



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	Author described the effect of drying condition on the nutritional properties of Okra. But there are some lacuna in the manuscript as follows: - There is nothing mentioned in micronutrients contents like Na, K, Iron, Iodine etc of fresh and dried okra as okra is the importance source of these minerals. - In addition to this, antinutrients like phytate, oxalate and saponin content etc in fresh and dried okra should have been measured that affect the final end quality. - Few figures are provided. In Figure 1, moisture ratio ($M-M_e/M_o-M_e$) should be given rather than simply moisture content. Other figures should be drying rate (G. Moisture removed / h)vs moisture content and drying time which are important to delineate constant and falling rate period. - Author used SPSS for ANOVA. But nothing is mentioned in the results and discussion section. Even ANOVA table is not provided to check the statistical difference between drying conditions employed. - Drying of foods takes place in two periods, a constant rate and falling rate period. After a short heating period, a constant rate period followed by a falling rate period which is a dominating period during drying process. The mechanism of moisture movement within a hygroscopic solid during the falling-rate period could be represented by effective moisture diffusion phenomenon. But in the manuscript, moisture diffusivity values are not provided. - The moisture diffusion is dependent on temperature that is based on well known Arrhenius equation. This will give better clarity to the manuscript. Chemical properties of okra are not fully highlighted. As a whole, the manuscript is not technically sound to provide a better picture. The lack of statistical analysis is the major drawback.	This is a very good suggestion, but it is out of the scope/aim of this research work. The research work did not address these antinutrients. The aim of this research work is to investigate the chemical properties of okra as affected by different drying methods. If all these suggestions are to be included then, the scope will change to drying characteristics or drying kinetics of okra. Analysis of variance (ANOVA) was carried out to determine any significant differences in measurements and considering the confidence level of 95%. The significance of the difference between the means was determined using the Duncan Multiple range test, and the differences were considered to be significant at $p < 0.05$. This is what was used to discuss the results (See table 1). Corrected as suggested.
Minor REVISION comments	The CHO should be written as carbohydrate.	
Optional/General comments		