



Name:	UTTAR PRADESH JOURNAL OF ZOOLOGY
Manuscript Number:	Ms_UPJOZ_3524
Title of the Manuscript:	Exploration and Purification of Secondary Metabolites from Lactobacillus acidophilus and Their Potential as a Bio-preservative
Type of the Article	

General guideline:

This journal believes that no manuscript should be rejected only on the basis of 'lack of Novelty', provided the manuscript is sufficiently robust and technically sound. Too often a journal's decision to publish a paper is dominated by what the Editor/reviewer think is interesting and will gain greater readership - both of which are subjective judgments and lead to decisions which are frustrating and delay the publication. This journal will rigorously peer-review your submissions and publish all papers that are judged to be technically sound.

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<http://mbimph.com/index.php/UPJOZ/editorial-policy>



1: Review Comments

	Reviewer's comment	Author's feedback
<p><u>Compulsory</u> REVISION comments</p> <p>1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript)</p> <p>2. Is the title of the article suitable? (If not please suggest an alternative title)</p> <p>3. Is the abstract of the article comprehensive?</p> <p>4. Are subsections and structure of the manuscript appropriate?</p> <p>5. Do you think the manuscript is scientifically correct?</p> <p>6. Are the references sufficient</p>	<p>1.yes</p> <p>2.yes it is</p> <p>3.Yes it is</p> <p>4. its ok</p> <p>4.Yes I think</p>	



<p>and recent? If you have suggestion of additional references, please mention in the review form.</p> <p><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>		
<p><u>Minor</u> REVISION comments</p>		
<p><u>Optional</u> comments</p>	<p>(LAB) and their metabolites to preserve food has gained importance in recent years due to the demand for reduced use of chemical preservatives by consumers and the increasing number of microbial species resistant to antibiotics and preservatives. Lactic acid bacteria not only produce various antimicrobial compounds that are considered important in the biopreservation of food, but are also cost-effective and safe for human consumption</p>	



PART 2:

	Reviewer's comment	Author's comment <i>(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)</i>
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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