



**SDI Review Form 1.6**

Journal Name:	<a href="#">South Asian Journal of Research in Microbiology</a>
Manuscript Number:	Ms_SAJRM_55695
Title of the Manuscript:	EFFECTS OF FERMENTATION AND EXTRUSION ON THE PROXIMATE COMPOSITIONS AND ORGANOLEPTIC PROPERTIES OF SWEET POTATO (IPOMOEA BATATAS) AND BENISEED (SESAMUM INDICUM) BLENDS
Type of the 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)
<b>Compulsory</b> REVISION comments	<p>In the present Ms. the authors investigated the effect of fermentation and extrusion on the proximate compositions and organoleptic properties the blend of orange fleshed tubers of sweet potato (<i>Ipomoea batata</i> (L) Lam) and beniseed (<i>Sesamum indicum</i>) grains.</p> <p>The author used standard methods to determine the microbiological qualities, acidity, proximate compositions and organoleptic properties in four combinations of blends. They found varied microbial populations during the fermentation of samples with different lithic capabilities. The fermentation helped to increase the moisture and protein content, while carbohydrate content was reduced. Moreover, the samples showed a good preference for the fermented-extruded samples after sensorial evaluation.</p> <p>The Ms is interesting taking into account the continuous search for foods with high nutritional value, good sensory attributes and low processing cost. Fermentation and extrusion have been proven to increase the nutritional value of foods. The Ms. is well developed and organized. It could be accepted for publication in SAJRM after minor points were revised.</p>	
<b>Minor</b> REVISION comments	<p>The number of tables is too long. Authors should reduce the number of tables and / or consider the inclusion of some data as supplementary material.</p> <p>It is recommended to check the use of the English language.</p>	
<b>Optional/General</b> comments		



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**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>	

**Reviewer Details:**

Name:	<b>Stella M. Honoré</b>
Department, University & Country	<b>Universidad Nacional de Tucumán, Argentina</b>