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Journal Name:	**British Journal of Applied Science & Technology**
Manuscript Number:	**2013_BJAST_6202**
Title of the Manuscript:	**An Olive Oil Tank Farm Management and Optimum Blend System**
Type of the Article	**Case Study**

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)*
	The proposed method helps producers in the standardization of the production of olive oil refinery (scenario 1 of the manuscript) and is less useful for the production of extra virgin olive oil (scenario 2). The consumers are exposed to the intake of olive oils of very low quality, when not dangerous, because the world market is controlled by a board which has introduced quality parameters, such as the useless and misleading K and ΔK values cited by the authors in the *conclusions*. The recently introduced EU regulations, quoted by the authors, should open new frontiers in this field. Therefore if the production of refined olive oil is carried out as suggested in the manuscript, and if the procedure is clearly addressed in the label (this is in the hands of the previously mentioned boards and out of the scope of the paper) the market and the consumers could have a good reference point when selecting the foodstuff. In the case of extra virgin olive oil (scenario 2) a very important information is related to the traceability of the product which has nowadays the same importance of the quality issues. It is possible in Europe, and in many member state where the production of olive oil is an important part of their GDP, the introduction in the market of	We partially agree with the reviewer about the significance of K and ΔK parameters, thus they are practically not used in most cases. But if we would like to be aligned with the EU legislation then we must consider a model that includes these parameters. The major benefit of the system is that it enforces the users to follow specific procedures that are difficult to override manually. The system takes care of the traceability inside the factory from the moment the olive oil enters the factory premises and assumes that all

	a "*made in.. somewhere*" when the raw material produced anywhere is bottled somewhere! This is a clearly authorized fraud. The protocol proposed by the authors could help in solving this important issue only if the origin of the oils constituting the blend is clearly shown in the label! (would it be possible?). The proposed protocol could have an significant relevance if it could be applied in the identification of quality, safety and traceability of olive oils and would help a lot European SMEs involved in high quality olive oil production. In other words high tech methods exists in the evaluation of the previously mentioned parameters, there is a need of protocols for their unambiguously certification.	previous data (history) is true and correct. A global EU monitoring and registration system for all B2B transfers could enable solve this issue. We are very much interested to share our knowledge with other European institutions / companies in this domain in order to define protocols and methods for olive oil authentication. As far as I know EU has funded a scientific workshop on olive oil authentication (Madrid, 10-11 June 2013). http://ec.europa.eu/agriculture/events/olive-oil-workshop-2013_en.htm
Compulsory REVISION comments		
Minor REVISION comments		
Optional/General comments	The paper provides a high tech method in a field like the certification of olive oils which is still handled with medieval procedures.	