



**SDI Review Form 1.6**

Journal Name:	<a href="#">Journal of Advances in Microbiology</a>
Manuscript Number:	Ms_JAMB_54150
Title of the Manuscript:	Microbiological and probiotic assessment of yeast isolated from wholegrain millet sourdoughs
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**

	<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)
<b>Compulsory</b> REVISION comments	<p><b>ABSTRACT</b></p> <p>It should not exceed 300 words in length.</p> <p><b>INTRODUCTION</b></p> <p>-Fermentation of foods has been able to offer a microflora of organisms that are beneficial to the host (add reference).</p> <p>-Utilizing the sourdough technology to indigenous nutritionally promising healthy grains such as millets especially in sub- Saharan Africa will help proffer health benefit while increasing the quality of life of the rural populace (add reference).</p> <p>-Practically, yeasts demonstrate antagonistic activity against spoilage microorganisms, resist low pH and high salt concentrations, produce desirable aromas and improve lactic acid bacteria growth (add reference).</p> <p><b>MATERIALS AND METHODS</b></p> <p><b>Sample collection and processing:</b> For finger millet, pearl millet, black and white fonio samples give more precision like number of each sample. And say the place where you sampled and geographic coordinate, for example: at market or manufactory...</p> <p><b>Isolation and enumeration of yeast in the sample:</b> Give in this part how to enumerate yeast cell? What norm do you use?</p> <p>For of all % specify if w/v or v/v in all paper.</p> <p><b>Table 2: Characterization of Yeast using API 20 C AUX kit /sugar fermentation profile using API 20 C AUX kit</b> (review this table. complete the table as done in the document)</p> <p><b>Table 4. Percentage survival of yeast isolates in YPD broth supplemented with bile salts at different concentrations at OD<sub>600</sub> : conc. (%) ?</b></p> <p><b>Figure 1: Antimicrobial activity of yeast isolates against selected pathogenic organisms</b> : Add error bar for all pathogenic strains.</p>	
<b>Minor</b> REVISION comments		



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<b>Optional/General</b> comments	It was interesting to test the sensitivity of probiotic strain to some commonly used antibiotics.	
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**PART 2:**

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

**Reviewer Details:**

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