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Journal Name: [Asian Journal of Microbiology and Biotechnology](#)
Manuscript Number: **Ms_AJMAB_11782**
Title of the Manuscript: **Microbial Quality, Physicochemical and Sensory Properties of Freshly extracted Apple Juice and Cucumber Juice Subjected to Different Preservatives and Storage Conditions**
Type of the Article: **Original Research Article**



1: Review Comments

	Reviewer's comment	Author's feedback
<p>Compulsory REVISION comments</p> <ol style="list-style-type: none">1. Is the manuscript important for the scientific community? (Please write a few sentences on this manuscript)2. Is the title of the article suitable? (If not please suggest an alternative title)3. Is the abstract of the article comprehensive?4. Are subsections and structure of the manuscript appropriate?5. Do you think the manuscript is scientifically correct?6. Are the references sufficient and recent? If you have suggestions for additional references, please mention them in the review form. <p><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>	<ol style="list-style-type: none">1. The study's work is useful in my opinion because the author compared the effects of natural and artificial preservatives in apple and cucumber juice. The concern is that, as indicated in the discussion section on page 17, the microbiological load of all the juice samples analyzed is much greater ($p < 0.05$) than the permitted limit as per UNBS and GMP, despite the author's extensive work on various types of microbial issues.2. A title should be concise and avoid using the same/similar words. It may be "Microbial, Physicochemical and Sensory Quality of Freshly extracted Apple and Cucumber Juice Subjected to Preservatives and Storage Conditions"3. Abstract is comprehensive but this issue must be added as it is threatened for human health: the microbial load of all the fruit juice samples analyzed are significantly higher ($p < 0.05$) than the acceptable limit according to UNBS and GMP, as you stated that in page-17, discussion section.4. The manuscript's structure and subsections are good, but more attention has to be paid to the writing because there are some major mistakes.5. I think, the manuscript is scientifically correct6. Pls add the recent references. I only found 3 references after 2015. References are mixed up with different style. Please follow this journal style throughout the reference section. <p>I have some more comments for compulsory revision</p> <p>In abstract:</p> <ol style="list-style-type: none">1. "with 0.5 g/ml garlic, 0.5 g/ml ginger, 0.25 g/ml mix" it should be "with 0.5 g/100 ml garlic powder, 0.5 g/100 ml ginger powder, 0.25 g/100 ml mix". Pls check	

Commented [TN1]: Should be more careful about your data. It should be 0.5 g/100 ml, pls check properly.

Commented [TN2]: garlic powder

Commented [TN3]: It should be 0.5 g/100 ml, pls check properly.

Commented [TN4]: ginger powder

Commented [TN5]: It should be 0.25 g/100 ml, pls check properly.

Commented [TN6]: Should be more careful about your data. It should be 0.5 g/100 ml, pls check properly.

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Commented [TN9]: ginger powder

Commented [TN10]: It should be 0.25 g/100 ml, pls check properly.



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	<p>carefully.</p> <ol style="list-style-type: none">2. You must write in abstract also that the microbial load of all the fruit juice samples analyzed are significantly higher ($p < 0.05$) than the acceptable limit according to UNBS and GMP, as you stated that in page-17, discussion section. Though you have done lots of work but you should not recommend this technology as it is threatened for human health. <p>In materials and methods section:</p> <ol style="list-style-type: none">1. Natural and chemical preservatives were added only in apple juice as written in "Natural Preservatives section". Did you not add preservative in cucumber juice??? If yes, pls write for cucumber juice also.1. Pls rewrite this section "Chemical Preservatives: 0.05% (w/v) sodium benzoate (sigma chemical company) was aseptically added to another 100ml of apple juice with another 100ml of apple juice container serving as a control (without preservative)." <p>In results and discussions section:</p> <ol style="list-style-type: none">1. In all figures, error bars should be added.2. In all tables, mean values should be compared using different letters through mean separation in order to figure out whether there is a significant difference among the mean values.	
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Minor REVISION comments		
1. Is the language/English quality of the article suitable for scholarly communications?	The article's English is not poorly written, yet there are numerous small errors throughout. I made a few corrections across the entire text.	
Optional comments	Though author have done lots of work but this technology should not be recommend as author got more TBC, mould in theses juices then the acceptable limit which is threatened for human health. Before recommendation, author should carry on this study again maintaining proper hygiene and must wash whole fruit using sanitizers before making juice.	

2: Ethical issues

Are there ethical issues in this manuscript?	<i>(If yes, Kindly please write down the ethical issues here in detail)</i> No
Are there competing interest issues in this manuscript?	Don't know

Reviewer Details:

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