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SDI Review Form 1.6

Journal Name:	Journal of Experimental Agriculture International
Manuscript Number:	Ms_JEAI_53786
Title of the Manuscript:	PHYSICOCHEMICAL ATTRIBUTES IN MANGO (MANGIFERA INDICA) FRUIT AS INFLUENCED BY STORAGE TEMPERATURE AND HOT WATER TREATMENT, DURATION AND INTERACTION.
Type of the Article	Original Research Article

General guideline for Peer Review process:

This journal's peer review policy states that <u>NO</u> manuscript should be rejected only on the basis of '<u>lack of Novelty'</u>, 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)
<u>Compulsory</u> REVISION comments	 As the most important role of heat treatment is to reduce the chilling damage of postharvest fruits and vegetables, which is also described in the preface of the article, so why is there no direct indicator to reflect the chilling injury? What's the point of having a mango that's already chilling injury and your physicochemical results are good? There are serious defects in the experimental design of this study. This study actually involves problems of multiple factors and multiple levels. The correct design should be to determine the optimal heat treatment conditions through orthogonal experiment or response surface experiment on the basis of single factor design, and then carry out further in-depth research on this condition. However, from the results of this paper, the reader cannot see how the author conducted the experiment. Since the author is studying PHYSICOCHEMICAL ATTRIBUTES, why did you measure vitamin C but not the more concentrated components of mango, such as sugar and starch? In fact, the indexes the authors studied were mostly physiological, not PHYSICOCHEMICAL. In the preface of the manuscript, many contents deviate from the content and object of this research. In the writing of manuscripts, there is a lack of logical relationship between the writing contents and the arrangement of indicators 	
Minor REVISION comments	As shown in the manuscript	
Optional/General comments	 Research on reducing chilling injury of postharvest fruits by heat treatment has been going on for several decades, there's nothing new in this study. The literature is relatively old. 	

PART 2:

		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)	

Reviewer Details:

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