



SDI Review Form 1.6

Journal Name:	Current Journal of Applied Science and Technology
Manuscript Number:	Ms_CJAST_38796
Title of the Manuscript:	Effects of Drying Methods on the Chemical Properties of Okra (Abelmoschus esculentus L. Moench) Slices
Type of the Article	Original 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>)



SDI Review Form 1.6

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	Lines 134-137; I propose to set a final moisture content (ex 12.50%) and determine the drying time. So we can compare the efficiency of these drying method Lines 153-154 please,how can you explain the difference on moisture content (75.67% to 5.50%)? All are the final or initial moisture content? Or why do you comprare initiale and final moisture content? Line 176-178 FRO has less protein than died okra: It isn't easily understood. The explanation (lines 179-182 ("....prolong time") did not convinced me. Some important parameters are not known (T, P, V...)	Each drying method have its own capacity/ ability to remove moisture in a sample to some extents. For example, open sun drying method remove moisture to 12.50 % and moisture loss will be constant. While in another drying method such as oven it will not stop at 12.50 %. It can extent to 5.50 % before the moisture loss will be constant. 75.65 % is the moisture content of fresh okra, 5.50 % is the moisture content of dried okra by oven drying method. FRO had less protein to dried samples due to its high moisture contents. But dried samples had lower moisture contents thus their protein content is high. The prolong time of drying is what we observed but if there is any other suggestion, you are welcome.
Minor REVISION comments	Line 88, Please, can you expain us why do you boil okra? (30s!) this treatment has no conséquence on some physical property (ex viscosity?) Line 99: please, can you explain whow you obtain the viscosity of a solid such as okra? Line 110: (4,4)= 4.4 or 4 and 4?	Okra sample were pretreated in boiling water for 30 seconds just to inactivate spoilage microorganism and preserved the colour of the sample. Fresh okra (10 g) were blended with 400 ml of water using a Kenwood blender (Philips HR 2001, China). In the case of the dried sample 2 g okra powder was blended with 80 ml of water. Then a rotational viscometer (Model: Visco elite-R, V4002) was used to determine the viscosity. Is 4, 4 and 9 Kcal for protein, carbohydrate and fat respectively. That is, 4 for protein, 4 for carbohydrate and 9 for fat.
Optional/General comments	, I suggest authors to examine the chemical properties on the same reference! Ex: In the quantity of okra that supplied 1kg of dried okra, what quantity of protein, fat....we obtain...?	I did not get what you mean by this question.