



SDI Review Form 1.6

Journal Name:	Asian Journal of Agricultural and Horticultural Research
Manuscript Number:	Ms_AJAHR_43025
Title of the Manuscript:	EFFECTS OF SOME PRODUCTION PRACTICES ON THE QUALITY OF COCOA BEANS (Theobroma cacao): A CASE STUDY OF FOREST SAVANNA TRANSITION AND SEMI-DECIDUOUS RAINFOREST ZONES OF GHANA.
Type of the Article	SHORT 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>)

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)
Compulsory REVISION comments	90 (page 3): need to add the total of farmer which growing cocoa in area survey 119-121 (page 3): Therefore, a total of twelve (12) samples were collected for the four (4) districts that constituted the two (2) regions. Replication was done three times to give a total of thirty six (36) samples for the study Need more samples of cocoa bean to access 4 districts, 2 regions and 2 methods (non-recommended and recommended) I think there are not many data for analysis in this manuscript, so the author need to update more data to analysis.	Yes I agree. A total of 100 farmers were used. Yes i agree that i need to increase the sample size but it would be added to the recommendations for further work.
Minor REVISION comments	132, 140, 150, 158 (page 4): need the author method (from reference) 184 (page 5): which fertiliser to use in farmer: nitrozen, kali, P2O5 or NPK? 220, 221, 222, 223 (Page 6): When one consumes any cocoa product with mould particularly Ochratoxin 'A' which is a form of mycotoxin, it causes cancer. They also bring about high levels of free fatty acids which gives the cocoa bean an appalling flavour (Afoakwa et al., 2010). OTA is not mould, it is products of mould; free fatty acid doesn't make appalling flavor, they change to other products (aldehyde, ketones, alcohols, and organic acids...) and change flavor and aroma (they make not direction).	(Amoa- Awua et al., 2007; Takrama, 2007). N.P.K Yes i agree OTA is not mould but product of mould, well corrected.
Optional/General comments	+ The article need to add the cocoa variety in 4 districts + Need add more samples to access + Need to add the update reference (from 2010 to now)	The cocoa varieties were generally hybrid cocoa trees. The samples will be recommended for subsequent research.