



SDI FINAL EVALUATION FORM 1.1

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

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
Manuscript is not just ready. Please consider the following comments: 1. Lines 70-77. What time were the samples dehydrated? 2. Lines 228-231. You must not say that. Table 2 does not show differences in flavor. Revise it. In another way, there is a high range between values indicating high variability, therefore, there are not differences. 3. Lines 252-259. It is not right. Table 2 does not show difference in colour neither flavor. Please revise it.	4 hours Edited (No significant difference ($P < 0.05$) in the flavor of jam scored, but jam from fruit slices dehydrated in sugar solution had lower values in flavor compared to all other samples.) There is a slight but significant difference in the colour of samples dehydrated in sugar @ 90 °C compared to other osmotically dehydrated samples. Revised.