

Review Form 3

Journal Name:	Microbiology Research Journal International
Manuscript Number:	Ms_MRJI_126689
Title of the Manuscript:	Environmental microorganisms involved in fermentation of common natural substrates: screening from “cha’a” and “arky”, two artisanal drinks consumed in Yaoundé-Cameroon
Type of the Article	Original Research Article

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>
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.	The air of the paper is good as they are exploring their traditional foods for microbial community. But the methodology used is very basic. The authors have used very preliminary tests in the study.	
Is the title of the article suitable? (If not please suggest an alternative title)	The word environmental microorganisms does not look appropriate as the authors are not providing any evidence that all the microorganisms involved are from the environment. They may be the indigenous flora of the substrate.	
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.	As per the content of the manuscript, abstract is fine	
Are subsections and structure of the manuscript appropriate?	Yes	
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.	The scientific strength of the manuscript is very weak. It is not clear that why the authors are studying the microflora of these drinks. Whether they are interested in the production of biofuels or they are interested the nutritional value of these traditional foods. There is lot of literature already available on ethanol production using starch from Zea mays. The method used are very preliminary and also for identification of microbes no methodology has been described.	
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form. =	No. The references given are very old. There is only a single reference of 2022. No reference from years 2024, 2023, 2021, 2020, 2019 so on. The authors mat be suggested to go through the articles given here: Exploring Microbial Contributions to Nutraceutical Production: From Natural to Designed Foods B Thakur, S Kaur, N Rani, R Kaur, SK Upadhyay, M Tripathi Molecular Biotechnology, 1-16 Health benefits of probiotic bacteria as nutraceuticals N Bharti, R Kaur, S Kaur European Journal of Molecular & Clinical Medicine 7 (07), 4797-4807	

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Minor REVISION comments		
Is the language/English quality of the article suitable for scholarly communications?		
Optional/General comments	Many of the references are mentioned in French. So could not relate their appropriateness to the article.	

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:

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