



SDI Review Form 1.6

Journal Name:	Journal of Experimental Agriculture International
Manuscript Number:	Ms_JEAI_44248
Title of the Manuscript:	POSTHARVEST PHYSIOLOGY AND QUALITY OF PALM SPROUTS HARVESTED AT DIFFERENT TIMES
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:

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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	This manuscript is well-written. However some minor errors are spotted and it needs correction prior to final manuscript publication. Thanks! 1. The keywords of cactus, Opuntia ficus-indica are not included in Abstract. Kindly include. 2. Please define acronym of MAC in Page 1 Line 42 for better readability. 3. Please include the benefits of estimating POSTHARVEST PHYSIOLOGY AND QUALITY OF PALM SPROUTS HARVESTED AT DIFFERENT TIMES under Discussion in this manuscript.	The suggestions were accepted. We are very grateful for your suggestions 1.Methodology: The experimental design was in a completely randomized design (ICD), in a factorial scheme 8x3x3, having 8 harvest times (3, 6, 9, 12, 15, 18, 21 and 24 hours), 3 cactus cultivars ("Gigante", "Clone IPA 20 "and" Redonda ") and 3 replicates, belonging to the family Opuntia. 2. this part of the manuscript was rewritten and the term MAC. 3. In the use of the sprout in the composition of the dishes must be taken into account its physiology, considering that, because the plant has a characteristic cactaceae metabolismo. Crassulacean Acid Metabolism (CAM), gives it besides the rusticity and resistance to water stress, characteristics special that directly interfere in the taste as the acidity and its pH, leading to variation throughout the day, besides its high productivity when compared with species C3 and C4. [4]. The knowledge of the time of harvest of the palm shoot would allow to know its quality throughout the day. (INTRODUCTION). The authors are grateful for their valuable contribution to the improvement of this work.
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)	