



SDI Review Form 1.6

Journal Name:	American Journal of Experimental Agriculture
Manuscript Number:	2014_AJEA_12174
Title of the Manuscript:	The Effects of Temperature on Storage Life of Mango (<i>Mangifera indica</i> L.)
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:

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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	Were the fruits discarded from storage room after chilling injury symptoms developed? It is not clear how many days / weeks exactly all the mangoes being stored. Line graph is not appropriate as the temperature used is not equally distributed especially between 5 and 8oC. How to know the results shown are significant difference from each other as there were no means separation or LSD value given. In this study, fruits were kept at storage temperature which supposed to prolong the green life of mangoes and fruits should not ripen. However, authors found the fruits have ripened. Most probably the storage room has been contaminated with ethylene. At low temperature, the synthesis of ethylene is very low. Fruits will only ripen when the temperature has risen to ripening temperature which is about 20oC. Authors may need to justify the ripening of mangoes at low storage temperature.	Fruits were not discarded after chilling injury (CI) occurred because the author was also investigating severity of CI. From the figures the fruit was stored for 7 weeks. Some of the other comments the author disagrees with the reviewer for example, low temperature slows metabolic processes such as ripening but does not completely stop ripening, at temperatures 5-12°C ripening still occurs but it's not the optimum temperatures.
Minor REVISION comments	What is the relative humidity used to store mangoes? How sure there was no deviation in storage temperature used? When was the analysis being carried out? Please cite the method for TTA and CI. Is the equation used for TTA correct? Line 166-168: So what? Line 177: under the different storage temperature??	RH used was 90-95%. The variation in temperature was minimal $\pm 0.2^{\circ}\text{C}$ now corrected in materials and methods. The equation for TTA is correct based on AOAC. Line 166-168 has been explained as indicated in the revised paper. Line 177 has been revised.
Optional/General comments	Since Fig 4 was not well taken, most probably exclude it in article.	