



SDI Review Form 1.6

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| Journal Name: | Advances in Research |
| Manuscript Number: | Ms_AIR_46296 |
| Title of the Manuscript: | PHYSICO-CHEMICAL QUALITY RESPONSES OF MANGO CHIPS DRIED TO DIFFERENT MOISTURE CONTENTS, PACKAGED AND STORED FOR SIX MONTHS |
| 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) |
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| Compulsory REVISION comments | <ol style="list-style-type: none"> Mangoes form a 50 per cent share of all the tropical fruits produced worldwide. This statement requires a reference or citation, please. Line 134: Figure 3: Firmness of mango chips processed at three different moisture contents over six (6) months storage period. This is the correct figure title. Line 134 should be separated by a line from line 135. Please specify the Firmness measurement unit or scale you have used in the Figures, Figure 3, Figure 6 – state the unit of measurement. In all the results, state all units of measurements. | Corrections done. Reference is provided. |
| Minor REVISION comments | <ol style="list-style-type: none"> Plate 1, plate 2 and plate 3, should be labelled as Figure 1, Figure 2, and Figure 3. By this, the numbering of the other Figures in the paper will change. Lines 60-61: Moisture contents of mango chips were tested periodically to ensure that the three different moistures (10%, 15% and 20%) were achieved Line 130-131: Mango chips processes [processed] at 10% moisture content recorded the highest firmness and moisture content at 20% recorded the least. | Corrections done. Reference is provided. |
| 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) |
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| Are there ethical issues in this manuscript? | (If yes, Kindly please write down the ethical issues here in details) | |