SDI Review Form 1.6

Journal Name:	**Journal of Engineering Research and Reports**
Manuscript Number:	**Ms_JERR_53305**
Title of the Manuscript:	**A STUDY ON LOW COST POST HARVEST STORAGE TECHNIQUES TO EXTEND THE SHELF LIFE OF CITRUS FRUITS AND VEGETABLES**
Type of the Article	**Original Research Article**

General guideline for Peer Review process:

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 guideline for Peer Review process, reviewers are requested to visit this link:

(http://www.sciencedomain.org/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline)

PART 1: Review Comments

	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)*
Compulsory REVISION comments	**1. The method of the research needs to clearly explain, eg. Sample quantity and the source, aseptically maintaining the samples and the PECSS, preservation technique, shelf life determination method, experimental design, and statistical analysis.** **2. Design constructions of the PECSS can affect the shelf life of the samples. Do you have any arguments?** **3. The photo of the instruments used in the research may not be necessary.** **4. Reference of the analysis method is important., eg. Vit C determination, color analysis referring to** **5. Please refer to latest, at least 10 years, publications.** **6. Would you compare your results to other findings?**	1. The method of the research is clearly explained according to the Reviewer comments. 2. As inside the PECSS the temperature is reduced 5-9°C and increases the relative humidity up to 94% than the ambient condition according to the evaporation cooling principle. This structure helps to maintain minimum mechanical stress to fruits and vegetables so that the physiological weight loss is low inside the PECSS. According to this study observation the organoleptic quality change is slower inside the PECSS than ambient condition. Therefore, this study revealed that PECSS can efficiently increases the shelf life of samples. 3. Done. 4. Reference added. 5. Done, added latest references. 6. Yes, please see results and discussion chapter.
Minor REVISION comments		
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)*	