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Journal Name:	**Journal of Experimental Agriculture International**
Manuscript Number:	**Ms_JEAI_43814**
Title of the Manuscript:	**Abilities of Tectona grandis and Celtis zenkeri (hardwood) sawdust as substrates of Pleurotus species and their indigenous fungi**
Type of the 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.
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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	After review, I found good for publication after major revision. The Ms contain interesting results for publication, the investigation are well developed. In Introduction say, different fungi has isolated from decaying sawdust, such as, *Pleurotus* species are mushrooms that can grow on any agro-industrial wastes (hardwood inclusive), these wastes are used as substrates for mushroom cultivation, for its nutritional value and medicinal properties. Others substrate from agricultural, are sawdust, it´s reported to affect the yield of various mushrooms. Thus, different fungi has reported to be isolated from decaying sawdust. The aim of the authors was "To examine the effect of hardwood sawdust on the cultivation of *Pleurotus ostreatus* and *Pleurotus sajor-caju* and to study the probable relationship between fungal incidence on the substrates (sawdust) and on the mushroom." I have some suggestion to the authors. Write the unit of measurement like length, diameter and width of cap and stipe on Table 1 parameters. Results. Table 1, shows the effect of sawdust on the growth parameters of *Pleurotus ostreatus* and *Pleurotus sajor-caju* studied i.e. cap length, cap width, stipe width and fruiting bodies for the mushrooms, being better on *Tectona grandis* than on *Celtis zenkeri* with significant results at ($p \leq 0.05$). In addition, the fermented and unfermented substrates had no significant effect at ($p \leq 0.05$) on the growth parameters of *P. ostreatus* and *P. sajor-caju* (Table 1). Table 2 shows that most of the growth parameters studied of the two mushrooms, the values decreases as the concentrations of the wheat bran increases from 0 to 30 **g or ppm?,** being significantly at ($p \leq 0.05$) better on 0 % additive. INCLUDE UNIT OF MEASURMENT IN TABLE 2. Table 3 shows the isolation of five resident fungi from unfermented sawdust, which are *Aspergillus niger, A. tamarii, A. flavus, Trichoderma harzianum* and *Trichoderma* species (Plate 1 - 3). However, from fermented sawdust and mushrooms were isolated three species of resident fungi i. e. *Aspergillus niger, A. tamarii,* and *A. flavus.* Notice that the number of resident fungi was higher in unfermented sawdust than the others substrate studied. In addition *Aspergilus niger* was the most predominant fungi specie found in all substrate studied. In legend of Table 4, change Proximate analysis by "Parameters analyzed" Include the unit of measurement of the parameters studied on Table 4: **Crude Protein, Crude Fat, Ash, Crude fiber, Moisture content and CHO.** At the end of the legend add and **Wheat bran. Effect of pH on two-sawdust fermentation.** Figure 1 show the pH values during fermentation of *Celtis zenkeri and Tectonal grandis* from 1 to 12 days of the process. The results show different pH values oscillation from 6.5 to 7.4 for Celtis *zenkeri and Tectonal grandis,* both with three different pH peaks values. **Please authors write the correct value**. **Effect of temperature on two-sawdust fermentation.** Figure 2 show the temperature values during fermentation of *Celtis zenkeri and Tectonal grandis* from 1 to 12 days of the process. The results show three different temperature peaks value oscillations for both sawdust fermented which varies from 33-34 ^{O}C to 48 ^{O}C up to day 8 of fermentation and thereafter remain without temperature changes. **Please authors write the correct value**. In Lines 91 to 107, write the unit of measurement after the numbers in parenthesis. In Lines, 94-96 "The nutrient composition of the mushrooms performance on two substrate also indicate that the moisture content of both *P. ostreatus* and *P. sajor-caju* vary from 5.05a to 3.90b UNIT OF MEASUREMENT? which was significantly different at ($p \leq 0.05$). Other nutrient parameters showed no significant VALUES difference (Table 4). In Lines 98-99 "The mushrooms cultivated on 30% wheat bran concentration had the highest protein content (40.14) but without additive in 0 % additive the crude protein content was 39.66ab UNIT ? WHICH there WAS no-statistical DIFERENCE.Please complete the re-wrinting review	
Minor REVISION comments		

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Optional/General comments		

Reviewer Details:

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