Author's response to reviews

Title: Bioprotective properties of seaweeds: Investigation of antimicrobial activity against food borne bacteria and evaluation of their antioxidant activity in relation to polyphenolic content

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Author's response to reviews:

To
The Editor

Respected sir

Please find enclosed the manuscript entitled ¿Bioprotective properties of seaweeds: Investigation of antimicrobial activity against foodborne bacteria and evaluation of antioxidant activity in relation to polyphenolic content¿ for publication in your esteemed journal. The manuscript or its contents has not been published previously and is not under consideration for publication in another journal. Please find below the importance of the manuscript

Thanking You

Sincerely
K. Pandima Devi

Importance of the manuscript

The manuscript deals with antioxidative and antimicrobial activities of seaweeds with its activity correlated to its polyphenol content. With growing interest in convenience food, ready to eat foods has become popular in the modern food industries. In spite of advanced improvements in food production techniques, food safety is an increasingly important public health issue. It has been estimated that as many as 30% people in industrialized countries suffer from a food borne diseases each year. Till date synthetic antioxidants and antimicrobial agents are used for preservation to overcome microbial growth and rancidity of food. Nowadays most of the customers prefer natural preservatives because the synthetic preservatives are carcinogenic, mutagenic and allergic in nature. Therefore, the development and utilization of more effective antioxidants and antimicrobials of natural origin are desired. Recently research has been extensively carried out to study the antioxidative properties of many natural
antioxidants from tea, and spices which are rich in polyphenols. This manuscript deals with the antioxidative and antimicrobial activity of the seaweeds (edible algae) with its activity correlated to their polyphenol content. Results of our work show that Gelidiella acerosa edible seaweed rich in gelatin possesses antioxidative activity and Haligra possess antimicrobial activity, which in combination can be used as better and safe preservatives of food. As this work is relevant to most of the articles published in your esteemed journal, we here by send our manuscript for your kind review.

Clarification for reference to the Journal of agricultural and food chemistry in the cover letter: Since my waiver request for page charges was not approved, I modified the document according to that journal. But the editors of BMC considered my request again and waived the amount. So I sent the manuscript to BMC again, but by mistake I did not remove that line. I am extremely sorry for this mistake. I also confirm that I want my manuscript to be considered for peer review in BMC Complementary and Alternative Medicine, and that the manuscript is not currently under consideration by any other journal.