



SDI FINAL EVALUATION FORM 1.1

PART 1:

Journal Name:	Journal of Experimental Agriculture International
Manuscript Number:	Ms_JEAI_44059
Title of the Manuscript:	Postharvest quality of banana 'Prata Anã' treated with microalgae coating
Type of Article:	Original Research Article

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
The authors were asked and should seriously improve English in the ms during the initial evaluation. Actually they made the abstract more vague (see the description of Results. Is there anyone to understand what was found in the study?) and English still need clarifications. As an example in abstract conclusions they should write: The <i>Spirulina platensis</i>, <i>Chlorella</i> sp., and <i>Scenedesmus</i> sp. delayed ripening, maintained pulp firmness, and decreased fresh mass loss, extending fruit conservation to eight days. Untreated fruits ripened fast, lost significant fresh weight, and softened ... In Table 1 again it is clear that coatings did almost nothing to the fruit color besides peel hue. Why you do not show a* values for peel and pulp? In Fig. 1 and all others the treatment legend is Control I cannot accept that mass losses of >15% keep a fruit marketable. Also, I cannot accept that acidity increased 4-fold with ripening. When acidity is 1% in all fruits I know, the juice pH is close to 3. Your pH is close to 4.5. Check the calculations, it is obscure. Fig 5, B and C. Due to low R² in coating treatments the lines make no sense and there is no increase or decrease over time for SS/TA and soluble sugars. Only the control fruit showed the expected ripening changes. And here the significant decrease after the 6th day should be explained. Also, how do you explain the increase in soluble solids and no change in soluble sugars in the coated fruit? Is it all acids and solubilized pectins? Did the fruit sweeten at all, as SS/TA did not show any trend for the coating treatments.	Dear Reviewer, in table one are the results of characterization of fruit quality at the time of harvest on the first day of storage. A general sampling of the fruits was done and they were analyzed only to have a basis of how good the fruits were so we could apply the coating and then analyze them with the coating. This is the third time I check the acidity calculations, but there are no errors in the calculation, these are the actual values. I understand your opinion, but that's what we found in our research. Sorry for some errors regarding the English translation, because sometimes I express myself in a way in my native language that when I translate to English does not fit right. I'm trying to improve this. Dear Reviewer, total sugars are the sum of all soluble sugars (reducing and non-reducing).the sugars have generally increased, had the ripening process occurred poorly this would not have occurred, and this would be reflected in the SS / TA ratio that would have plummeted, in case it did not subside. The banana in particular has a very particular ripening process, different from the other fruits. For in the same bunch we can find fruits with several stages of maturation and it can occur even that banana fruits in the same stage of maturation present some deregulation in the maturation during the storage, being characteristic of some process that the producer will apply to the fruits before the harvest or shortly after harvesting, it is clear that in our experiment we standardized the fruits by size, color and insulation of defects and injuries, however a small variability of maturation stage that was exposed in the storage process could have occurred. to observe the effects of the coatings under the control fruits, it is evident that the fruits with coating had a delay in maturing, and this is important in the research.