



SDI FINAL EVALUATION FORM 1.1

PART 1:

Journal Name:	British Microbiology Research Journal
Manuscript Number:	2013_BMRJ_7217
Title of the Manuscript:	Molecular Identification of Bacillus species in Commercial Honey

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
The authors have improved a lot based on previous comments given. However, it is purely a preliminary study for microbial screening based on morphological, biochemical and PCR techniques. Since the biochemical assay is the major component in the article, it is advisable to include the biochemical protocols together with references in the methodology. I believe that there are many protocols available for each assay, but I am not sure which protocol the authors followed. The other comment is the lack of reliable explanation on the relationship between the presence of microbes and the anti-microbial activity of honey. The authors should explain how the detection of bacillus species in the honey samples, in relation with the widely accepted fact of anti-microbial activity of honey by many previous investigators.	I have included the protocols of the biochemical methods used and their references. The explanation has been included. The fact is that honey has microbial flora associated with it and they are not supposed to be pathogenic. But when these organisms exceed a particular level in honey it then calls for alarm. The organisms that are found in honey are those that can withstand those properties in honey. When the moisture content of honey is high due to adulteration ie mixing with other things to increase the quantity and the harvesting of non-matured honey comb, it affects the quality and the level of antibacterial activity of that honey product. Other explanations have also been included.