

Editor's Comment:

The decision for this article is accept only after effecting the very required corrections.

Please, consider the following points:

1- *spp* : Make it not italic in whole article

2- James Brewster, 2014 : match this reference with that in the final references list

Brewster, J.L. (2014). *Onions and Other Vegetable Alliums*: 2nd Edition crop production science in agriculture CABI.

3- The Study Area : insert the year of conducting study – replace the word heat with temperature

4- Isolation Procedure: Sample was picked from the rotting part of the onion bulb; correct rotting to be rotting

5- Identification of Isolates: this is not correct identification and possess only possible isolates, however, we can accept it as common but it is required to refer to some recent reference conducted similar studies, like the one in the link below. Mention this reference in the discussion part Yurgel *et al.* (2018)

<https://doi.org/10.1094/PBIOMES-12-17-0052-R>

6- In results and discussion part: all tables needs to be in the same format and arranged with the titles; for example why this numbering 3.1.2 3.1.3 and so on, where 3.1.1...in table 3 correct *Enterobacte* , Table 8 correct isoates

7- Narayana *et al* (2014): match this reference with that in the final references list

Claudia, N. (2014). Pink Root of Onion. Published by Utah state university extension and Utah plant pest diagnostic laboratory.4 (3), 941-523.

Which one is correct, as both of them is mentioned in the article once only

8- Adebayo-Tayo (2012),: match this reference with that in the final references list

Adebayo Tayo. , Esen C.U., Okonko. (2012). Microorganisms Associated Spoilage of Stored Vegetables in Uyo Metropolis, Akwa Ibom State, Nigeria Nature and Science, 2012. 10(3) Please, correct it as Adebayo-Tayo *et al.*

The correct reference: Adebayo-Tayo BC, Odu NN, Esen CU, Okonko IO. Microorganisms Associated With Spoilage Of Stored Vegetables In Uyo Metropolis, Akwa Ibom State, Nigeria. Nature and Science 2012;10(3):23-32

9-that *Aspergillus niger* had the highest distribution of fungi in the spoilt onion bulb (36.4 %)(Table 2.1) while *Enterobacter species* had the highest distribution of bacteria in the spoilt onion bulbs of 64.28%, (table 3.2).the table numbers confusing Again tables need rearrangement to be easily read and understood.

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