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SDI FINAL EVALUATION FORM 1.1

PART 1:

Journal Name:	British Microbiology Research Journal
Manuscript Number:	**2014_BMRJ_9156**
Title of the Manuscript:	**Physico-chemical Quality Characteristics and Hazard Analysis Critical Control Points for the Production of millet-based Kunun zaki obtained from three production locations in Port Harcourt, Nigeria.**

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	**Authors' response to final evaluator's comments**
See revised manuscripts for suggested changes as presented **1. Title; see revised manuscript for correction.** **2. Need to add a review on HACCP in the introduction** **3. Delete Figure 1 in the introduction** **4. Cross-check the numbering of the references in the body text** **5. Statistical analysis must be reported in the materials and methods** **6. The presences of coliforms and staph in water used in steeping the grains and as well as the finished product is questionable and be addressed by the authors** **7. Table 3 is poorly presented. The data for freshly produced kunun-zaki should be separately presented.**	Consequently, the adoption of Hazard Analysis Critical Control Point concept into small-scale fermented foods like Kunun zaki in developing countries would encourage the production of microbiologically safe Kunun zaki [Olotu]. **2.7 Statistical Analysis** The physico-chemical parameters, proximate characteristics, and elements of freshly-prepared and stored Kunun zaki ($5^{o}C$ for three days) were determined statistically using analysis of variance, and shown in Table 3. I am not in doubt of the presence of coliforms and staph in sample/stage A, because the water used was not boiled/sterilized, the trough/basin used to soak the grains was not also sterilized. Unhygienic measures employed in the course of the preparation and very dirty environment where the Kunun zaki was prepared could be a source of contamination. On the other hand, the grains that are mostly harvested poorly and unhygienically were not even washed before steeping. Table is noted.