



SDI Review Form 1.6

Journal Name:	Journal of Experimental Agriculture International
Manuscript Number:	Ms_JEAI_49607
Title of the Manuscript:	Composition of fatty acids and antioxidant activity of pomegranate seed oil cv. 'Molar'
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	I went through the manuscript and found it in accordance with the relevant literature. I have observed that the major product (Fatty acids content) is C 18:3 (9c,11t,13c) Punicic. I can see marginal increase in the yield of this fatty acid as a function of fruit age (days after anthesis). Please justify your results. The rest is OK.	Dear reviewers Attending your request. We have seen through this note to explain the results of the analyzes of Punicic acid in the treatments performed in this work. Reviewing the literature we found several results showing that puniceic acid is produced in greater concentration by the plant, in the development stages of the fruit, its higher concentration occurs after the closure of the anthesis and extends until the maturation of the fruit. The analysis occurred at a point where the highest level of this compound would already be synthesized (60 days after the anthesis). The results obtained in this study show that the concentrations of the conjugated fatty acids are high, as described by EL SHAARAWY and NAHAPETIAN, 1983; FADAVI BARZEGAR and AZIZI 2004; MELGAREJO et al., 1995; MELGAREJO and ARTÉS 2000; the results of accumulation of fatty acids in pomegranate seeds are dependent on factors such as soil nutrient type, local luminosity, temperature and many other factors that directly influence the quantity and quality of the synthesized acids or (PA). It is possible to reach 40% to 80%, with puniceic acid, the isomer with the highest concentration of approximately 72% (KINAME et al., 2007), HENNESSY et al., 2011; YANG et al., 2005), (YUAN et al., 2009) Sassano et al., (2009). On its well-positioned questioning regarding the puniceic acid synthesis at 60 days after the anthesis. We are inclined to do a better investigation of all stages of synthesis during the period of formation and maturation of the fruits, and the isomer (PA), thus verifying the concentrations in their due formation times, which will be the subject of a new study. we appreciate your cooperation and we are open to criticism and suggestions I hope we have been able to make the adjustments as requested by the reviewer
Minor REVISION comments	NA	
Optional/General comments	NA	

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?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	