



SDI EDITORIAL COMMENTS FORM

EDITORIAL COMMENT'S on revised paper (if any)	Authors' response to editor's comments
<p>BECAUSE OF THIS EXPERIMENT, USE BOTH AQUEOUS AND GASEOUS SOLUTIONS OF 1-MCP, THE AUTHORS MUST THEREFORE SPECIFY THEIR TITLE AS FRUIT CUCUMBER RESPONSES TO AQUEOUS APPLICATION OF 1-METHYLCYCLOPROPENE (1-MCP)</p> <p>1-AUTHORS SHOULD SPECIFY THE CUCUMBER PLANTING AREA USED IN THEIR EXPERIMENT IT IS VERY IMPORTANTE. AND they SHOULD SPECIFY THE AGE OF THE CUCUMBER FRUIT AT THE TIME OF HARVEST.</p> <p>2) AMBIENT TEMPERATURE IN WHICH CUCUMBER FRUITS SHOULD BE KEPT, THE AUTHORS SHOULD SPECIFY C, % HR.</p> <p>Accepted with minor revision</p>	<p>1. The title has been changed to “Responses of Cucumber Fruit to Aqueous and Gaseous 1-Methylcyclopropene (1-MCP) Application”</p> <p>1. In the section of 2.1., the planting area and age of the fruit have been added: “‘Erdemli’ F1 cucumber cultivar was used in the present experiment. Cucumbers were planted in sandy loam and fertilized once a week 1% NPK at 20 – 35 °C. Cucumbers were harvested after 50-60 days from planting and transferred to the laboratory the laboratory (24 h) where they were sorted for uniformity of size and color; fruits with physical damage or infections were left out. Prior to the experiment, cucumbers were washed with tap water to remove any dirt and surface dried in a slow air draft. At the time of the experiment fruits were 2-day old. “</p> <p>2. In the introduction section the comment has been addressed: “Ambient storage temperature for cucumbers is 10-12 °C with higher RH (80% or over) in which cucumbers can be held up to 14 days</p>