



SDI Review Form 1.6

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| Journal Name:            | <a href="#">Asian Journal of Fisheries and Aquatic Research</a>  |
| Manuscript Number:       | Ms_AJFAR_47647   |
| Title of the Manuscript: | <b>SOLID STATE FERMENTATION OF PLANT PROTEIN MEALS USING<br/><i>Lactobacillus acidophilus</i> FOR IMPROVING FEED VALUE</b> |
| 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. 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**

|  | <b>Reviewer's comment</b>   | <b>Author's comment</b> (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) |
|--|---|--|
| <p><b>Compulsory</b> REVISION comments</p> | <p><b>Calculations and statistical analysis</b></p> <p>There is no need to state the hypotheses, remove/delete this<br/>The null hypothesis for the analyses of fermented and non fermented variants of the plant protein meals are as follows:</p> <p>1. Ho=There are no significant differences between the proximate composition of fermented and non fermented bambaranut meal<br/>Ha=There are significant differences between the proximate composition of fermented and non fermented bambaranut meal</p> <p>2. Ho=There are no significant differences between the proximate composition of fermented and non fermented African yam beans meal<br/>Ha=There are significant differences between the proximate composition of fermented and non fermented African yam beans meal.</p> <p><b>MATERIALS AND METHODS</b></p> <p>You only made mentioned method you used to carry out proximate analysis. What about (Anti-nutritional factors and Mineral compositions). Use the following subheading:</p> <p><b>Proximate analysis</b></p> <p><b>Anti-nutritional factors</b></p> <p><b>Mineral composition</b></p> <p><b>RESULTS</b></p> <p>State only your result and emphasis more on significant.<br/>Remove these from your results (Consequently we discard null hypothesis, Raw bambaranut meal is a good source of calcium.).<br/>Take this to materials and methods (The temperature of the fermented meal increased constantly from 28.6°C to 34°C through the period of solid state fermentation).<br/>In your table “±” is standard error, standard deviation or what?<br/>3 &amp; 4 state the SI unit of your parameters, though was stated in article but it must reflect in your table too.<br/>Discussion<br/>(Solid state fermentation of BNM and AYB was useful in upgrading their nutritive values)<br/>Remove leave it in your conclusion.<br/>Bambaranut does not contain much lipid but between 3.11±0.01% to 9.0% [45]. You are quoting someone work when actually you recorded 7.11±0.01 and 14.29±0.05 for raw and fermented respectively.<br/>(The fatty acid contained in BNM acids are mainly polyunsaturated components like linoleic acid (18:2) 44%, linolenic acid (18:3) 21% [45]. BNM also has saturated fatty acid like palmitic acid (16:2) 30% [45].) there is nothing like this in your work please remove it.</p> |  |



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|---|---|--|
| <p><b>Minor</b> REVISION comments</p>   | <p>Change "Cupper" to "Copper" be consistent.<br/>Change ".Table 3 Effects of solid state fermentation on the mineral and antinutritional factors of bambaranut meal" to "Minerals and anti-nutritional factors of Raw and Fermented Bambaranut meal", "Table 4 Effects of solid state fermentation on the mineral and anti nutritional factors of fermented African yam bean" to " Minerals and anti-nutritional factors of Raw and Fermented African yam bean" .</p> <p>Results<br/>There was general increase in the mineral composition of solid state fermented AYB, raw AYB (Table 4). Recast the statement</p> |  |
| <p><b>Optional/General</b> comments</p> | <p>The research is well written but seem like confirmatory research, author mentioned some previous works similar to what research dwell on. I suggest the author should improve the manuscript by focusing more on differences (Methodology/Findings/Results) with others studies this will bring out the unique of the manuscript.</p>  |  |

**PART 2:**

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|  | <p><b>Reviewer's comment</b></p>  | <p><b>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)</b></p> |
| <p><b>Are there ethical issues in this manuscript?</b></p> | <p><b>(If yes, Kindly please write down the ethical issues here in details)</b></p> |   |

**Reviewer Details:**

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|---|---|
| <p>Name:</p>                                | <p><b>Rasaq IBRAHIM</b></p>   |
| <p>Department, University &amp; Country</p> | <p><b>Kebbi State University of Science and Technology, Nigeria</b></p> |