

## Review Form 1.6

Journal Name:	<a href="#">Asian Food Science Journal</a>
Manuscript Number:	Ms_AFSJ_77877
Title of the Manuscript:	Effect of Storage Condition on the Microbial and Proximate Composition of Bread Made From Wheat Flour and White Flour
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:

(<http://peerreviewcentral.com/page/manuscript-withdrawal-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	Bread is a staple food and its storage has been an issue for a long time, I think this project is confirming the need for better storability. It has addressed the involvement of microbes with the help of temperature but did not mention the packaging materials because those too do have effect.	
<b>Minor</b> REVISION comments	Mention the packaging material used to assist further research on this topic.	
<b>Optional/General</b> comments	As a food scientist a lot of other additives are used, it would have been better if a control of the samples were made without preservatives. (Just my taught)	

### 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?	(If yes, Kindly please write down the ethical issues here in details)	

### Reviewer Details:

Name:	Titilope Adebusola Abegunde
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