

Review Form 3

Journal Name:	International Journal of Pathogen Research
Manuscript Number:	Ms_IJPR_131133
Title of the Manuscript:	Bacteria and Fungi associated with Smoked Tilapia Fish sold in Kure Market Minna Niger State Nigeria
Type of the Article	Original research papers

General guidelines for the Peer Review process:

Artificial Intelligence (AI) generated or assisted review comments are strictly prohibited during peer review.

This journal’s peer review policy states that **NO** manuscript should be rejected only on the basis of ‘**lack of Novelty**’, provided the manuscript is scientifically robust and technically sound. To know the complete guidelines for the Peer Review process, reviewers are requested to visit this link:

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PART 1: Comments

	Reviewer’s comment Artificial Intelligence (AI) generated or assisted review comments are strictly prohibited during peer review.	Author’s Feedback <i>(Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)</i>
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.	This manuscript is significant for the scientific community as it provides valuable insight into the microbiological contamination of smoked tilapia fish, an important food source in Nigeria. By identifying bacterial and fungal species associated with smoked fish, the study highlights potential health risks linked to foodborne illnesses. The findings underscore the need for improved handling, processing, and storage practices to ensure food safety. This research contributes to public health awareness and can serve as a reference for future food safety policies and interventions in developing countries.	The study of bacteria and fungi in smoked tilapia from Kure Market, Minna, is important because people eat this fish every day, and their health depends on its safety. If harmful microbes are present, they could cause food poisoning or spoil the fish faster, leading to waste and financial loss for sellers and buyers. Knowing what microbes are there helps improve handling, storage, and regulations to keep the fish safe for everyone.
Is the title of the article suitable? (If not please suggest an alternative title)	The current title, "Bacteria and Fungi associated with Smoked Tilapia Fish sold in Kure Market Minna Niger State Nigeria," is generally suitable but could be refined for better clarity and readability. A suggested alternative title: "Microbial Contamination of Smoked Tilapia Fish Sold in Kure Market, Minna, Niger State, Nigeria" This alternative makes the title more concise and emphasizes the study's focus on microbial contamination.	The observation have been effected

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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 well-structured but could benefit from minor refinements. Consider the following suggestions: Clarify the significance of the findings by briefly mentioning the potential health risks associated with the identified microorganisms. Include the sample size (40 fish samples) in the abstract to provide a clearer study scope. Provide a stronger concluding sentence emphasizing the need for better food safety practices. Suggested revision: "This study assessed the microbial load and diversity in smoked tilapia fish sold in Kure Market, Minna, Niger State, Nigeria. A total of 40 samples were analyzed using standard microbiological methods. Seven bacterial species, including pathogenic strains such as Salmonella sp. and Escherichia coli, were isolated alongside four fungal species, including Aspergillus flavus, a known producer of aflatoxins. The presence of these microorganisms poses serious public health risks, highlighting the urgent need for improved fish handling, processing, and storage practices to safeguard consumer health."	The observation have been effected
Is the manuscript scientifically, correct? Please write here.	The manuscript is scientifically sound and aligns with standard microbiological methods for bacterial and fungal identification. However, a few areas need improvement: The methods section should explicitly state the quality control measures used to prevent contamination during sample processing. Some biochemical test results (Table 2) need better formatting for clarity (e.g., align test names properly). The discussion accurately interprets results but could benefit from comparisons with microbial limits set by food safety authorities (e.g., WHO or FAO guidelines).	The formatting of table 2 is okay in other to capture all parameters analysed.
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.	The references are relevant but could be updated with more recent studies (past 5 years) to strengthen the discussion. Consider including references on global microbiological safety standards for fish from FAO/WHO. Some references appear incomplete or lack proper formatting—ensure consistency.	Noted
Is the language/English quality of the article suitable for scholarly communications?	The language is generally comprehensible, but there are grammatical and typographical errors throughout the manuscript. Some sentences are long and difficult to follow—breaking them into shorter, clearer statements would improve readability. Ensure proper verb tense consistency and check for subject-verb agreement issues. Example correction: "Fish is a vital source of animal protein and a widely consumed food item in Nigeria due to its availability and nutritional value." Suggested revision: "Fish is a vital source of animal protein and is widely consumed in Nigeria due to its availability and nutritional value."	Noted and effected
Optional/General comments		

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)	