



SDI Review Form 1.6

PART 1:

Journal Name:	British Journal of Applied Science & Technology
Manuscript Number:	2013_BJAST_3718
Title of the Manuscript:	STUDIES ON THE PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF JAM FROM OSMOTICALLY DEHYDRATED PINEAPPLE SLICES

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 7 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 <i>(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)</i>
<u>Compulsory</u> REVISION comments	This study is interesting, but the manuscript require a better discussion of the results in order to achieve a significative relevancy. Also, there are details indicating a poor carefull in the writing. The manuscript must be revised and rewritten in order to be published. Please consider the following comments: 1. Line 14. It is not right. In text you withdraw samples between 60 and 240 min.Please revise it. 2. Line 15. You rehydrated also at room temperature.Please revise it. 3. Lime 81. Why did you withdraw samples at, 60, 120, 180 and 240 min? . How many samples did you withdraw at each time? 4. Lines 83-90. How many replicates did you make?	The abstract is correct and the error in the text has been revised. Error in the text has been revised. Text edited Triplicate



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	5. Lies 83-90- What samples did you dry? Dehydrated samples at 60 min? 120? 180? 240? Please explain it. 6. Lines 118-. What is the mean of comparing the effect of temperature on chemical composition of dehydrated samples using different osmotic solution? You must analyze effects of temperature, composition of osmotic solution and rehydration in order to select the best treatment. Please revise it. 7. Lines 268-273. You must discuss the overall acceptability considering the color, flavor, taste, texture in order to find which one of these sensorial characteristic have more important in the score. For example, samples using OD with sugar/salt at room temperature had the least score than those using OD with sugar caused by the texture.	Samples after Osmotic dehydration were dried in the oven and stored until used. This is for another study published in JFPT, 2013. It was erroneously included – apologies Mean results are described in Table 1. Effect of temperature and osmotic solution are described in line 114 – 122 Done, edited.
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	8.Lines 292-293- You did not compare dehydrated samples at different times. Be careful. 9. Fig. 1 must show error bars for each value. 10. There are many united words in the text. Please revise them	This study did not vary dehydration time of samples during OD Done Editorial corrections have been effected
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments		