

Effect of fermentation on the organosulfur compound profile and antibacterial activity of black garlic (*Allium sativum*) extract

The article went through 2 rounds of review and reviewers A and B agreed in advance to publish their reports anonymously in the first round; in the second round, reviewers A and B agreed not to publish their reviews

The authors agreed to disclose the reviewers' reports and their responses to the reviewers' comments.

Disclaimer: The peer review report content is the entire copy of the reviewers' and authors' comments. Typing and punctuation errors are not edited.

ROUND 1

Reviewer A: Anonymous

Recommendation: Accept Submission

The article deals with an interesting topic, which proposes fermentation process using black garlic, with produce antimicrobial compounds. The work presents results that demonstrate the antibacterial capacity of the molecules studied, in particular after 18 days of fermentation, which had an effect against *S. aureus* and *E. coli*. The study is interesting and will allow the prospecting new molecules with antimicrobial potential.

Some corrections must be made such as:

Table 4: include diameter (mm)

In general on text, many times the species of bacteria are cited with no italic. Please, review those points.

Reviewer B: Anonymous

Recommendation: Revisions Required

Need revision

[Reviewer Files](#)

ANSWERS TO ROUND 1

The authors did not provide responses to the reviewers; they only submitted the revised manuscript

ROUND 2

Reviewer A: Anonymous

Recommendation: Accept Submission

Reviewer A chose not to share his or her opinion, so only the final decision will be disclosed.

Peer Review Reports

Reviewer B: Anonymous

Recommendation: Accept Submission

Reviewer B chose not to share his or her opinion, so only the final decision will be disclosed.

ACCEPT SUBMISSION

April. 01, 2025