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Journal Name:	<u>Microbiology Research Journal International</u>
Manuscript Number:	Ms_MRJI_49121
Title of the Manuscript:	EFFECT OF FERMENTATION ON THE NUTRIENT AND ANTI-NUTRIENT CONTENTS OF AFRICAN BUSH MANGO (<i>Irvingia gabonensis</i>) SEEDS
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	<ul style="list-style-type: none"> The effect of fermentation on the nutrient and anti-nutrient content of African bush mango seeds was studied but details of fermentation are not given. There was improvement in the nutritional quality of the samples after fermentation compared with the raw samples but protein carbohydrates and fats are shown to decrease, clarify. The samples were surface sterilized with alcohol and washed with distilled water and still there was bacterial and fungal contamination, is the contamination seed borne ? There is isolation of human bacterial pathogen and fungi known to produce aflatoxins from the samples during fermentation, how far it is safe to consume such food? 	<p>Thanks for the review. Corrections effected.</p> <ul style="list-style-type: none"> The first review is not clear as the details of fermentation is shown in the methodology, result and discussion The protein content for sample A increased from 10.34 ± 0.08 to 12.09 ± 0.04 while that of sample B increased from 17.39 ± 0.03 to 26.44 ± 0.12. The carbohydrate content of sample A increased from 24.98 ± 0.04 to 29.20 ± 0.03 therefore only sample B recorded a decrease of 41.02 ± 0.02 to 38.96 ± 0.12 and this was attributed to the activities of microorganisms present. The reduction in fat content could be a welcome idea since fat is the highest composition in the seeds and they are generally considered to increase plasma cholesterol This was an oversight. The seeds were disinfected to reduce the number of microbial contaminants and not entirely eliminate them. The contaminants could be as a result of contamination during handling and processing Most of the contaminants were eliminated at the end of the fermentation. Even though not all the strains of fungi isolate have aflatoxin producing potential; consumers should be careful where they purchase from.
Minor REVISION comments	As per above comments	
Optional/General comments	The advantage of defatted over raw fruit needs to be mentioned.	

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?	<u>(If yes. Kindly please write down the ethical issues here in details)</u>	