



SDI Review Form 1.6

Journal Name:	American Journal of Experimental Agriculture
Manuscript Number:	2014_AJEA_11035
Title of the Manuscript:	Evolution of physicochemical parameters during storage of the inflorescence sap deriving from four Ivorian coconut (Cocos nucifera L.) varieties
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)
<u>Compulsory</u> REVISION comments	-What is the objective of this fermentation? Is it to produce a kind of drink or to stud the behaviour of the coconut sap during the storage at room temperature? -Was this a natural fermentation or induced? -You may realize microbiological analysis to determine what type of microorganism is predominant. In some places you talk about bacteria and in another about yeast.	-The objective was to study comparative behaviour of the coconut sap during NATURAL FERMENTATION at a severe fixed temperature (35 ± 2 °C) as it is known that the sap undergoes spoilage after its harvest. - This work was not to investigate specifically the microorganisms occurring in the fermenting sap. But previous studies regarding the palms saps reported numerous informations about the ferments microbes which are both bacteria and yeasts. So those information's counted for our interpretations.
<u>Minor</u> REVISION comments	-You can't affirm that the consumption of the product can enhance the immune system without the appropriate tests. (line 288) -You can't affirm that the fermentation produced alcohol or some acids without the specific analysis. (line 283)	Ok. We reviewed these sections in the text.
<u>Optional/General</u> comments	-You can realize ANOVA two-way to verify the significant differences between the samples in each time of the observation.	In the methods sections, we indicated that we realised ANOVA with two factors (two-way): the variety AND the duration of storage.