

Editor's Comment:

The decision for the Revised-ms_MRJI_48070_v1 :

Can be accepted after considering the major revision required as indicated in the attached file of comments

Please, consider the following points:

- 1- Line 6: correct leaving to leavening
- 2- Line 10: I think mont is mount
- 3- Line 14: correct different to difference
- 4- Line 60: correct jos to Jos
- 5- Line 80: add (stained blue) after the percentage of dead cells
- 6- Line 95: omit words Specify & this from Specify that this is the decrease in pH
- 7- Line 99: correct different to difference
- 8- Line 106: replace (<http://www.lesaffreyeast.com/soY/bakers yeast.html> (2004)) with the exact reference
- 9- Line 133: ..., the lower the pH.... Add recorded after pH
- 10- Add some recent references as suggested by rev1; the following references may be added: Microencapsulation of Baker's Yeast in Gellan Gum Beads Used in Repeated Cycles of Glucose Fermentation, International Journal of Polymer Science, Volume **2017**, Article ID 7610420; Physico-chemical characteristics and fermentative activity of the hydrogel particles based on polysaccharides mixture with yeast cells immobilized, obtained by ionotropic gelation, Food and Bioproducts Processing, Volume 104, **2017**, Pages 104-123; Encapsulation of Saccharomyces cerevisiae in hydrogel particles based gellan ionically cross-linked with zinc acetate, Powder Technology, Volume 325, **2018**, Pages 476-489
- 11- Mention the specifications of the pH-meter used for Measurement during Fermentation by Bread Yeast
- 12- Mention the concentration of Methylene blue used in Determination of Yeast Viability
- 13- Mention the concentration of sucrose and yeast used in measurement of pH during fermentation. Also state the production date of each of the dry yeast used
- 14- Line 84: change the title of this experiment into: **Measurement of pH during fermentation by Bread Yeast**
- 15- Line 94: Add the word inferred instead of computed
- 16- Line 125: replace this (Table 2 shows the result of the fermentation rate in bread yeast as pH changes with time) with this (Table 2 shows the result of measurement of pH changes with time at 26⁰C during fermentation by bread yeast)
- 17- Line 161: add (inferred from pH measuring) after the CO₂ output, to become as follows: the CO₂ output (inferred from pH measuring) for Vahine active dry yeast and Pasha instant active dry.....

Editor's Details:

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