



SDI Review Form 1.6

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_67309
Title of the Manuscript:	Microbiological Quality and Safety of fruits and vegetables from open market and shopping complex in Port Harcourt Metropolis
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/journal/10/editorial-policy>)



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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	<p>It is a simple article but it is interesting because one of the objectives is to provide basic information about the microbial counts of some vegetables, in my opinion it can be published but some points need to be better explained.</p> <ol style="list-style-type: none"> 1. It is not clear how much sample was used to determine the pH and total titratable acidity. The authors have to explain the sample preparation of each vegetable to determine the titratable acidity and pH. 2. Is % lactic acid fresh weight or dry weight? It is not clear. 3. It is strange that the acidity of the lettuce was so high, more than that of the tomato, how can you explain it? There is no reference to this question in the discussion. 4. The second objective of the document is to compare the acidity and microbiological quality and safety of some fruits and vegetables that are sold in the open market and in a shopping complex in the metropolis of Port Harcourt. <p>In the discussion there is no reference to the relationship between the acidity and the pH of the different vegetables and the count of the different types of microbes, nor to the classification between "high acid" and "low acid foods", for example tomatoes <i>versus</i> cabbages or lettuces, they should dig a little deeper into this aspect.</p>	
Minor REVISION comments		
Optional/General comments		

PART 2:

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

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