



SDI FINAL EVALUATION FORM 1.1

PART 1:

Journal Name:	International Journal of Biochemistry Research & Review
Manuscript Number:	Ms_IJBCRR_31858
Title of the Manuscript:	Influence of Harvesting Stage on Storage and Nutritional Quality of Tomato (<i>Lycopersicon esculentum</i> Mill) cv. PKM-1
Type of Article:	Original Research Article

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
Title:instead of Influence of Harvesting Stage and Storage on Nutritional Quality of Tomato (<i>Lycopersicon esculentum</i> Mill) cv. PKM-1 Influence of Harvesting Stage and Storage Temperature on Nutritional Quality of Tomato (<i>Lycopersicon esculentum</i> Mill) cv. PKM-1 Line 7 the storage temperature instead of the temperature of storage Line 35 health without full-stop I tried to revise the Material and method it is not necessary to be so detailed. The methods used are well known. Please make it a bit shorter. Something between the first and the second version. This is some observations: Line 78 without @ Line 73-74 Certified seeds of tomato cv. PKM-1 were procured from seed farm at Horticultural College and Research Institute, Periyakulam, Tamil Nadu, India. This sentence should be deleted Next sentence instead of seeds should begin with Certified seeds of tomato cv. PKM-1 Line 80-81 instead of Irrigated the furrows and transplanted 25 days old seedlings on the sides of ridges at a distance of 45 cm Tomato 25 days old seedlings were transplanted on the sides of ridges at a distance of 45 cm. Line 97 Thus the study involved three replications. This sentence should be deleted. Line 100 in a 50ml volumetric flask should be deleted Line 110 up to instead of upto Line 111 The absorbance at 503 nm of this solution was measured using a spectrophotometer The absorbance of this solution was measured at 503 nm using a spectrophotometer Line 118-120 To 0.2 ml of the extract, 0.8 ml of water and 4 ml anthrone reagent were added and cooled in ice bath. The solution was then kept in boiling water bath for 8 min and cooled to room temperature. This sentence should be deleted Line 123-124 Sample extract (1.0 ml) was mixed with 0.5ml Folin-Ciocalteu reagent and 2ml of 20% sodium carbonate and kept in a boiling water bath for 1 min. This sentence should be deleted Line 147 Table 1. Effect of harvesting stage and storage temperature on titrable acidity (%) of tomato fruits Line 164-165Table 2. Effect of harvesting stage and storage temperature on ascorbic acid content (mg 100g⁻¹) in tomato fruits Line 178-179 Table 3. Effect of harvesting stage and storage temperature on total sugar content (g 100g⁻¹) in tomato fruits	



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Line 195-196 Table 4. Effect of harvesting stage and storage temperature on lycopene content (mg 100 g ⁻¹) in tomato fruits Line 210-211 Table 5. Effect of harvesting stage and storage temperature on total phenol content (mg 100g ⁻¹) in tomato fruits	
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Reviewer Details:

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