Manual or mechanical removal of t~~The removal of part of t~~he mucilage surrounding ~~the~~ cocoa beans ~~can be done manually or mechanically~~is possible~~. The m~~, but the mechanical process~~, however,~~ requires special machinery that may be not be affordable~~too expensive~~ for traditional cocoa farmers in third world countries. Conversely,~~On the other hand,~~ the mucilaginous pulp of cocoa bean contains sugary compounds such as glucose, fructose, sucrose, and pentose, which could be good substrates for microbial growth. ~~Indeed, d~~During ~~the~~ cocoa bean fermentation ~~process of the cocoa bean~~, ~~a number of~~ particular microorganisms secrete pectinolytic enzymes that ~~break~~ cleave the chemical structure of ~~the~~ mucilage, resulting in ~~the~~ chemical removal of the pulp or drainage of the mucilage. Reportedly, yeast plays~~Yeasts have been reported to play~~ a significant role in the pulp degradation process. In fact, ~~Cocoa pulp can be readily fermented by~~ yeasts such as *Saccharomyces cerevisiae*~~,~~ readily ferment cocoa pulp and produce~~producing~~ an alcoholic beverage. In particular, *S. cerevisiae* var. Chevalier~~i in particular,~~ has ~~been reported to have the~~ pectinolytic activity. Yeast ~~is also suggested~~may also ~~to~~ decrease pulp and bean acidity ~~through the utilization of~~by utilizing citric acid. The secondary products of yeast metabolism (e.g., ~~-~~organic acid, aldehydes, ketones, higher alcohols, and esters) and glycosidase production ~~are likely to~~may be significant and ~~should impact~~affect the quality of the beans and chocolate. However, this potential impact remains understudied~~these potentially important influences previously have been overlooked in the literature~~ and requires further investigation. The addition of a microbial starter to cocoa bean fermentation ~~in order to~~ for improving~~e~~ the quality of the fermentation process has been ~~researched~~ studied ~~elsewhere~~previously. Kustyawat studied the use~~addition~~ of mixed starter cultures, including~~a mixed~~ *S. cerevisiae*, *Lactobacillus lactis*, and *Acetobacter aceti*. ~~starter cultures.~~ Away studied the effect of addition of starter cultures of *Saccharomyces*, *Acetobacter*, *Lactobacillus*, and *Streptococcus*~~startercul~~.

Comment [A1]: Two sentences have been joined together here to present the intended information in a more concise manner.

Comment [A2]: More than one substrate is being referred to in the former part of the sentence. Therefore, the plural form (*substrates*) is appropriate here.

Comment [A3]: In American English, a comma is used after the abbreviations *i.e.* and *e.g.*