

## Review Form 1.7

Journal Name:	South Asian Journal of Research in Microbiology
Manuscript Number:	Ms_SAJRM_100953
Title of the Manuscript:	PHYSIOCHEMICAL STUDY OF YOGHURT-LIKE PRODUCT FROM BREADFRUIT, COCONUT AND SOYBEAN EXTRACTS STORED AT DIFFERENT TEMPERATURE
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:

(<https://www.journalsajrm.com/index.php/SAJRM/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 1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript) 2. Is the title of the article suitable? (If not please suggest an alternative title) 3. Is the abstract of the article comprehensive? 4. Are subsections and structure of the manuscript appropriate? 5. Do you think the manuscript is scientifically correct? 6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form. <u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u>	<b>Yes, the production of yogurt from non dairy products was good attempt</b>  <b>Yes</b>  <b>The Abstract could be precise</b>  <b>Yes</b>  <b>Yes, but the photos are to be added for the appearance of the product</b>  <b>Yes</b>  <b>Normally yogurt had protein content, but the author did not mention the protein here.</b>	
<b>Minor</b> REVISION comments 1. Is language/English quality of the article suitable for scholarly communications?	yes	
<b>Optional/General</b> comments	Apart from pH, acidity, etc., normal nutrients like Protein, casein, carbohydrates, lipid, and Sensory evaluation might be done for future reference.	

### 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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**Reviewer Details:**

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