



SDI Review Form 1.6

Journal Name:	Asian Journal of Agricultural and Horticultural Research
Manuscript Number:	Ms_AJHR_47393
Title of the Manuscript:	Application of Arabic Gum and Essential Oils on the Postharvest Treatments of Le Conte Pear Fruits during Cold Storage
Type of the 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)
<p>Compulsory REVISION comments</p>	<p>Abstract: please check your data, you said: "Beside, fruits coated MO progress in reducing the percentages of weight loss and decay throw cold storage periods for 105 day" in returning to tables 1 and 2 the percentage of each of them is high and cause economical loses. And in the final conclusion: "Furthermore, all coated fruits enhancement fruit quality during storage periods. Finally, it can be concluded that coating Le Conte fruits by Gum Arabic, Jojoba oil and Moringa oil recorded successfully reduction in fruit weight loss, decay percentages, improving fruit quality and extended storage fruit life up to 105 days". Also this is not correct you should add to each treatment the best period of cold storage.</p> <ul style="list-style-type: none"> On the other hand the authors did two big mistakes the first they did not analyze the fruits at harvest date before storage, and the second one they did not study shelf life after each storage period. In addition they did not study sensory tests which is recommended in such study. <p>Materials and methods: It is better to add:</p> <ul style="list-style-type: none"> Site: Plant material: including information about the used cultivar. <p>You mentioned that the fruits were harvested at commercial maturity stage, for storage pear harvested at harvest maturity stage, did you really harvest at commercial stage? Or there is a wrong in writing? check</p> <p>3.2. Treatments and Storage Condition: You said: - "Fruits were coated with thin layer of each above mentioned oils treatments (100 %)" What about AG? - "The control treatment, anther fruits without coated" check please.</p> <p>You should mention to the sample for weight loss, is it separated from the sample for physical and chemical ones? It should be.</p> <p>4- CONCLUSIONS: From the results and the tables you cannot conclude that the treatments extended storage fruit life up to 105 days. This is a scientific wrong, you mustn't popularize your result in such way, you have to determine the best period for each treatment according to the lowest weight lost and the percentage of decay.</p> <p>References: need to be arranged alphabetically in the reference list.</p> <p>Tables: You should mention what the meaning of 3 stars, 2 stars and 1 star, you can use letters to indicate to the significant differences, that the same letter in each column indicates to insignificant difference.</p>	
<p>Minor REVISION comments</p>	<p>Abstract: It is preferable to add at the beginning where and when the investigation was carried out.</p> <p>Fruit Sample: re write: "Maturity fruits were selected undamaged, uniformed in shape, freedom from blemishes, pathogen infection, and immediately transferred..." fruits were selected undamaged, uniformed in shape, and free from blemishes and pathogen infection. Then were transferred immediately ...</p> <p>Fruit firmness: it measured by penetrometer</p> <p>Results and Discussion:</p> <p>3.2.1. Total soluble solids percentage (TSS %): "The lowest significant values of TSS % recorded by fruits uncoated (12.40 & 12.25 %) at 105 days of cold storage, respectively in the two seasons. This was true in the two seasons of the study."! No need to the last sentence. The same in 3.2.2. Total acidity percentage (TA %)</p>	



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	References: in the list usually the date is after author's name, and all references should be written in the same way.	
<u>Optional/General</u> 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?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

Reviewer Details:

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