Review Form 1.6

Journal Name:	**Journal of Advances in Microbiology**
Manuscript Number:	**Ms_JAMB_76388**
Title of the Manuscript:	**APPLICATION OF ENRICHED YEAST SPECIES ISOLATED FROM PALMWINE IN BEER BREWING**
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.
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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)*
Compulsory REVISION comments	The article is very interesting and care about very important issue, but needs some text correction and preparation of some extra experiments, which are described below. The main problem of this article is that, there is no genetic examine of this strain. Genetic confirmation or identification will approve that yeast might be used in industry, as well as shows more or less possible metabolites which might be produce by this yeast. More over there is no analytical approvement that produced alcohol is ethanol (and how much is methanol concentration in it). I recommend performing at least one of this test (to approve specie, or metabolites especially alcohols: methanol, ethanol, fusels etc.). This is the minimum work effort necessary to publish, because this approve safety of future beers (which is in my opinion the most important fact when one try to implement strains from nature in to the industry). Problems with text: 1. Abstract is not very well written. In my opinion it should be shorter, and obvious facts should be delated: "*The property of wort prepared for brewing was: pH of 5.82, specific gravity of 1.050 and iodine reaction showed yellow colour.* ". In abstract there is no information about methods and, it should replace sentences which details of experiments like: "*Wort was fermented at 28 ± 2°C for six days and the product beer showed apparent extract of 3.4°P and 4.8°P"* 2. Introduction needs a little correction, the text: "*The production of alcoholic beverages from fermentable carbon sources by yeast is the oldest and most economically important of all biotechnologies (Ogbonna, 2013; Graeme and Graham, 2016). Fermentation is the process of converting carbohydrates to alcohol or organic acids using microorganisms such as yeasts or bacteria under anaerobic conditions. It is employed in many industries for transformation of raw materials into other products. For instance fermentation is employed in textile industries for the digestion of raw materials, in food industries for detoxification, softening etc. In brewing industries, it is employed in the breakdown of carbohydrate sources to produce beer, wine and other alcoholic drinks*. " is too obvious, and everyone knows about it so it is not necessary to be in text. However there is no information about palm wine, burukutu, pito, fura and nunu. The information about these drinks are very usefull, because not everybody who will read this article come from Nigeria. 3. The part where is written "*The major differing attributes of the ale yeast and larger yeast is the flocculation reaction. Ale yeast was able to flocculate while larger yeast does not.* " is usually described opposite. I recommend to read article "Yeast Flocculation—Sedimentation and Flotation" by Graham Stewart 2018; because this sentence might be misunderstand. 4. There is also no description in formula *" Percentage flocculation was determined using the equation.* ***(A – B)/A x 100 = % Flocculation"*** This is actually really problematic to understand how it was counted. 5. Agwuna *et al*., (2019) is citated few times, but there is now title in literature.	
Minor REVISION comments	The other think to discuss, maybe not even in article but for future implementation of yeast strain in industry, is the temperature of fermentation. Generally the temperature of beer fermentation (ale yeast) is between 18-22°C, and it is much lower than used in experiments (28°C). Umeh 2015, used also 28°C,(so I do not discuss the temperature as important in article), but to implement this strain for industry it is neccesary to examine and compare this strain with commercially used stains (from Fermentis, Lallemand inc; White	

Comment [O1]: It's obvious

Comment [O2]: Temparatura troche wysoka

Comment [O3]: 1 zdania, zamiast takiego elaboratu

Comment [O4]: Dlaczego tu nie ma informacji o tym z czego to jest po jednym zdaniu chociaż ???

Comment [O5]: Drożdże lagerowe nie flokulują ?????

Comment [O6]: Temparatura troche wysoka

	Labs etc. companies). It might help to show that SPW is equally good or even better that commercial yeast, and make your effort more visible than it is now. Genetic approvement of strain, will help one to prove that isolated yeast are original, and avoid situation where big company will used it or accuse that tis strain is theirs.	
Optional/General comments	I was verry happy read this article it is very interesting, but needs a bit ending.	

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:	**Magdalena Biesiadecka**
Department, University & Country	**Rzeszow University, Poland**