



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>)



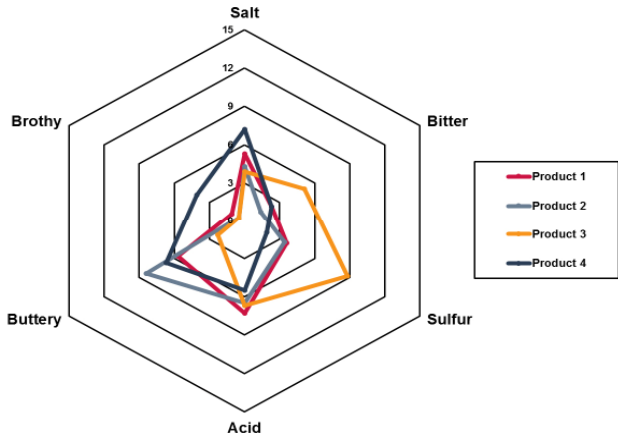
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PART 1: Review Comments

	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	1) The introduction part needs to be strengthened to justify the need for this study, such as by (a) including data on coconut tree plantation in the country or its position in world coconut trade; (b) existing main industries/products from coconut and coconut sap, for example in Indonesia and The Philippines the main coconut products are copra and coconut sap sugar. 2) The background also needs to clarify that this study is about coconut sap as fresh traditional drink or fermented drink and NOT as quality requirement to produce coconut sugar, as it assesses the hedonic and sensory characteristics of the fresh coconut sap. In doing so, the author(s) needs to elaborate why the fresh sap has the most added value as mentioned in paragraph 2 page 1. Is it due to high consumer demand for fresh sap drink or due to tourism? Is it common drink among local community? 3) Introduction and/or methodology: elaborate why the hedonic and sensory profile is needed? 4) This article is generally understandable but some grammatical and word choice errors occurred, hence proofreading is needed to improve the clarity of the sentences.	Thanks so much for the valuable comments 1. The manuscript has been recasted accordingly. 2. OK. The study is clearly about FRESH coconut sap and not FERMENTED, NOR for having sap quality for sugar processing. The fresh sap results in more value addition if processed into other by-products as syrup or coconut sugar. So this text section has been recasted. 3. Sensory information (Hedonic & descriptive profile) is needed to strengthen the valorization of the coconut sap, since the nutritive richness known from the sap is not any guarantee for its food (drink) acceptance by populations. Foods stuffs must undergo both biochemical and sensory analyses for best valorisations.



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<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments	(1)The discussion might include the data from related research of fresh coconut sap and the pH data of fresh sap (from other studies) as it correlates to the sensory and hedonic characteristics of the sap (2) The sensory scale result for the cultivars may be presented better in the form of radar charts such as the following example: 	1. The discussion has been improved in the revised paper. 2. Thant you for this suggestion. We have successfully considered this chart in the results illustration. Thanks so much for your great contribution in our manuscript.