

Editor's Comments:

My comments as follow:

1. The calculation of total carbohydrates is incorrect
2. Titratable acid is not studied in the manuscript, So must be deleted form the aim of the work its results must be added.
3. in the proximate analysis: "Estimations were made of nitrogen (as an index of crude protein), water, fat, ash, and crude fiber. When the total was subtracted from 100 %, the difference was termed carbohydrate by difference. The statement is incorrect because the fiber must be excluded when we calculate the total carbohydrates when fibers is a part of carbohydrates.
4. Author must be determine of rheological properties of the beverage
5. Also, microbiological analysis during storage conditions of the **kunu-zaki drink** must be carried out to assess its shelf-life prolongation.

Author's Feedback:

1. The calculations was checked and necessary corrections were made
2. Most of these observations have been corrected from the previous files sent. So surprise comments are raised on it again. Titratable acidity was done on the preliminary study of this work which has been published already, and it is not part of this present work... therefore it has been deleted.
3. How best can the statement be made when crude fiber is included?
Crude fiber, sugar and sugar alcohols e.t.c are components of total carbohydrate, but we decided to determine the crude fiber from the total carbohydrate. Several works/publications have proven that both ways can be used. If crude fiber is not analyzed, it will only increase the CHO percentage as crude fiber will be inclusive in its calculation. Please this can be confirmed/authenticated online as there are several works which agrees on it.
4. The aim of this study were all answered in this manuscript as the intention is to convert the drink into powdered form (that has a longer shelf life than the liquid form which has high moisture level thus spoil on time) then reconstitute back to liquid form if it will be acceptable by all. Moreover, the institute does not have the facility (such as Rheometer) to carry out rheological properties
5. What could affect the powdered Kunu zaki drink is insect infestation not microbial growth as microbial growth only occurs if there is a favorable condition for their growth (this was the report by the microbiologist as she said there could be growth if the drink comes in the liquid form which wasn't the essence of this work). This was why the samples were taken to entomology laboratory for analysis as we have insect that attaches powder samples. (Shelf-life determination of the liquid drink was done using several indices as seen in Ogungbemi et al 2017
6. (Ogungbemi K Alejo A.O., Ilesanmi F.F., Ishola D.T., Afolabi A.A , and Zaka K.O. (2017), "Sensory, Shelf-Life and Nutritional Evaluation of Kunu (Nigeria Non-Alcoholic Beverage) Produced From Different Grains", International Journal of Research Studies in Agricultural Sciences (IJRSAS), vol. 3, no. 9, pp. 20-25, 2017).

In conclusion, I made all necessary corrections on the **REVISED-MS copy which was save as KUNLE OGUNGBEMI** sent not on the **comment editor copy**. Thus, further processing of the manuscript should be done on the **REVISED-MS copy (KUNLE OGUNGBEMI)**.