



SDI Review Form 1.6

Journal Name:	International Journal of Plant & Soil Science
Manuscript Number:	2013_IJPSS_8724
Title of the Manuscript:	Evaluation and Preservation Of Some Longan Cultivars
Type of the Article	Original Research Article

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:

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



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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)
<u>Compulsory</u> REVISION comments	The work is highly required because it is about introduction to the cultivation and processing of the less known fruit species. I recommend publishing.	OK
<u>Minor</u> REVISION comments	<p>The throughout this article is requested to explain the meaning ambient temperature of $20 \pm 2^\circ \text{C}$. Is it 20°C or 22°C? Or 20 to 22°C?</p> <p>In line 38 there shall be a DIR or DRI?</p> <p>In Table 1, it would be better rank in columns Treatment, HFCS, Sucrose, Final concentration: 1, 2, 3, 4, 5, instead of 5.4, 3, 1.2.</p> <p>Tab. 2, in the column DRI where numbers are not, there should be one mark: -</p> <p>Figure. 1 can be omitted</p> <p>Figures 2, 3, 4, 5 are not well readable</p>	OK



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<u>Optional/General</u> comments	<p>In line 273 recommend attach the sentence:</p> <p>In the experiments of authors Valsikova and Chrenko (1983) the retention of ascorbic acid in red bell pepper fruits after pasteurization ranged between 49-85%, depending on the varieties.</p> <p>In Chapter References to supplement authors:</p> <p>Valsikova, M., Chrenko, J. 1983. Ascorbic acid and β-carotene content in different varieties of sweet peppers after pasteurization. (Obsah kyseliny askorbovej a β-karoténu v rôznych odrodách zeleninovej papriky konzervovanej sterilizovaním). In Bulletin PV Bratislava, 1983. XII (II): pp. 185 - 190.</p>	OK
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