



SDI Review Form 1.6

Journal Name:	Journal of Experimental Agriculture International
Manuscript Number:	Ms_JEAI_39138
Title of the Manuscript:	Biodegradable Coatings on Blueberries Postharvest Conservation Refrigerated in a Modified Atmosphere
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		
Minor REVISION comments	Introduction: I suggest to add information about the other coating used to compare with chitosan, why use the cassava starch and the kefir grains. Why use sorbitol and glycerol? It would be helpful to give general information the importance of using them in coatings and why those in particular. Conclusion: Suggestion it refers to "Edible coatings based on kefir and chitosan grains...." I thinks it should be written as "Edible coatings based on kefir grains and chitosan".	Cassava starch is one of the agents that can be used in the edible coatings formation, this biofilm looks good, is not sticky, is shiny and transparent, improves the fruits visual appearance, and can be removed with water Vicentini NM, Castro TMR, Cereda MP. Influence of cassava starch films on post-harvest quality of sweet pepper fruits. <i>Ciência e Tecnologia de Alimentos</i>. 1999;19(1):127-130. Portuguese Kefir grains have also been used for this purpose. These grains are irregular and gelatinous masses, composed of acetic acid bacteria and yeasts, which contribute to the fermentation. The use of a coating made from kefir grains, associated with a temperature of 5°C, could be an efficient alternative for preserving and increasing the shelf life of organic blueberry Stülp M, Gnäs BBB, Clemente E. Conservation and nutritional quality of blueberry treated with eatable covering. <i>Ciência e Agrotecnologia</i>. 2014;8(4):361-366. The edible coatings, glycerol and sorbitol, act on the hydrogen bonds, reducing the intermolecular forces along the polymer chains, improving packaging mechanical properties, like flexibility, strength and resistance McHugh TH, Krochta JM. Sorbitol vs Glycerol-Plasticized Whey Protein Edible Films: Integrated Oxygen Permeability and Tensile Property Evaluation. <i>Journal of Agricultural and Food Chemistry</i>. 1994;42(4):841-5.
Optional/General comments		