

Review Form 1.7

Journal Name:	Journal of Applied Life Sciences International
Manuscript Number:	Ms_JALSI_110923
Title of the Manuscript:	Comparative Investigation of Nutritional Values of Tiger Nut (<i>Cyprus esculentus</i>) and Selected Conventional Yoghurts in Enugu, Enugu State, Nigeria
Type of the Article	Research article

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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><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>	<p>Yes, it provides some knowledge about the nutrient properties of tiger nut yogurts.</p> <p>Appraisal of proximate composition in tiger nut yogurts and selected commercially available yogurts in Enugu, Enugu State, Nigeria: A comparative study</p> <p>No, I suggest the authors should revise their abstract part, to provide the detail information about their study.</p> <p>Yes Yes</p> <p>I suggest that the authors provide some references. (Refer the reviewers comments)</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>I recommend that the authors should revise the English communications in their draft. Lack of grammatical errors has occurred in the manuscript,</p>	
<p>Optional/General comments</p>	<p>Recommendations/suggestions/Corrections Recommended title: Appraisal of proximate composition in tiger nut yogurts and selected commercially available yogurts in Enugu, Enugu State, Nigeria: A comparative study My query is about the manuscript title – whether tiger nut yogurt is not conventionally used in human dietary practices. What you are referring to conventional yogurts in your title? Abstract</p> <ol style="list-style-type: none"> The abstract part is too difficult to read, and many grammar/ spelling mistakes have been noticed in your draft. Kindly try to resolve it. In the abstract part you said that physicochemical, chemical, and microbial communities were analyzed- The query is what is the difference between the chemical and physicochemical parameters that you have analyzed in this study? Explain it. During the study proximate, mineral, vitamins, chemical, and physicochemical and bacterial analysis were done accordingly – in what you have analyzed? Here also what is the difference between the chemical and physicochemical parameters that you have analyzed in this study? The results of the proximate analysis show that the fat and crude fibre compositions of tiger nut differed significantly ($p < 0.05$) – proximate composition is the correct word to replace it, and explain whether significantly higher or lower explains it clearly throughout the text. That is crude fiber- not crude fibre replaced throughout the draft. <p>Introductions</p>	

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	<ol style="list-style-type: none">1. Dairy - is not correct – dairy is the correct word. Kindly change it. throughout the text.2. Yoghurt – is not correct- Yogurt is the word. Kindly change it. throughout the text.3. Fibre – is not correct- fiber is the word. Kindly change it. throughout the text.4. Yoghurt is a dairy food produced during the fermentation reaction of lactose a disaccharide of glucose and galactose in the milk and fermenting bacterial enzymes under certain conditions – Yogurt is a dairy product. It is not produced during the fermentation reaction, it is produced by the fermentation reaction with the help of bacterial communities.5. Yoghurt takes advantage of the demerits of milk, especially from animal origins, and provides an opportunity to increase the shelf life of milk and preserve its nutritional constituents for human consumption owing to its relatively low pH values – it is very difficult to understand and we cannot know what you are conveying in this sentence?6. Tiger nut is valued for its high starch dietary fibre, carbohydrate, mineral, and oil content- is the tiger nut consumed for its high carbohydrate, mineral, and oil content or valued for their high starch dietary fibre, carbohydrate, mineral, and oil content?7. Tiger nut is a healthy food that helps to prevent cancer, due to its high content of soluble glucose and reduces the risk of colon cancer – try to include the phytochemicals, antioxidant, and antimicrobial properties of tiger nuts, thus how they inhibit the cancer cells.8. The high content of oil was implicated as lauric acid grade oil and non-acidic stable – explain it clearly.9. Improving the nutritive qualities of yogurt drinks can be achieved through harnessing the potentials of some dairy composite plant samples as a cheap alternative source of yogurt starter milk and maintenance of bioprocess sterility during production – difficult to understand. Kindly explain it.10. In the introduction part, you are saying that the tiger nut contains antioxidant, anti-inflammatory properties, and antidiuretic properties, and what chemical compounds are responsible for these properties try to include it.11. However, adequate treatment and proper fermentation of yogurt during the production of yogurt may enhance its nutritive qualities – in this sentence, two types of yogurt are repeating why?12. stress the influence of adequate fermentation in the nutritive properties of yogurt- explain it clearly. What kind of stress influences the yogurt formations?13. Assessment of the relationship between nutrition and health significance has increased huge benefit on consumers' approach towards nutritious foods- explain it clearly. What is the importance of assessed nutrient characteristics explain it.14. Most yogurt-producing companies – Most of the is the correct.15. Knowledge of the nutritive qualities of yogurt is usually left for detrimental assumptions and mirage affirmations of gullible consumers- explain it clearly. What are detrimental assumptions about yogurt?16. Your introduction part is too long, you have provided a lot of information about the tiger nut. However, there is no information about the comparisons with other studies and disadvantages of conventionally used yogurts. <p>Materials and methods</p> <ol style="list-style-type: none">1. The choice of selection was based on a sample survey which reveals that consumers prefer the selected yogurts due to the assumed nutritional contents, palatability of the taste,	
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	<p>aesthetic delight, and high demand by the consumers in the local communities – what is selected yogurts and which yogurt most preferably consumed in our regions?</p> <ol style="list-style-type: none">2. The conventional yogurts were stored at room temperature (36oC) – according to your hypothesis collected yogurts were stable at 36°C, and you are not stored in a refrigerator. rewrite as the procured/ collected conventional yogurts were transported to the laboratory for further analysis.3. In your study, used conventional yogurts were prepared from cowmilk, or plant-based materials. Write two lines about the source materials about the conventional yogurts.4. The flow chart for the tiger nut yogurt production is shown in Figure 1.- figure 1 does not provide any information about the production of yogurt. It only represents the tiger nut images. Then how do we consider that?5. while vitamins, minerals, phytochemicals, and physicochemical analysis were carried out accordingly- what is accordingly. You have to mention what method you have analyzed. Give the procedure or reference.6. How do you estimate the proximate composition in liquid-form yogurts? Explain the procedure.7. Media Preparation for Bacteria Isolations – in this context, I would not find any procedure for the media preparation. You have written only the outline of the media preparation. Try to include information about the kind of agar and how your culture and all the procedures should be included/ Explain in detail.8. cultured on three different media namely Nutrient, De Man, Rogosa, and Sharpe (MRS) agar and McConkey agar using pour plate techniques- why did you choose three agars, Is there any specific reason for it? in three agar plates contained higher bacterial counts? What kind of agar did you use for tiger nut yogurt microbial counts?9. Microbial Analysis of the Yoghurts- in this context, you have to write about the information of how you analyzed or counted microorganisms. The agar plate details should be in Media preparation for bacterial isolations.10. The cultured nutrient media plates for the samples were incubated aerobically for 24 h at 37 °C afterward was incubated anaerobically for 48 h at 37 °C- why you have aerobically incubated for 24 hours? Any reason for it?11. What kind of instrument you have used for the incubation study, mention it.12. The aerobic incubation is carried out in an incubator and any contamination has occurred during aerobic incubation?13. Kindly try to include the Determination of the Total Viable Count (TVC) of the Yoghurt Samples, Colony Counts of the Microbes from the Yoghurt Samples, Fermenting Organism Counts of the Yoghurt Sample, Heterotrophic Counting and Standardization of the Bacteria all these sub-topics into the Microbial Analysis of the Yoghurts.14. What kind of software/applications were used for the calculation of P values? Have employed ANOVA for variance? Explain it. <p>Results and discussion</p> <ol style="list-style-type: none">1. The composition values of tiger nut- what composition?2. carbohydrate (18.02±0.16 mg/ml) tiger nut - this sentence does not provide much knowledge- rewrite as moisture, protein, and carbohydrates values are (give the values here) mg/ml in tiger nut yogurt respectively and it significantly differ with conventional yogurt.3. The significance (P<0.05), you have to mention that difference, or Can you explain how	
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	<p>much it differs? So, write the as whether significance is higher or lower. That is enough.</p> <ol style="list-style-type: none">4. You analyzed the heavy metals in yogurt samples, but I could not find any procedure or reference for sample preparation about heavy metals. What kind of instrument you have used for the analysis of heavy metals? Explain it.5. What is the significance of analyzing the phytochemical properties of yogurts? Give the procedure for it.6. The results and discussion part are not strong, and it does not provide detailed information about your studies. Try to elaborate your discussion part.7. The conclusion part should also elaborate.	
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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)
Are there ethical issues in this manuscript?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

Reviewer Details:

Name:	Bala Mohan
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