



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	An extensive language review must be performed. Not only the sense of the phrases is compromised, but several words are misspelt. Numbers are not in English. There is a lack of references in experimental section at item 2.3 Figure 2 should be changed, with storage days related pH, not with Stages of ripening. All data from Figure 2 has statistical significance? References should be formatted and updated, more scientific papers and less books and reports should be cited.	An extensive language review was performed, and every change is highlighted in yellow. The sense of phrases and orthography mistakes were corrected. The references used in section 2.3 were cited. All chemical analyzes were performed according to the methodology of the Adolfo Lutz Institute (2008). The bioactive compounds were evaluated according to methodologies: - Ascorbic acid: Instituto Adolfo Lutz (2008), - Chlorophyll and carotenoids: Lichtenthaler (1987), - Phenolic compounds: Waterhouse (2012), - Flavonoids and anthocyanins: Francis (1982). According to the statistics, pH values differed significantly between maturation stages as well as during storage. A tendency of reduction in pH values during storage was observed, except for the first maturation stage, which showed a slight increase. The references have been updated and formatted.
Minor REVISION comments		
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.

As per the guideline of editorial office we have followed VANCOUVER reference style for our paper.

Kindly see the following link:

<http://sciencedomain.org/archives/20>