

Review Form 1.7

Journal Name:	Journal of Experimental Agriculture International
Manuscript Number:	Ms_JEAI_96341
Title of the Manuscript:	Physicochemical Properties of Cashew Almond and its Aqueous Extract Effect on Fermentative Activity of Lactic Bacteria Specific for Yoghurt Production
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:

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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)
<p>Compulsory REVISION comments</p> <p>1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript)</p> <p>2. Is the title of the article suitable? (If not please suggest an alternative title)</p> <p>3. Is the abstract of the article comprehensive?</p> <p>4. Are subsections and structure of the manuscript appropriate?</p> <p>5. Do you think the manuscript is scientifically correct?</p> <p>6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</p> <p>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</p>	<p>1. Yes, it might be of importance due to the new trend of using plant based water extracts instead of milk.</p> <p>2. I suggest a different title, more concise: "Potential use of Cashew Almond for Yoghurt Production"</p> <p>3. The abstract needs serious English revision.</p> <p>I suggest below the following modifications: <i>Kernel of cashew (Anacardium occidentale L.) possess full-of an enormous nutritional and technological potential. However, the almond is less consumed and processed by food industries in Côte d'Ivoire. The present study aims to bring added value to contribute to some technological valuation of cashew kernel for its use in food industry. The effect of this cashew almond extract was tested on fermentative activity of two lactic bacteria (Lactobacillus delbrueckii subsp bulgaricus and Streptococcus salivarius subsp thermophilus) specific for yoghurt production.</i> <i>The study consisted of making seven formulations composed of milk and aqueous extract of cashew almond. Different formulations namely F0, F1, F2, F3, F4, F5 and F6 were containing contained respectively 0%, 5%, 10%, 15%, 20%, 25% and 30% respectively of aqueous extract of cashew almond. Lactic ferment containing the above lactic bacteria was used for fermentation of each formulation. Effect of aqueous extract from cashew almond on fermentative activity of the two bacteria was carried out by pH, titratable acidity with duration of fermentation to obtain 80 Dornic degrees.</i> <i>The results showed that the fermentative activity of lactic bacteria tested was improved with formulations with 15% (F3) and 20% (F4). With these two formulations, the acidity of the yogurt reaches 80° D compared to the standard (F0%). The extract therefore seems to stimulate the activity of bacteria at these two rates. Beyond 20% of cashew almond extract, the extract seems to inhibit the activity of lactic acid bacteria. The aqueous extract of cashew almond may play a role in yogurt-like fermented milk technology.</i></p> <p>4. Yes.</p> <p>5. No.</p> <p>5.1) There is an error in Table 3. The following parameters should add up to 100%: moisture + dry matter + total carbohydrates + lipids + protein + ash, but they are more than 100%. Please revise.</p> <p>5.2) In Materials and Methods section please add the model of the apparatus used during experiments (oven, blender, producers of the lactic bacteria).</p> <p>5.3) Protein content: please provide reference for the method applied in the study.</p> <p>5.4) Protein content: "A white Is made with distilled water". I think the authors meant: "A control samples was prepared using distilled water."</p> <p>5.5) Titratable acidity: please provide reference for the method applied in the study.</p> <p>6. No. Only 5 references from 19 are from the last 5 years.</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>No. There are many errors of English language on Introduction, Material and Methods. First of all: the time of the verbs should be past tense, because the experiments were done in the past. So, please rephrase the entire manuscript.</p>	
<p>Optional/General comments</p>		

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)
<p>Are there ethical issues in this manuscript?</p>	<p><u>(If yes, Kindly please write down the ethical issues here in details)</u></p>	

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Reviewer Details:

Name:	Laura Stan
Department, University & Country	University of Agricultural Sciences and Veterinary Medicine, Romania