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# **SDI Review Form 1.6**

Journal Name:	Journal of Experimental Agriculture International
Manuscript Number:	Ms_JEAI_49663
Title of the Manuscript:	Blond Ale Artisan Beer Production with Addition of Pineapple Pulp
Type of the Article	Short 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)

# **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	In all the paper replace "drink " by "beverage".  Introduction  Add: The Saccharomyces cerevisiae specie is the yeast which is most involved beer fermentation and kown for the good fermentation conduct but her aromatic power is low. Thus, use tropical fruits as pulp pineapple could give a specific aroma to the beer.  Add in introduction: From these data the present work was proposed to valorize the tropical fruit particulary pulp pineapple in the production of a beer in the style Blond Ale added of pulp of pineapple, contributing to the development of new products with tropical flavors maintaining the characteristics of the style.  Materials and Methods  Please give the name of the ferment and the rate of inoculation: example: active dry yeast or Saccharomyces cerevisiae  Why the organic acids were not analyzed and some volatiles compounds responsible of aroma of beverage.  In the futher study, you can study the aromatic profil of your beer by comparison the volatils compounds in the beer without pulp pineapple and beer with pineapple  A Sensory analysis would be interesting	
Minor REVISION comments		
Optional/General comments		

# PART 2:

		<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)
Are there ethical issues in this manuscript?	(If yes, Kindly please write down the ethical issues here in details)	

### **Reviewer Details:**

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Created by: EA Checked by: ME Approved by: CEO Version: 1.6 (10-04-2018)