

REVIEWER'S REPORT

Manuscript No.: IJAR-51234

Date: 26-04-2025

Title: Substitution of Rice Flour Components with Sago Flour in Yeast Career Media on the Growth of Sacharomyces cerevisiae FNCC3049

Recommendation:

Accept as it is.....**YES**.....

Accept after minor revision.....

Accept after major revision

Do not accept (*Reasons below*)

Rating	Excel.	Good	Fair	Poor
Originality	√			
Techn. Quality		√		
Clarity		√		
Significance			√	

Reviewer's Name: Tahir Ahmad

Reviewer's Decision about Paper: **Recommended for Publication.**

Comments (*Use additional pages, if required*)

Reviewer's Comment / Report

Abstract:

The abstract is currently missing content, which creates a gap in the overall coherence and structure of the manuscript. An abstract typically provides a concise summary of the study's purpose, methods, key findings, and significance.

Introduction:

The introduction offers a comprehensive background of the study's objectives and relevance, particularly in the context of Papua, where rice flour is less readily available and sago is more abundant. The explanation of yeast physiology, especially *Saccharomyces cerevisiae*'s amylolytic properties and its application in various fermentation processes, is well-detailed. The rationale for substituting rice flour with sago flour in yeast carrier media is clearly presented and is grounded in both scientific and socioeconomic perspectives. The narrative successfully connects traditional practices with modern fermentation needs, underlining the potential benefits of sago flour utilization, including its low glycemic index.

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Materials and Methods:

This section adequately lists the tools and ingredients used, including their quantities, which promotes reproducibility. The use of both rice and sago flour is clearly described. The rejuvenation process of *S. cerevisiae* and the steps taken to prepare the starter culture are well-documented and align with standard microbiological techniques. Mentioning the culture origin from FNCC and the use of PDA and PDB media gives the study scientific legitimacy.

Overall, the manuscript presents a culturally and scientifically relevant investigation. It connects local agricultural resources to food biotechnology and fermentation practices, with implications for regional development and food innovation. The methodology appears practical and appropriate for the stated goals.