



SDI Review Form 1.6

Journal Name:	Journal of Experimental Agriculture International
Manuscript Number:	Ms_JEAI_38520
Title of the Manuscript:	Postharvest quality during refrigerated storage of Nadorcott mandarin
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	L61, L95, Figure 1, L114,... and text below, In citrus fruit it is normal to use the referred 'Ratio' as the maturity index (MI), term which use is in my opinion desirable. This meaning (maturity index) of such a relationship is important, and should not be missing in the manuscript. The term, Ratio is includes also in the abstract. Its replacement by maturity index is encouraged. Authors should include a suitable reference regarding using this ratio as maturity index, as below: Fellars, P.J., 1991. The relationship between the ratio of degrees Brix to percent acid and sensory flavor in grapefruit juice. Food Technol. 45, 68–75. The short conclusion belittles the study. It is highly recommended the authors make some effort to highlight some more important conclusions that can be drawn. For example, can cold damage be inferred at 4°C storage? ...	The ratio change for maturity index was performed, according to the reviewer's recommendation. The conclusions of the study were increased
Minor REVISION comments	L104-107, This sentence is too long. The writing style requires some correction. I suggest to use a point after 'storage' in L105.	The suggestion was accepted, and modification was done.
Optional/General comments	L37 In my opinion, it is required to briefly discuss the current scientific knowledge, or its absence, on Nadorcott mandarin cool tolerance, since it is important regarding its storage temperature. Moreover, The authors have the opportunity to inform about the originality of the study, referring to the scarce existing information on tolerance to cold and the aptitude for the refrigerated conservation of mandarin variety Nadorcott. A brieve discussion on the non-climacteric physiology of citrus fruits would also be welcome, especially in relation to their maturation process and the use of the SSC/TA ratio as a maturity index (MI). Authors can see among others the literature below: Fellars, P.J., 1991. The relationship between the ratio of degrees Brix to percent acid and sensory flavor in grapefruit juice. Food Technol. 45, 68–75. Cayuela, J.A., Weiland, C. 2010. Intact orange quality predictions with two portable spectrometers. Postharvest Biol. Technol. 58, 113-120. L48 It woulp be helpful some further clarification regarding vegetal resin. Was it applied after carnauba wax treatment or mixed?	There is no research in the literature on the storage of citrus cultivar nadorcott refrigerated, denoting the novelty and originality of this study. The post-harvest physiology of citrus was also discussed and improved with recent study.