SDI Review Form 1.6

Journal Name:	**South Asian Journal of Research in Microbiology**
Manuscript Number:	**Ms_SAJRM_47284**
Title of the Manuscript:	**Lebanese bread (Pita) from Akure metropolis: Proximate and microbiological analyses**
Type of the Article	**Original Research Paper**

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)*
	The introduction can be improved by use more recent published articles. Experimental procedure is a bite faulty in some sections mostly the microbiological analysis. The author is advice to revise the manuscript to correct all the grammatical error.	
Compulsory REVISION comments	1. Change the title to "Microbiological and proximate analyses of Lebanese bread (Pita) from Akure metropolis". 2. From the abstract delete "Pita are not usually------- vended food". 3. Delete study design 4. Results on the abstract, kindly recast base on the comments made in the main write up. 5. Same with conclusion 6. "For example, in bread ---- butter, egg. The current ----- food safety" These sentences are hanging recast 7. From the microbiological analysis "One gram (1g) of each Lebanese bread was weighed into 10ml of sterile distilled water to make the stock solution". This is wrong because you are carrying out 10-fold serial dilution which is 1g of sample into 9 ml of diluent and this become first dilution (10^{-1}). This is out from your data calculation meaning your result is 10 times less, so recalculate. 8. Again cfu/ml or sfu/ ml is wrong because your sample is in solid form, therefore the microbial should be base on what you have from the original sample ie cfu/g. 9. Under the antibiotic test follow this order "The swab was then used to streak ---- plates allowed to dry. The antibiotics used included: -----, Rocephin (30µg), Septrin (30µg). Each antibiotic disc was gently ---" 10. "Plates were incubated at temp for long, be specific. How did you measure the zone of inhibition? Kindly include 11. Proximate evaluation, use dotted lines to link each equation and remove underlines from the subtitles 12. From the result, samples were collected from 3 vendors so, you should have presented results from these Vendors and compare them statistically. Table1, show the standard deviation of your values. 13. Tables 2 and 3 should be the identified isolates and their frequency of occurrence not showing all the test carried out. 14. In discussing the microbial, kindly indicate if the load is higher than microbiologically acceptable limit that will determine the quality of the bread. 15. "Bread I s a good --------- microbial growth and multiplication", what is your source? 16. Kindly check your sentences eg, this will be better stated as follows "------- cooking handling of the foods [28]. This bacterium makes up to 25 % of normal skin flora of healthy humans and can produce heat resistant toxins [29, 30]". 17. in the leavening of the bread [4, 35,].	

	18. Table 4 is not enough to give values for the susceptibility test, interpret the result to be either sensitive or resistance and you should state your cut off limit for each drug if possibly include the MAR index that will guide your discussion. Also, write the name of the identified isolates 19. Delete "The antibiobitc susceptibility -------------- rocephin". 20. Proximate composition, Table 5 values should also have Standard deviation. Again, show values from the 3 vendors and compare them statistically. 21. "Moisture content of pita ------ food products (15%)". What is your source? 22. If values are significantly different p value should be $p<0.05$. 23. Recast your conclusion. Your results centre on microbial load, potential pathogens and their resistance to drugs, therefore, relate your conclusion base on the investigation. My suggestion "Lebanese bread has been produced from a diverse use of ingredients and specifications, the common microorganisms associated with the bread are bacteria and fungi species. Due to the presence of microbial load that is higher than stipulated microbiological limit and the possibility of having pathogens that are antibiotic resistance, care should be taken in order to avoid foodborne poison from the consumption of pita bread. 24. Check the reference list some are not in accordance with the Journal's format.	
Minor REVISION comments	1. Section 2.1 "Lebanese breads were obtained from three shawarma vendors at various locations in Akure".	
Optional/General 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)*
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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