

Review Form 1.6

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_83274
Title of the Manuscript:	PROXIMATE AND MINERAL COMPOSITION OF AERIAL POTATO (DIOSCOREA BULBIFERA LINN) AFTER USING DIFFERENT FERMENTATION METHODS
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.journalejns.com/index.php/EJNFS/editorial-policy>)

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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>Title: PROXIMATE AND MINERAL COMPOSITION OF AERIAL POTATO (DIOSCOREA BULBIFERA LINN): EFFECT OF DIFFERENT PROCESSING AND FERMENTATION METHODS</p> <p>to justify the characteristics of product yam developed from various processing such as peeled, unpeeled blanched and boiled prior to fermentations methods MCF,BFS and STF</p> <p>Objective of the study : This research is therefore focused on studying the proximate and mineral characteristics of fermented aerial potato (Dioscorea bulbifera Linn) subjected to different processing and fermentation methods.</p> <p>Consider in the revision of the materials and methods. These information are key factors not found in the paper under review.</p> <ol style="list-style-type: none"> 1. What are the different fermentation process and their microbial inoculant? The procedure should clearly indicate the differences among the 3 fermentation process used in the study. Was it solid state or liquid state, aerobic or anaerobic. 2. Please indicate the procedure so that when these processes showed significant effect they can be replicated by other researchers. 3. Experimental treatments and lay out should be clearly defined in the Statistical analysis . Indicate how many replicates per sample analysis. What statistical software was used. Tabulated dats should be supported by indicating numbr of replicates, significant difference at p=0.5 <p>3. Indicate the sampling method used to get a representative sample of the fresh yam from the field, prior to processing (0 hr) and the fermented products processed as unpeeled, peeled, blanched or boiled fermented yam for the proximate analysis and mineral analysis. If not yet analyzed indicate what storage sample container to kept the material free of contamination like fermentation detritus, mould and yeast prior to analysis.</p> <p>Consider in the revision of Results</p> <p>Presentation in Figures. Since you are presenting data in fermentation changes over time, suggest to use figures to have a clear trend of the impact of each process during fermentation.</p> <p>for trend analysis , data at 0 to 168 hr provides the characteristic resistance of yam to various fermentation</p> <p>for characterization of proximate and mineral, 0 hr and 168 hr can justify the changes so no need to present the whole data of fermentation.</p> <p>Discussion was not robust. Presentation should be followed by analysis, interpretation and discussion of significant means. If not needed do not discuss insignificant means ,</p> <p>Figures title 1,2,3 : Proximate composition of fermented yam subjected to processing and</p>	

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	<p>fermentation method</p> <p>Figures 4,5 and 6 Mineral composition of fermented yam subjected to processing and fermentation methods</p> <p>Discussion was not robust. Presentation should be followed by analysis, interpretation and discussion of significant means. If not needed do not discuss insignificant means. Be specific and focus on the findings</p>	
Minor REVISION comments	You have lots of review on unfermented product. Find review of literature on fermented products that are relevant to your objective .	
Optional/General comments	Study needs revisions as indicated above and comply with the above comments and suggestions	

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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