

PART 1:

Journal Name:	International Journal of Biochemistry Research & Review
Manuscript Number:	Ms_IJBCRR_33103
Title of the Manuscript:	EFFECT OF DRYING METHODS AND STORAGE CONDITIONS ON NUTRITIONAL VALUE AND SENSORY PROPERTIES OF DEHYDRATED TOMATO POWDER (<i>Lycopersicon esculentum</i>)
Type of Article:	Original Research Article

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
The manuscript is acceptable for publication in its present form after compulsory corrections of the followings as indicated below	
Line 26 – The authors should insert % after 3.7fat (0.82 %); crude fiber (6.37 %)	
Line 141 – The authors should delete Qt	
Line 183 , 184 The authors should delete the sentence because there is no indication that ANOVA	
Line 192 The authors should insert in the % mean content	
Line 202 The authors should insert contents (mg per 100 g tomato powder)	
Line 206 Correct tomato <u>powder</u>	
Table 3 – Column (3) – Fungi and yeast. The authors should delete * and write down nd	
Line 244 The authors should correct oven drying	

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