



SDI Review Form 1.6

PART 1:

Journal Name:	British Journal of Applied Science & Technology
Manuscript Number:	MS: 2012_BJAST_2873
Title of the Manuscript:	Effect of different plastic liners on the quality of fresh-cut Jew's mallow leaves (<i>Corchorus olitorius</i> L.) during storage under different temperatures

General guideline for Peer Review process is available in this link:

<http://www.sciencedomain.org/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline>

- This form has total 9 parts. Kindly note that you should use all the parts of this review form.



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PART 2: 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. The grouping and measurement for this study should be illustrated in detail. 2. The authors should clarify the difference between weight loss and dryness level used as parameters in this study. 3. Both positive controls and negative controls with well known edible plants other than <i>Corchorus olitorius</i> (Jew's mallow) are strongly suggested to be added in this study for comparative analysis. 4. Standard deviations are necessary for quantification in Figure 2. 5. The authors should demonstrate the necessity of this manuscript to present the range of standard deviation for different quality parameters of Jew's mallow in Table 1. 6. English in this text should be amended.	1. We have already explained them in the materials and method section (2.2 Quality and shelf life evaluation), and no need for further illustration. 2. We have added how to measure the weight loss of treatments to the article.. 3. Wt think that this is a very nice idea, and we will do that in further study in the future. 4. We added that to the figure. 5. We have presented the SD in Table 1, and this gives a picture of SD of the quality parameters. 6. English was improved in this version.
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments	The manuscript describes the effect of different plastic liners on the quality of fresh-cut Jew's mallow leaves stored under different temperatures. The experiment was not designed well and the uncorrelated data indicate a more accurate evaluation is needed to describe the effect of different plastic liners on the storage of Jew's mallow leaves.	We have done this study in this stage, and further study is needed in the future. We have documented that we need further study ('Further investigations are needed to study different storage conditions (e.g. temperatures and liners), and their effects on Jew's mallow postharvest quality.')