



## SDI FINAL EVALUATION FORM 1.1

### PART 1:

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| Journal Name:            | <a href="#">British Journal of Applied Science &amp; Technology</a>                                                                        |
| 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 Article:         | Original Research Paper                                                                                                                    |

### PART 2:

| FINAL EVALUATOR'S comments on revised paper (if any)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | Authors' response to final evaluator's comments                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
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| <p>-ok... I agree with this paper if the experiment location was the best representative for Cote d'ivoiry.</p> <p>-if acid not came from result fermentation at this research, so researcher must inform that acid will appear a few hour after sap harvester. so The assessment of the sap quality may change every hour if the sap is stored at room temperature</p> <p>- I meant, how much nutrient (glucides or acid) in sap if it can be measured, so it was full enjoyment of panelist or indicate displeasure panelist when he was drinking sap</p> | <p><b>Thank you for these comments!</b></p> <p><b>- Regarding the acid and fermentation concerns, we insist saying that the sensory assessment concerned the fresh coconut sap; but NOT the fermenting coconut sap. This experiment was done on such a consideration basis because the coconut can be kept fresh after the harvest and can be valorised likewise. To ensure fresh product in this study, we really wrote that the coconut sap was stored into freezer after harvest, NOT stored at room temperature. Of course, other sensory experiments could be performed for the fermenting coconut sap, but this wasn't the goal of our study.</b></p> <p><b>- We've already mentioned the acid and glucides values of the fresh coconut sap studied in the document. The enjoyment and displeasure resulting from the sap tasting have been correlated to some chemical traits in our interpretation.</b></p> |