

Section	Lines	Comments																				
Title		The authors should include the scientific names after tomato (<i>Lycopersicon esculentum</i>)																				
Abstract	15	Oven drying need more specification ! temperature ?? occasional mixing ?? air driven force ??																				
Abstract	16	The microbial counts should be corrected by deleting the minus sign before the power (3) and power(5) and the unit should be added. It becomes 63x10 ³ and 71x10 ⁵ colony forming units per g tomato powder, respectively.																				
Abstract	16	The authors should elaborate in one sentence what is meant by Sensory properties? So that the values (55.6%) and (44.4 %) can have a meaning . The authors can simply mention that the sensory property of tomato powder 202 was inferior to that of 201 and is 80.4 % the respective sensory quality of the oven dried tomato powder.																				
Abstract		Where are the analytical data of lycopene ???? the most important colouring agent of tomato and reflects the degree of ripening and the degree of oxidation during tomato dehydration. I cannot imagine a paper on tomato without lycopene data !!! It is a verty easy method to extract the tomato with organic solvent , record the absorbance at 470 nm. With the use of the equation E1% at 470 nm the lycopene concentration can be obtained.																				
Sample preparation	55	Delete one hour, thirty minutes !!; the authors already wrote 1 1/2 hour, which is enough																				
	56	Spelling mistake marched !! should be corrected to mashed																				
	59 , 62	The authors should correct packaged to packed !!																				
	63	The authors should delete nutrient analysis !! laboratory investigation is adequate																				
	65	The heading should be changed to Microbiological examination !!																				
	67	The authors should not write the amounts twice !!! just once Ten grams. Delete (10 g) !!																				
	68	The water should be sterile !! which is the most important !!																				
	69 - 72	Very poor sentence delete !!! rephrase as follows ! Commercial nutrient agar (??? Name of manufacturer ,) agar was rehydrated in distilled water . The tomato homogenates were diluted serially and the appropriate dilutions were surface plated. The plates were then incubated at 37°C for 2 days in an incubator. Plates containing 20 to 200 colonies were enumerated and the counts were expressed as log₁₀cfu/g of powder tomato.																				
Storage study	74 - 77	Very poor and ununderstandable !! Need rephrasing !! The authors should shorted the sentences !!																				
Sensory	79-80	Delete !!!each samples, oven dried (sample code 201) 79 and sun dried (sample code 202) of !! The authors should write down both products don't name the code number of each product !!!																				
Sensory	81	The authors should delete thirty five (35) and seventeen (17) mills of distilled water respectively!! Write down both tomato powder products were reconstituted in 35 and 17 ml and the resulting tomato sauces were tomato source and were evaluated for taste, texture, flavour and colour .																				
	86 - 167	The common summative analysis including moisture, crude protein, total lipids, ash and carbohydrate by difference analyzed according to Official methods of analysis (AOAC) are not described in detail in an international peer reviewe journal !! The author can just describe the methd of dietary fibre analysis .																				
	147	Spelling mistake !! Crude fiber																				
	168 - 226	A manuscript was submitted shortly before with analysis of the same 5 compounds. the same laboratory																				
		The analytical method of flavonoid, Phenolic acid and tannin are interacting together !																				
Results	Tables 1,2	The authors should delete lines 232 – 243 and just tabulate all results of tables 1 and 2 as shown below <table><tr><th>Tomato product</th><th colspan="3">Storage period (Months)</th></tr><tr><td></td><td>3</td><td>6</td><td>6</td></tr><tr><td></td><td>Total bacteria (cfu /g)</td><td>Total bacteria (cfu /g)</td><td>Mould and yeast count (d)</td></tr><tr><td>201</td><td>5.7 x 10⁴</td><td>6.3x10⁴</td><td>1.95 x 10⁵</td></tr><tr><td>202</td><td>7.7 x 10⁶</td><td>7.1 x 10⁶</td><td>2.06 x 10⁵</td></tr></table>	Tomato product	Storage period (Months)				3	6	6		Total bacteria (cfu /g)	Total bacteria (cfu /g)	Mould and yeast count (d)	201	5.7 x 10 ⁴	6.3x10 ⁴	1.95 x 10 ⁵	202	7.7 x 10 ⁶	7.1 x 10 ⁶	2.06 x 10 ⁵
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	Table (4) – The table will become table (3)	Retabulate in the following style <table> <tr> <th>Proximate analysis</th><th>Tomato powder (201)</th><th>Tomato powder (202)</th></tr> <tr> <td colspan="3">g per 100 powder</td></tr> <tr> <td>Moisture</td><td>8.58$\pm$0.07a</td><td>10.63$\pm$0.21b</td></tr> <tr> <td>Crude protein</td><td>3.70$\pm$ 0.07 b</td><td>2.60 $\pm$0.07a</td></tr> <tr> <td>Total lipid</td><td>0.82 $\pm$0.02b</td><td>0.53 $\pm$ 0.02a</td></tr> <tr> <td>Ash</td><td>3.53$\pm$0.0a</td><td>3.88$\pm$ 0.08a</td></tr> <tr> <td>Carbohydrates</td><td>77.00 $\pm$ 0.30a</td><td>77.21 $\pm$0.43a</td></tr> <tr> <td>Total</td><td></td><td></td></tr> <tr> <td>Crude fiber</td><td>6.37 $\pm$ 0.15b</td><td>5.15 $\pm$ 0.10a</td></tr> </table>	Proximate analysis	Tomato powder (201)	Tomato powder (202)	g per 100 powder			Moisture	8.58 $\pm$ 0.07a	10.63 $\pm$ 0.21b	Crude protein	3.70 $\pm$ 0.07 b	2.60 $\pm$ 0.07a	Total lipid	0.82 $\pm$ 0.02b	0.53 $\pm$ 0.02a	Ash	3.53 $\pm$ 0.0a	3.88 $\pm$ 0.08a	Carbohydrates	77.00 $\pm$ 0.30a	77.21 $\pm$ 0.43a	Total			Crude fiber	6.37 $\pm$ 0.15b	5.15 $\pm$ 0.10a
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	246 213= Oven-dried tomatoes sample 247 214= Sun-dried; Lines 251 - 253 tomatoes sample	The authors should delete all keys Lines 245 – 247 ; 251 – 253 . The journal is targeted for the scientific reader. The reader understands and the authors should not repeat the simple terms !!!																											
	Lines 255 - 259	The authors should not give conclusion on the basis of single value, since the results are not expressed as mean $\pm$ us or minus standard deviation. The authors should delete the following sentences , because it is their responsibilities to keep the tomato during dehydration away of the reach of lives tock and insects !!!!! The sentence is not in favour of the work . Delete the whole paragraph and skip it without discussion .Table 1 represents the microbial growth of dehydrated tomato powder, the analysis showed that sample code 202 showed an increase in microbial growth than sample 201 which is obvious that the high rate of mould and bacteria presented in 202 may be due to environmental contaminants such as live stock and exposure to weather, house hood pests, rodents, insects and moisture absorption due to long duration drying.																											
	Lines 263 – 272	Rephrase the paragraph and rewrite the discussion as follows : !!!!! The proximate analysis of both tomato products are in good agreement with published data from Italy (Reference ???) Spain (Reference ???) dried under different conditions.																											
	Lines 273 –	Delete the whole paragraph and rewrite it as follow. The authors should not give conclusions																											

	275	based on single figures!!!There is no standard deviations to run statistical analysis!!!! Different methods had been described for sensory evaluation. In the present study the sensory evaluation was restricted on colour, flavor, taste and texture. The preference differs from one population to another and its well known that the Americans prefer the fleshy texture (Reference ??)); whereas others prefers the juicy(). It is well known that lycopene is responsible for the red colour of tomato (Reference???)). Prices and marketing of tomato sauces is principally based on its lycopene content, because it reflects the degree of ripening. (Reference ???)
	Discussion	The authors should delete the comparisons btween phytochemical contents between tomato powder dried in the oven and sun dried , and rewrite the paragraph as follows: Flavonoids and polyphenolic compounds are present in the peel tissue of tomato (Stewart et al. 2000; Verhoeven et al. 2002) The majority of tomatoes' [PP] are in the form of quercetin 3-rhamnosylglucoside or rutin with levels ranging between 1.3 and 22.2 mg flavonol/kg fresh weight in one study (de Pascual-Teresa et al. 2000) and between 5 and 30 mg/kg fresh weight in a second study (Stewart et al. 2000). Flavonoids are secondary plant metabolites and exert high antioxidant capacity (Duthie and Crozier 2000; Pietta 2000) and multiple biological effects. Tomato polyphenolic compounds were highly bioavailable in the human body and daily consumption of 230 g tomato juice for 18 days resulted in significant increase in the urinary excretions of urinary polyphenolic compounds among Egyptian adolescents (Hussein et al. 2009). Flavanone is present in levels ranging between 8 and 42 mg/kg whole red tomato (Bugianesi et al. 2002), in agreement with our finding, after adjusting for moisture. Tomato flesh tissues with up to 78-fold excess flavonoid content were obtained by introducing a new biosynthetic branch through genetic engineering technology (Verhoeven et al. 2002; Schijlen et al. 2006).