

Review Form 3

Journal Name:	Journal of Advances in Microbiology
Manuscript Number:	Ms_JAMB_122357
Title of the Manuscript:	Effect of concentration <i>Saccharomyces cerevisiae</i> used as starter on the aroma profiling of fermented and dried cocoa beans and organoleptic of derived chocolate
Type of the Article	Original Research Article

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PART 1: Review Comments

Compulsory REVISION comments	Reviewer's comment	Author's Feedback <i>(Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)</i>
<p>Please write a few sentences regarding the importance of this manuscript for the scientific community. Why do you like (or dislike) this manuscript? A minimum of 3-4 sentences may be required for this part.</p>	<p>The manuscript "Effect of concentration Saccharomyces cerevisiae used as starter on the aroma profiling of fermented and dried cocoa beans and organoleptic of derived chocolate" holds significant importance for the scientific community, particularly in the fields of food science and fermentation technology. By elucidating the relationship between yeast concentration and the resulting flavor profiles in cocoa beans and chocolate, this study provides valuable insights that can enhance chocolate production processes and improve product quality. I appreciate the innovative approach taken by the authors to explore the use of S. cerevisiae as a starter culture, as it opens avenues for further research into optimizing fermentation practices. This work not only contributes to our understanding of microbial interactions in cocoa fermentation but also has practical implications for chocolate manufacturers seeking to elevate the sensory attributes of their products. Overall, the manuscript is a commendable addition to the literature, offering both theoretical and practical insights that can benefit researchers and industry professionals alike.</p>	
<p>Is the title of the article suitable? (If not please suggest an alternative title)</p>	<p>The title of the article, "Effect of concentration Saccharomyces cerevisiae used as starter on the aroma profiling of fermented and dried cocoa beans and organoleptic of derived chocolate," is informative but could benefit from some refinement for clarity and conciseness. The current title is somewhat lengthy and may be challenging for readers to grasp quickly.</p> <p>"Impact of Saccharomyces cerevisiae Concentration on Aroma Profiles of Fermented Cocoa Beans and Sensory Qualities of Chocolate" This alternative title maintains the essential elements of the study while improving readability and focus. It clearly conveys the main variables and outcomes of the research, making it more accessible to a broader audience.</p>	
<p>Is the abstract of the article comprehensive? Do you suggest the addition (or deletion) of some points in this section? Please write your suggestions here.</p>	<p>No suggestions</p>	
<p>Are subsections and structure of the manuscript appropriate?</p>	<p>appropriate</p>	
<p>Please write a few sentences regarding the scientific correctness of this manuscript. Why do you think that this manuscript is scientifically robust and technically sound? A minimum of 3-4 sentences may be required for this part.</p>	<p>The combination of rigorous experimental design and thorough analysis supports the validity of the findings, making this manuscript a valuable contribution to the field of food science and fermentation studies.</p>	
<p>Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.</p>	<p>The references provided are sufficient and recent, covering key aspects of the study on the effect of Saccharomyces cerevisiae concentration on the aroma profile of fermented cocoa beans and the organoleptic properties of derived chocolate</p>	

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<p>Minor REVISION comments</p> <p>Is the language/English quality of the article suitable for scholarly communications?</p>	<p>Language is suitable and appropriate.</p>	
<p>Optional/General comments</p>	<p>The study provides valuable insights into the role of <i>S. cerevisiae</i> in cocoa bean fermentation and its potential to modulate the aroma and flavor of chocolate. The authors have used appropriate analytical techniques and sensory evaluation methods to support their findings. However, there are a few points that could be addressed to strengthen the manuscript:</p> <ol style="list-style-type: none"> 1. The authors should provide more details on the selection criteria for the <i>S. cerevisiae</i> strain used in the study and its potential advantages over other strains or non-Saccharomyces yeasts. 2. The discussion could be expanded to compare the findings with previous studies on the use of starter cultures in cocoa bean fermentation and their impact on chocolate quality. 3. The authors should discuss the potential limitations of their study, such as the use of a single <i>S. cerevisiae</i> strain and the need for further validation with different strains and under various fermentation conditions. 4. The manuscript would benefit from a more concise and focused presentation of the results and discussion, as some sections appear repetitive or could be condensed. <p>Overall, this is a well-designed study that contributes to the understanding of the role of <i>S. cerevisiae</i> in cocoa bean fermentation and its potential application as a starter culture to improve chocolate aroma and flavor. With some minor revisions, the manuscript could be a valuable addition to the literature on cocoa processing and chocolate quality.</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><i>(If yes, Kindly please write down the ethical issues here in details)</i></p>	

Reviewer Details:

Name:	Sunil Kumar Verma
Department, University & Country	India