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### ESPS Peer-review Report

**Name of Journal:** World Journal of Gastroenterology

**ESPS Manuscript NO:** 5869

**Title:** Natural products and food components against Helicobacter pylori

**Reviewer code:** 02446287

**Science editor:** Gou, Su-Xin

**Date sent for review:** 2013-09-29 14:37

**Date reviewed:** 2013-09-30 09:02

CLASSIFICATION	LANGUAGE EVALUATION	RECOMMENDATION	CONCLUSION
<input type="checkbox"/> Grade A (Excellent)	<input checked="" type="checkbox"/> Grade A: Priority Publishing	Google Search:	<input checked="" type="checkbox"/> Accept
<input checked="" type="checkbox"/> Grade B (Very good)	<input type="checkbox"/> Grade B: minor language polishing	<input type="checkbox"/> Existed	<input type="checkbox"/> High priority for publication
<input type="checkbox"/> Grade C (Good)	<input type="checkbox"/> Grade C: a great deal of language polishing	<input type="checkbox"/> No records	<input type="checkbox"/> Rejection
<input type="checkbox"/> Grade D (Fair)	<input type="checkbox"/> Grade D: rejected	<input type="checkbox"/> Existed	<input type="checkbox"/> Minor revision
<input type="checkbox"/> Grade E (Poor)		<input type="checkbox"/> No records	<input type="checkbox"/> Major revision

### COMMENTS TO AUTHORS

Dear Hiroaki Takeuchi, congratulate you for your excellent review of H. pylori. Raul Angelo Balbinotti MD.PhD.

## ESPS Peer-review Report

**Name of Journal:** World Journal of Gastroenterology

**ESPS Manuscript NO:** 5869

**Title:** Natural products and food components against *Helicobacter pylori*

**Reviewer code:** 00034993

**Science editor:** Gou, Su-Xin

**Date sent for review:** 2013-09-29 14:37

**Date reviewed:** 2013-10-19 08:19

CLASSIFICATION	LANGUAGE EVALUATION	RECOMMENDATION	CONCLUSION
<input type="checkbox"/> Grade A (Excellent)	<input type="checkbox"/> Grade A: Priority Publishing	Google Search:	<input type="checkbox"/> Accept
<input type="checkbox"/> Grade B (Very good)	<input checked="" type="checkbox"/> Grade B: minor language polishing	<input type="checkbox"/> Existed	<input type="checkbox"/> High priority for publication
<input type="checkbox"/> Grade C (Good)	<input type="checkbox"/> Grade C: a great deal of language polishing	<input type="checkbox"/> No records	<input type="checkbox"/> Rejection
<input checked="" type="checkbox"/> Grade D (Fair)	<input type="checkbox"/> Grade D: rejected	<input type="checkbox"/> Existed	<input type="checkbox"/> Minor revision
<input type="checkbox"/> Grade E (Poor)		<input type="checkbox"/> No records	<input checked="" type="checkbox"/> Major revision

## COMMENTS TO AUTHORS

In this review, the authors reviewed the anti-H. pylori effect of natural products and food components, such as lactoferrin, green tea and polyphenol compounds. Authors suggested these components might make more effective and safe eradication therapy and combination of these agents might result in lower dose of antibiotics. However, it will be hard to seek alternative agents instead of antibiotics. This review is well written. However, this version has any problems. Please revise carefully according to comments. Major comments: 1. Anti-H. pylori effect of each natural products and food components is unclear. Authors should summarize simply anti-H. pylori effect in text and make a Table. Please modify Table 1. 2. In addition, effects combined with these agents for eradication therapy should summarize in newly made Table. 3. There are many guidelines for H. pylori treatment. How about role/effect of natural products and food components for H. pylori treatment in guidelines?

## ESPS Peer-review Report

**Name of Journal:** World Journal of Gastroenterology

**ESPS Manuscript NO:** 5869

**Title:** Natural products and food components against *Helicobacter pylori*

**Reviewer code:** 00503623

**Science editor:** Gou, Su-Xin

**Date sent for review:** 2013-09-29 14:37

**Date reviewed:** 2013-11-07 23:19

CLASSIFICATION	LANGUAGE EVALUATION	RECOMMENDATION	CONCLUSION
<input type="checkbox"/> Grade A (Excellent)	<input type="checkbox"/> Grade A: Priority Publishing	Google Search:	<input checked="" type="checkbox"/> Accept
<input checked="" type="checkbox"/> Grade B (Very good)	<input checked="" type="checkbox"/> Grade B: minor language polishing	<input type="checkbox"/> Existed	<input type="checkbox"/> High priority for publication
<input type="checkbox"/> Grade C (Good)	<input type="checkbox"/> Grade C: a great deal of language polishing	<input type="checkbox"/> No records	<input type="checkbox"/> Rejection
<input type="checkbox"/> Grade D (Fair)	<input type="checkbox"/> Grade D: rejected	<input type="checkbox"/> Existed	<input type="checkbox"/> Minor revision
<input type="checkbox"/> Grade E (Poor)		<input type="checkbox"/> No records	<input type="checkbox"/> Major revision

## COMMENTS TO AUTHORS

This manuscript provides quite interesting and careful review of natural products and dietary constituents which display anti-H. pylori properties. The table offers easy glance into the described preparations as well as provides the essential references. The sincere effort of the authors' is well appreciated. However, to improve the comprehension, the text should be thoroughly edited for language use and grammar. Also, the title should be modified to reflect the article's content. Perhaps, more appropriate would be "Natural products and food components with anti-H. pylori activities"?