



SDI FINAL EVALUATION FORM 1.1

PART 1:

Journal Name:	Asian Journal of Advances in Agricultural Research
Manuscript Number:	Ms_AJAAR_43228
Title of the Manuscript:	CHARACTERIZATION OF ENGINEERING PROPERTIES (PHYSICAL PROPERTIES) OF RUBUS FRUTICOSU
New title of the Manuscript:	INFLUENCE OF MOISTURE CONTENT ON SOME PHYSICAL PROPERTIES OF <i>Rubus fruticosus</i>
Type of Article:	Original Research Paper

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
There are still not right as follows: 1) P7L7 from Rubus Fruticosus change to <i>Rubus fruticosus</i> 2) P3L63, and harvested from August to October, what year? 3) Materials and Methods: author still no more about - variety of this fruit used in the experiment - Experimental Design, how many fruits per replication - harvesting period (days after full bloom) - environment condition of Ebonyi States, where is production area of this fruit - data analysis, statistic program 4) References 4.1 These references are not shown in content, but found in his/her references as follows: Barbosa-Canovas, G.V., Ortega-Rivas, E., Juliano, P., Yan, H. (2005). <i>Food Powders:Physical Properties, Processing, and Functionality</i>. New York, NY: Kluwer Academic/Plenum Pub. Bäumler E, Cuniberti A., Nolasco S.M., Riccobene I.C. (2006). Moisture dependent physical and compression properties of safflower seed. <i>Journal of Food Engineering</i> 73: 134-140. Bilbao-Sainz, C., Andres, A. and Fito, P. (2005). Hydration kinetics of dried apple as affected by drying conditions. <i>Journal of Food Engineering</i>, 68, 369 – 376. Botelho, F. M., Correa, P. C., Martins, A. R., Botelho, S. C. C. and Oliveira, G. H. H. (2013). Effect of mechanical damage on water absorption process by corn kernel. <i>Journal of Food Science and Technology</i> (Campinas), 33 (2): 119 – 125 Ehiem, J. C., Simonyan, K. J. (2012). Physical properties of wild mango (<i>Irvingia spp.</i>) fruits and nuts. <i>International Agrophysics</i>, 26: 95 – 98. Ela, W. P. (2007). <i>Introduction to Environmental Engineering and Science</i>, Prentice Hall, 3rd ed. Pp.153 – 159. Fathollahzadeh, H. and Rajabipour, A. (2008). Some mechanical properties of barberry.	Number of fruits used is equal to the number of replication if it is 50 replications then 50 fruits are used Harvesting period bloomed at ending of October every year Tropical environment of Ebony State and the production area is Afikpo in Ebony State Data analysis was done by Microsoft Excel package, Matlab was used to draw all the pictograms, analysis of variance were used in comparison , this has been corrected in the abstract These has been amended and removed



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4.2 Lack description of many reference in his/her content as follows

- Davies and Zibokere (2011)
- Ehiem *et al.*(2012)
- Fathollahzadeh *et al.* (2008)
- Jahns *et al.*, 2001
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- Orcheba *et al.*, 2013
- Rashidi and Seyfi, 2007
- Razavi *et al.* (2009)
- Sadrnia *et al.*, 2007
- Şehrali (1988)
- Stroshine, 1998
- Venora *et al.*, 2007
- Wilhelm *et al.*, 2005

These has been corrected and description provided appropriately