



**SDI Review Form 1.6**

Journal Name:	<a href="#">Chemical Science International Journal</a>
Manuscript Number:	Ms_CSIJ_67215
Title of the Manuscript:	Proteins and mineral content of cultivated oyster mushrooms grown in Kenya
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> )

**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>Production data is out of date in Introduction section. Look for up-to-date information. As a reference, authors can consult this: Royse, D.J., Baars, J., Tan, Q. (2017) Current overview of mushroom production in the world. In: Zied, D.C., Pardo-Giménez, A. (eds). Edible and medicinal mushrooms: technology and applications. Wiley-Blackwell, West Sussex, UK. pp 5–13. <a href="https://doi.org/10.1002/9781119149446.ch2">https://doi.org/10.1002/9781119149446.ch2</a></p> <p>Identification and origin of the strains must be indicated in Experimental section.</p> <p>Nutritional composition of <i>Pleurotus ostreatus</i>, and in general of all cultivated edible mushrooms, depends, among other factors, on the type of substrate used (Zied et al., 2019), so it is necessary to include in the Materials and Methods section the base materials used in the preparation of the substrate and, if possible, its physical, chemical and biological characterization. This data can be used in the discussion.</p> <p>Zied, D.C., Pardo-Giménez, A., Oliveira, G.A., Carrasco, J., Zeraik, M.L. (2019). Study of waste products as supplements in the production and quality of <i>Pleurotus ostreatus</i> var. Florida. Indian Journal of Microbiology 59(3), 328-335. DOI: 10.1007/s12088-019-00805-1</p> <p>Though the crude protein content of most foods is currently calculated from the N content adjusted by a conversion factor Nx6.25, another factor is applied to mushrooms (Nx4.38), based on the presence of 70% of digestible protein.</p> <p>To facilitate comparison with results from other publications, the data should be corrected in this regard. A possible reference to use: Barroetaveña, C., Toledo, C.V. (2017) The nutritional benefits of mushrooms. In: Ferreira, I.C.F.R., Morales, P., Barros, L. (eds). Wild plants, mushrooms and nuts: functional food properties and applications. Wiley-Blackwell, West Sussex, UK. pp 65–81. <a href="https://doi.org/10.1002/9781118944653.ch3">https://doi.org/10.1002/9781118944653.ch3</a></p> <p>Conclusion section should be rewritten as it contains general data that is not deduced from the content of the study.</p>	
<b>Minor</b> REVISION comments	Minor corrections are included in the text of the revised manuscript whose copy is attached.	
<b>Optional/General</b> 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)
<b>Are there ethical issues in this manuscript?</b>	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	



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