



SDI Review Form 1.6

Journal Name:	International Journal of Biochemistry Research & Review
Manuscript Number:	Ms_IJBCRR_36497
Title of the Manuscript:	Varietal Differences Among the Phenolic Contents and Antioxidant Activities of White and Red Fleshed Guava During Maturation and Ripening Stages
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>)



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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	There are a series of language amendments suggested. The paper should be carefully checked for typing, spelling, grammar. There are at least four major classes exist, namely 4-oxoflavonoids Flavonoids are usually described as a broad collection of compounds with a polyphenol diphenylpropane (C6-39 C3-C6) skeletons There are at least six methods that have been used to evaluate and compare the antioxidant activity arise from the phenolics in fruit. The mechanism of color change in guava fruit ↓ is different from apple and pear. And with the maturation of guava fruit, the increase increasing in scavenging capacity might be related.... The content of total flavonoids in ripe white-fleshed guava was lower than in red-fleshed guava, Flors <i>et al.</i> reported that the antioxidant activity in pink-pulp guava fruits was higher than in white pulp cultivars The content of total phenolics in ripe guava was higher than in half ripe and near ripe fruit. It could be suggested that guava fruit is a potent free radical scavengers.... These findings indicated that higher antioxidant activity is mainly due to the accumulation of total phenolics and flavonoids in guava fruit. The total phenolics content of ripe guava was were found to be higher than for unripe fruit (Table 2).	
Minor REVISION comments		



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<u>Optional/General</u> comments	The Introduction section presents the characterization of Guava cultivar, of phenolic classes, as well as of methods of assay applied to antioxidants. The Materials and methods section reveals the methodology applied for plant sampling, for assessment of skin color and flesh color, for sample extraction, measuring of TPC, of flavonoid content, as well as of the antioxidant capacity by DPPH and FRAP assays. The Results and discussion section presents comparatively the results obtained by applying the above-mentioned methodologies. The Discussion sections reveals correlations and differences obtained, as well as the influencing factors: species, variety, ripeness, maturity, and environmental factors.	
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