

I think that the authors do not evaluated mannase activity

The method used ("Mannanase activity was assayed in the reaction mixture composing of 0.5 ml of 50 mM potassium phosphate buffer pH 7.0 and 1% LBG with 0.5 ml of supernatant at 45°C for 60 min (modified method of [1]). Amount of reducing sugar released was determined by the dinitrosalicylic acid reagent (DNS) [15]. One unit of mannanase activity was defined as amount of enzyme producing 1 micromole of mannose per minute under the experimental conditions.")

do not provide the evidence that mannose is produced during fermentation

They have to analyze the fermented broth by means HPLC (refractive index) that can separate mannose from the other reducing sugars

I invite the authors to consider this suggestion

Authors' Feedback

Response to reviewer's comment

Mannanase activity was evaluated and it was clearly stated and explained in the manuscript. The method used for the assay of mannanase is a standard method used by others researchers and I am sure of getting reliable results. Actually, mannose was analysed in the fermented broth by HPLC, but the mannose is expected to be produced from the LBG (commercial substrate) and the absorbance obtained from the experiment was converted to activity using mannose standard curve.