



SDI Review Form 1.6

Journal Name:	<u>British Journal of Applied Science & Technology</u>
Manuscript Number:	Ms_BJAST_33059
Title of the Manuscript:	Sensory acceptance and flavors variability of the inflorescence sap deriving from four widespread cultivars of coconut (Cocos nucifera L.)
Type of the Article	Original Research Paper

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)
Compulsory REVISION comments	-line 188 : writer success to declare the MYD cultivar most sweetened from four cultivar with sample of six coconut tree per cultivar (line : 44) at one location(MDRSC). This research is valid for one location. This research in not valid for many location in Cote d'ivory, because sucrose content of sap is affected by moisture content and type of soil and climate of location where coconut tree is growth. The researcher have to take sample of coconut tree sap again from many location in Cote d'Ivory, if this research is valid in Cote d'Ivory fit to writer aimed Xia et. al. (2011) Report that Thin –layer chromatography (TLC) analysis showed that only sucrose was present in palm coconut inflorescences sap. Fructose and gloucose were detected 7 h during natural fermentation. Almost no sucrose was detected after 58 h of natural fermentation. Acidity was present after ethanol present. How many day after sap is harvested, the panelists taste sap for sensory analysis. Because panelist felt sap sour flavor. (Tabel 4.) - Total sucrose content decrease per hour during natural fermentation, so that time for analysis sensory after postharvest must be declared in this	Thanks so much for the comments - For the samples considered, it's clear that this study is an experiment regarding the coconut sap's sensory evaluation. Since we had to select a representative location for the experiment, we chose therefore the MDRSC that is known to be one of the coconut research station leaders in the world, and specially that the 4 widespread coconut cultivars in coconut Ivorian farms are found from plots at this research station. So this station is representative of the most coconut areas in Côte d'Ivoire, and the results recorded are therefore sounded. - Once harvested, the saps were gathered per coconut variety and kept into freezer at -20 °C to avoid any fermentation trends. So any natural fermentation of the sap is observed till analysis. The little sour flavor felt (very insignificant besides, since the panelists have felt only 2 points out of the 7 points considered for the max value of TTA (0.38 g /100 g)) is due to intrinsic acid compounds inner the flowing sap, but not to the acid molecules resulting from fermentation process.



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	research.	
<u>Minor</u> REVISION comments	- What kind of ingredient in sap and how many percent ingredient in sap so that full enjoyment of panelist drink coconut sap or indicate displeasure of panelist when he drink the sap.	There wasn't any extra ingredient put in the sap. The enjoyment of displeasure recorded after tasting the samples resulted to the natural organoleptic value of this raw matter. Of course, the coconut sap is known to be richer in nutrients (glucides, amino acids, minerals, vitamins, etc.) and its sensory acceptance is therefore favourable for best valorization.
<u>Optional/General</u> comments	Line 197 - tirtable ----- titratabel Tabel 1. RSV What mean ? dan WV What mean ? Line 17. FCFA what mean?	Thank you. The errors have been corrected and much information brought to facilitate the comprehension of the manuscript.