



SDI Review Form 1.6

Journal Name:	Journal of Advances in Biology & Biotechnology
Manuscript Number:	Ms_JABB_49180
Title of the Manuscript:	Effects of calcium chloride treatment on the photosynthetic capacity and intensity of banana fruit during ripening
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>)



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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	<p>1) Abstract: No details about experimental design. Authors should write this section.</p> <p>2) Material and Method:</p> <p>2.1 Authors should specify the age of harvested banana fruit in this experiment.</p> <p>2.2 What’s form of calcium chloride which authors use in their experiment? What’s grade (commercial grade or pure grade)?</p> <p>2.3 Authors should write details about storage after treating with calcium chloride, such as what’s the packaging for storage banana fruit.</p> <p>2.4 Room temperature should be specified°C., R.H.....%</p> <p>2.5 Determination of protein content: Authors should specify what enzyme is analysed?.</p> <p>3) Authors should write more their discussion why are the response of chlorophyll a and chlorophyll b not the same way?.</p> <p>4) Table 3:</p> <p>Table 3. Changes in ratio of chlorophylls a /b and proteins content during banana fruit ripening</p> <table><tr><th>Time after treatment in days</th><th colspan="2">Chlorophylls a/b</th><th colspan="2">Total proteins content</th></tr><tr><td></td><td>Control fruits</td><td>Treated fruits</td><td>Control fruits</td><td>Treated fruits</td></tr><tr><td>1</td><td>2.17 ± 0.31 abc</td><td>2.69 ± 0.28 a</td><td>74.46 ± 3,05 hi</td><td>38.44 ± 7.43 i</td></tr><tr><td>4</td><td>2.05 ± 0.55 abc</td><td>2.41 ± 0.55 ab</td><td>339.24 ± 43 ef</td><td>269.75 ± 35.44 f</td></tr><tr><td>7</td><td>2.17 ± 0.33 abc</td><td>2.46 ± 0.33 abc</td><td>453.36 ± 65,2 cd</td><td>377.01 ± 9.23 de</td></tr><tr><td>13</td><td>2.18 ± 0.26 abc</td><td>2.24 ± 0.49 abc</td><td>540.45 ± 26 c</td><td>427.95 ± 23.7 de</td></tr><tr><td>19</td><td>0.79 ± 0.15 c</td><td>147 ± 0.45 bc</td><td>544/62 ± 28,3 c</td><td>445.161 ± 13.5 d</td></tr><tr><td>22</td><td>0.82 ± 0.10 c</td><td>0.94 ± 0.24 bc</td><td>750.80 ± 67,74 a</td><td>640.18 ± 67.56 b</td></tr></table> <p>Red font showed abnormalities. Authors should check the accuracy.</p> <p>5) Authors should add their discussions to explain physiological characteristics why calcium could reduce the rapid decline of photosynthetic intensity?</p> <p>6) Conclusion, Line 316-317: This treatment led to a slowdown of ripening and thus to an improvement of the shelf life of bananas. Authors should not write this sentence, because prolonging shelf life of banana did not up to only chlorophyll content. It also depends on firmness, total soluble solids,.....</p>	Time after treatment in days	Chlorophylls a/b		Total proteins content			Control fruits	Treated fruits	Control fruits	Treated fruits	1	2.17 ± 0.31 abc	2.69 ± 0.28 a	74.46 ± 3,05 hi	38.44 ± 7.43 i	4	2.05 ± 0.55 abc	2.41 ± 0.55 ab	339.24 ± 43 ef	269.75 ± 35.44 f	7	2.17 ± 0.33 abc	2.46 ± 0.33 abc	453.36 ± 65,2 cd	377.01 ± 9.23 de	13	2.18 ± 0.26 abc	2.24 ± 0.49 abc	540.45 ± 26 c	427.95 ± 23.7 de	19	0.79 ± 0.15 c	147 ± 0.45 bc	544/62 ± 28,3 c	445.161 ± 13.5 d	22	0.82 ± 0.10 c	0.94 ± 0.24 bc	750.80 ± 67,74 a	640.18 ± 67.56 b	
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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)	

Reviewer Details:

Name:	Benjawan Chutichudet
Department, University & Country	Maharakham University, Thailand