



SDI FINAL EVALUATION FORM 1.1

PART 1:

Journal Name:	International Journal of Plant & Soil Science
Manuscript Number:	2014_IJPSS_9021
Title of the Manuscript:	Evaluation the Efficacy of Baker Yeast (<i>Saccaromyces cerevisiae</i>) and Chitosan to Controlling <i>Penicillium digitatum</i> Sacc. That Cause Green Mold Decay of Kumquat Fruits.

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
<p>- Correct "<i>Penicillium digitatum</i>" throughout the text;</p> <p>-Pg.3, line 110: What is the origin of the baker yeast (commercial formulation ?);</p> <p>-Pg.4, line 147: Was used three replicate plates per treatment ?;</p> <p>-Pg.6-7, lines264-272: Discuss the possible effect of induced resistance of chitosan on fruits;</p> <p>-Pg.7-8, Tables 3.4-3.6: Perform analysis of variance (Tukey test) for the data of % disease severity;</p> <p>-Pg.5-8: Try to discuss the results with other results involving the use of <i>Saccharomyces</i> and chitosan in control of green mold in Citrus spp. Some works follow below:</p> <p>PLATANIA C, RESTUCCIA C, MUCCILLI S, CIRVILLERI G. Efficacy of killer yeasts in the biological control of <i>Penicillium digitatum</i> on Tarocco orange fruits (<i>Citrus sinensis</i>). <i>Food Microbiol.</i> 2012; 30: 219-225.</p> <p>PIMENTA, RS. et al . Biological control of <i>Penicillium italicum</i>, <i>P. digitatum</i> and <i>P. expansum</i> by the predacious yeast <i>Saccharomycopsis schoenii</i> on oranges. <i>Braz. j. microbiol</i>;39(1):85-90, 2008.</p> <p>BENHAMOU N. Potential of the Mycoparasite, <i>Verticillium lecanii</i>, to Protect Citrus Fruit Against <i>Penicillium digitatum</i>, the Causal Agent of Green Mold: A Comparison with the Effect of Chitosan. <i>Phytopathology.</i> 2004; 94(7):693-705.</p> <p>WAHAB, W.M.A.; RASHID, I.A.S. Safe postharvest treatments for controlling <i>Penicillium</i> molds and its Impact maintaining navel Orange Fruits quality. <i>American-Eurasian J. Agric. & Environ. Sci.</i>, 12 (7) 973-982, 2012.</p> <p>-Conclusion, Pg.8: The conclusion is not consistent with the observed results, as BY 2% alone had lower incidence compared associations with chitosan.</p>	<p>Pg.3 line 110 : The commercial bread yeast was used as a source for the saccharomyces Cerevisiae by the sugar and complementary industries company Hawmdia , Giza , Egypt for the purpose of food baking and cake industry .</p> <p>Pg.4 line 147 : if you mean I used three times , yes I did .</p> <p>Pg.5-8 : citrus fruits appeared to be considerably more suscptile when harvested at the end of the season as reported by some authors the antaigonst yeast was shown to be more active in controlling decay on early season fruits than on late season fruits El-Ghaouth et al . 2000 .</p> <p>Pg.8 conclusion :it could be recommended to use 100% of saccharomyces Cerevisiae with chitosan to improve quality and reduce disease severity .</p>