



SDI Review Form 1.6

Journal Name:	British Journal of Applied Science & Technology
Manuscript Number:	Ms_BJAST_23513
Title of the Manuscript:	Effects of Storage Temperature on Postharvest Quality of Marula Fruits (Sclerocarya birrea spp. Cafra)
Type of the 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		
<u>Minor</u> REVISION comments	Very simple experiment One cultivar, one stage of maturity Only Different storage regime- temperature No preharvest and postharvest treatments	1. The treatment was storage temperature of marula because no work on marula fruit storage has been done in Africa and elsewhere in the world, except we know it is a subtropical fruit, generally a rule of thumb is used for its storage.
<u>Optional/General</u> comments	Its too general manuscript. Future Challenges !!!!! Marula fruit cannot be stored at the low temperatures necessary to slow physiological activities (rate of respiration, ripening, etc.), because of chilling injury development. Extensive work has been done on various storage methods of marula , ranging from short hot water rinsing and brushing treatments (HWRB) applied either individually or in combination with other means, HWRB and shrinkage, HWRB and MAP (modified atmosphere packaging) HWRB and 1-MCP (1-Methylcyclopropene) to preserve fruit quality and antioxidant activity during cold storage and shelf life.	1. This was taken into consideration in the conclusion. 2. The reviewer states a lot of work on marula has been done. This is false, work has been done on marula juice and other marula products such as hams, beverages BUT NOT ON MARULA FRUIT. Let the reviewer send me the literature if it is there. There is a false impression on this.