



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	In general, references are too old, recent references are required. Sampling is inaccurately described, more detail concerning sample amounts and replicate measurements are needed. How many batches in the experimental design? How many bottles of each jam? Experimental analyses are basic and include titratable acidity (TTA), pH, total soluble solid (° Brix) vitamin C content, moisture content, reducing sugar and total sugar were determined using methods described by AOAC (2005). Microbiological analyses would be also important. Fig 1- Values of Reducing Sugar and Total Sugar, bars indicating the standard deviation are missing. These are mean values of how many samples? One sample analyzed in triplicate? Conclusion section needs to be re-written to highlight the novelty of the method.	More recent references have been used. Detailed information on quantity (in percentages) used for analysis have been indicated as appropriate. Tests were done in triplicates Yes microbial analysis are important but are not the focus of this study Statistical bars have been included on the data in Fig 1. These are mean values of triplicate samples i.e 3 different samples analysed differently The conclusion has been revised to highlight the novelty of the method



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<u>Minor</u> REVISION comments	Concerning jam production: “The products were stored under refrigeration condition for further analysis” Please specify how long were the jams stored? The use of 16 panelists is restrict, it requires a previous training. Hedonic testes need to be perform with greater number of panelists to give reliable results.	Jam samples were tested within a week of production 16 untrained panelist were used because the product is less complex, and the panelist were all consumers of jam.
<u>Optional/General</u> comments	The influence of different osmotic conditions on the characteristics of dried pineapple slices and the utilization of osmodehydrated pineapple slices in jam production in order to increase the use of dried fruits is described. The manuscript presents some drawbacks.	Any drawback present in this manuscript can be recommended for further work; optimising osmotic conditions that will give a better result of the final jam product.