Journal Name:	Journal of Experimental Agriculture International
Manuscript Number:	**Ms_JEAI_41600**
Title of the Manuscript:	**Effect of Various Post Harvest Treatments on Ripening and Shelf life of Banana cv. Grand Naine**
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.
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SDI Review Form 1.6

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	**Materials and Methods chapter:** Line 50: during the year 2016-17- (IT IS NOT CLEAR), PLEASE GIVE THE DATE AND MONTH WHEN IT WAS. ON 2016 OR 2017? Line 56: T7 : Control - (IT IS NOT CLEAR), HOW DID THE CONTROL IS COMPOSED? Line 60: penetrometer – PLEASE, GIVE MORE DETAILS OF THE EQUIPMENTS USED (MANUFACTURER, MARK, MODEL, CITY). WAS THE FRUIT PEELED? WHICH PART OF THE FRUIT WAS PUT THE PENETROMETER? Line 60: Physiological loss in weight – PLEASE, GIVE MORE DETAILS OF THE EQUIPMENTS USED (MANUFACTURER, MARK, MODEL, CITY). HOW DID YOU MEASURE THE WEIGHT? Line 61: Fruit taste – WERE, THE PANELLISTS, TRAINED? WHAT DID THE PANELLISTS ARE ASKED? HOW WAS THE SCALE USED (POINTS GIVEN)?. Line 62/63 Fruit color was calculated by comparing the pericarp color with standard color chart. SO, FRUIT COLOR WAS CALCULATED? OR OBSERVED? OR DETERMINED? PLEASE FIND THE APPROPRIATE WORD. Line 62: standard color chart – PLEASE, GIVE THE REFERENCE. IS THIS THE MUNSELL CHART? (OR, THE CHART USED HAS ONE PARAMETER?). PLEASE, GIVE SMALL EXPLANATION ABOUT THE CHART USED TO COMPARE THE COLOR OF THE SAMPLES. Line 64: hand refractometer - PLEASE, GIVE MORE DETAILS OF THE EQUIPMENTS USED (MANUFACTURER, MARK, MODEL, CITY). WAS THE SAMPLES WERE PREPARED BEFOR PUT ON REFRACTOMETER? Line 64/65: Sugars/Acidity/Starch – PLEASE, GIVE MORE EXPLANATION (FOR EXAMPLE, SOLUTION USED FOR TITRATATION? INDICATOR? ETC…). MISSING: HOW DID YOU DETRMINE THE REDUCING SUGARS? AND NON REDUCING SUGARS? AND TOTAL SUGAS? STATISTIC ANALYSES? STATISTIC PACKAGE USED? (WAS USED TEST OF MEANS? SO, WHY 5% IN THE TABLES)	I am sending the article after correcting it according to your suggestions. plz consider it for further perusal.
Minor REVISION comments	Put legend in the tables. (What is CD@5% level?) Statistic information on the results` text is missing.	
Optional/General comments	Keywords: words in the title could not be considered/INCLUDED on the KEYWORD LIST Line 94: Remove one word "ALSO" On 2nd day, the fruit taste was ZERO for all treatments. Why? Line 145: Why is 0.26% considered "optimum range of acidity"? Reference 6 and 18. Year in italic? Revise the punctuation and word space for all document including the references. Examples: line 72, 91, 228, 229, etc.	