



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)
<u>Compulsory</u> REVISION comments	1. line 218-234, the discussion should be more brief and relevant to authors' results. 2. In the abstract and conclusion part, "the fruit should be stored at 12°C and 90-95%RH", the author did not study RH as an element.	
<u>Minor</u> REVISION comments	1. "RH" on line 18 needs a definition. 2. The unit of temperature is not in consistency throughout the manuscript. 3. Line 147, "chlling" should be "chilling". 4. In figure 4, the words on the photograph is not clear, so the legend should provide more information. 5. Why other cultivars are not appeared in Figure 4? 6. Line 251, "Decreased acidity and accumulation of sugars (SSC) and organic acids in mango fruits results in an excellent". The author did not study sugar content. It is just a guess. What are organic acids referred to? 7. Line 254, 256, the word "utilization" showed different spelling.	
<u>Optional/General</u> comments		

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