



SDI Review Form 1.6

Journal Name:	Journal of Experimental Agriculture International
Manuscript Number:	Ms_JEAI_44219
Title of the Manuscript:	Chemical characteristics and bioactive compounds in juazeiro fruits picked in different stages of ripening
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>)

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	Could the authors please give more details regarding biochemical properties of the increased solid soluble content that enhanced sweet test during ripening?	In the literature are found several statements relating the increase of the content of soluble solids in fruits during ripening. Some authors attribute this effect to the hydrolysis of the starch (Costa et al., 1998) to the respiratory peak of the fruit (LIMA et al., 2003) to processes of biosynthesis (BORGUINI & SILVA, 2005) among others. Deeper analyzes may clearly indicate what promotes an increase in soluble solids content in juazeiro fruits, but in principle the fruit peak can be indicated (Silva et al., 2017) and probably the breakdown of polysaccharides (hydrolysis).
Minor REVISION comments	Please explore or propose some preferable applications for fruits had higher concentration of phenolic compounds at the first stage of ripening.	Some authors (ALONSO-SALCES et al., 2005; BURDA, OLESZEK; LEE, 1990) affirm that at the beginning of the maturation the fruits present high levels of phenolic compounds, that decrease during the development and reach a minimum during the last phase of maturation, that precedes the final accumulation of the sugars.
Optional/General comments		

PART 2:

	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)
Are there ethical issues in this manuscript?	(If yes, Kindly please write down the ethical issues here in details)	Do not exist.