

## Review Form 1.6

Journal Name:	<b>Microbiology Research Journal International</b>
Manuscript Number:	<b>Ms_MRJI_93975</b>
Title of the Manuscript:	<b>Characterization, microbiological and nutritional quality of complementary foods for children (6 to 24 months) produced in the city of Man (Côte d'Ivoire)</b>
Type of the Article	<b>Original Research Article</b>

### **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:

<https://www.journalmrji.com/index.php/MRJI/editorial-policy>

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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>This manuscript tries to address the complementary food quality from microbiological and nutritional</p> <p>Under the abstract is not well organized in structured form; reorganized based the format</p> <p>Aim/objective</p> <p>Methods-describe the how you determine Characterization, microbiological and nutritional quality</p> <p>Result –write key result-with numerical finding. eg. You describe nutritional analysis in such that - there is a content of carbohydrates, lipids, zinc and copper raised to the standards in the 6 types of samples analyzed. Support this result with numerical finding</p> <p>Conclusion -Modified your conclusion based on the minimum acceptable microbiological and nutritional quality. Rewrite you conclusion based on key finding for public health action.</p> <p><b>1 INTRODUCTION SECTION –BRIEFLY WRITTEN</b></p> <p>- In addition, according to MICS-do not write in short forms</p> <p><b>2 UNDER MATERIAL AND METHODS</b></p> <p><b>-RE- WRIT AGAIN THIS SECTION IN THE FORM OF PARAGRAPHS THE LIST OF MATERIALS MENTIONED BELOW</b></p> <p>Six types of flour constituted the plant material of this study. It is :</p> <ul style="list-style-type: none"> <li>- flour made from maize (<i>Zea mays</i>), sesame and cocoa (FMSC) ;</li> <li>- flour made from maize (<i>Zea mays</i>) and soya (<i>Glycine maxima</i>) (FMS) ;</li> <li>- flour made from maize (<i>Zea mays</i>), soya (<i>Glycine maxima</i>), cocoa (<i>Theobroma cacao</i>), sesame (<i>Sesamum indicum</i>), rice (<i>Oriza sativa</i>), millet (<i>Pennisetum glaucum</i>) and banana (<i>Musa paradisiaca</i>) (FM5B) ;</li> <li>- flour made from maize (<i>Zea mays</i>), ginger (<i>Zingiber officinale</i>) and/or pepper (<i>Capscicum annum</i>) used for "Kokobaka porridge (KP)",</li> <li>- flour made from maize (<i>Zea mays</i>) only used for "Anagobaka porridge (AP)",</li> <li>- and the last one based on millet (<i>Pennisetum glaucum</i>) used for "Millet porridge (MP)".</li> </ul> <p><b>-Under methodology section –write the sample determination for survey part briefly</b></p> <p>-degree of wholesomeness of the flours and porridges was evaluated through visual observation –what type of tool you use to collect this data</p> <p><b>2.2.2- SAMPLING -BETTER REPLACE COMPLEMENTARY FOOD FLOUR COLLECTION</b></p> <p><b>METHODS OF MICROBIOLOGICAL ANALYSIS OF FLOURS AND PORRIDGES-SUPPORT THIS WITH SCIENTIFIC REFERENCE</b></p> <p><b>3 RESULTS-MORE DETAIL –YOU WRITE EVERY FINDING</b></p> <p><b>-WRITE KEY FINDING BASED ON SPECIFIC OBJECTIVES</b></p> <p><b>YOU STUDY FOCUSES ON</b></p> <p><b>CHARACTERIZATION,</b></p> <p><b>MICROBIOLOGICAL AND</b></p> <p><b>NUTRITIONAL QUALITY OF COMPLEMENTARY FOODS –REVISE YOUR RESULT BASED ON THIS POINT</b></p> <p><b>DISCUSSION SECTION –TRY TO COMPARE WITH MINIMUM STANDARD MICROBIOLOGICAL AND</b></p>	

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	<p><b>NUTRITIONAL QUALITY</b></p> <p><b>IN ADDITION FOCUS TO DISCUSSION KEY FINDING ON</b></p> <p><b>CHARACTERIZATION,</b></p> <p><b>MICROBIOLOGICAL AND</b></p> <p><b>NUTRITIONAL QUALITY OF COMPLEMENTARY FOODS</b></p> <p><b>CONCLUSION-NOT IN LINE WITH STUDY OBJECTIVES – FOCUS ON MICROBIOLOGICAL AND</b></p> <p><b>NUTRITIONAL QUALITY OF COMPLEMENTARY FOODS</b></p> <p><b>WHAT YOUR STUDY IMPLICATION FOR PUBLIC HEALTH AND REGULATORY ACTION –BRIEFLY WRITE IT RELEVANCE BASED ON YOUR KEY FINDING.</b></p>	
<b>Minor</b> REVISION comments	Editorial issues, minimizing the manuscript contents based on the study objective	
<b>Optional/General</b> comments		

**PART 2:**

	<b>Reviewer's comment</b>	<b>Author's comment</b> <i>(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)</i>
<b>Are there ethical issues in this manuscript?</b>	<p><i>(If yes, Kindly please write down the ethical issues here in details)</i></p> <p>Yes it need statement on how mother interviews and put before result section in one paragraphs</p>	

**Reviewer Details:**

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