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| Book Name: | [**Research Perspectives of Microbiology and Biotechnology**](https://www.bookpi.org/bookstore/product/research-perspectives-of-microbiology-and-biotechnology-vol-1/) |
| Manuscript Number: | **Ms\_BPR\_4021** |
| Title of the Manuscript:  | **Isolation, Purification and Characterization of Xylanase Enzyme from Bacillus sp in Solid State Fermentation** |
| Type of the Article | **Book Chapter** |

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| PART 1: Comments |
|  | Reviewer’s comment | Author’s Feedback *(Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)* |
| **Please write a few sentences regarding the importance of this manuscript for the scientific community. A minimum of 3-4 sentences may be required for this part.** | **The study highlights innovative methods of enzyme production from agricultural sources, contributing to sustainable and ecological approaches.** |  |
| **Is the title of the article suitable?****(If not please suggest an alternative title)** | **The current title is appropriate and reflects the content of the manuscript.** |  |
| Is the abstract of the article comprehensive? Do you suggest the addition (or deletion) of some points in this section? Please write your suggestions here. | **The abstract is comprehensive and provides a clear summary of the manuscript's content. It is suitable for publication in its current form.** |  |
| **Is the manuscript scientifically, correct? Please write here.**  | **The manuscript is scientifically correct and well documented. The experimental data are rigorously presented and supported by a robust methodology. No major problems were detected.** |  |
| **Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.** | **The references are sufficient; however, I still suggest adding the recent references mentioned below:** **Abena, Tariku, and Addis Simachew. 2024. “Production and Characterization of Acidophilic Xylanase from Wood Degrading White Rot Fungus by Solid-State Fermentation of Wheat Straw.” Heliyon 10 (15): e35496.****Medouni-Haroune, Lamia, Sonia Medouni-Adrar, Aicha Asma Houfani, Cilia Bouiche, Zahra Azzouz, Sevastianos Roussos, Véronique Desseaux, Khodir Madani, and Mouloud Kecha. 2024. “Statistical Optimization and Partial Characterization of Xylanases Produced by Streptomyces Sp. S1M3I Using Olive Pomace as a Fermentation Substrate.” Applied Biochemistry and Biotechnology 196 (4): 2012–30.****Siwach, Ruchika, Sandhya Sharma, Azmat Ali Khan, Amit Kumar, and Sharad Agrawal. 2024. “Optimization of Xylanase Production by Bacillus Sp. MCC2212 under Solid-State Fermentation Using Response Surface Methodology.” Biocatalysis and Agricultural Biotechnology 57 (103085): 103085.** |  |
| Is the language/English quality of the article suitable for scholarly communications? | **The quality of the English is adequate for academic communications. The text is clear and well written.** |  |
| Optional/General comments |  |  |

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| **PART 2:**  |
|  | **Reviewer’s comment** | **Author’s comment *(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)*** |
| **Are there ethical issues in this manuscript?**  | ***(If yes, Kindly please write down the ethical issues here in details)*** |  |

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| **Reviewer Details:** |
| **Name:** | **Lamia Medouni-Haroune** |
| **Department, University & Country** | **Universite De Bejaia, Algeria** |