemical composition such as high level of sugar, low pH (4.9-6.5) and its high water activity (p>0.99) which favors the growth of micro-organism in tomato is recognized as a source of potential health hazard to man and animals, this is due to their production of toxins which are capable of causing disease like respiratory infection, meningitis, gastroenteritis, diarrhoea in man following ingestion (Beuchat et al, 2006). "</p> <p>Paragraph from: Akinmusire, O.O. (2011)</p> <p>"Spoilage refers to any change in the condition of food in which the food becomes less palatable, or even toxic; these changes may be accompanied by alterations in taste, smell, appearance or texture. (Paul et-al 1978) Numerous microbial defects (signs and symptoms) of agricultural crops are characterized by the types of microorganism responsible for the deterioration; the process of infection in the case at fungal invasion follows the development of</p>	Thanks for the review



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	<p>fungus penetrating structure (appressorium). Colonization of fungus is a critical phase in the microbial spoilage of post harvested fruits. The colonization process involves the ability of the microorganism (fungi) to establish itself within the produce (host). This is initiated when fungus (following adhesion and release of enzymes) depolymerises certain specific cell wall polymers (such as pectin, the cementing substance) of the produce [13]. Susceptibility of fruits and vegetables is largely due to differential chemical composition such as pH and moisture contents. The higher pH (near neutrality) and moisture contents are associated with their greater predisposition to fungal spoilage.”</p>	
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