

Editor's comment:

Place and Duration of Study: The experiment was conducted in Laboratory of Fruit Postharvest Technology of the Federal University of Campina Grande (UFCG), Pombal, Paraíba, Brazil. The authors did not mention **Duration of Study in the above paragraph?**

Conclusion: The *Spirulina platensis*, *Chlorella* sp., and *Scenedesmus* sp. the delayed in ripening, maintained the pulp firmness, and decreased the fresh mass loss, extending fruit conservation for up to eight days.

The above sentence is mistaken in programmer. Please refer the following sentences.

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 *Spirulina platensis*, *Chlorella* sp., and *Scenedesmus* 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 R^2 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.

Author's feedback:

- **Place and Duration of Study:** Duration was included in the abstract paragraph.
- The above sentence is mistaken in programmer. Please refer the following sentences. --The above sentence was established by reviewer Geo, who asked that the conclusion be put this way. But we revised the sentence and reformulated it in the text.
- We revisit the manuscript English again
- Table 1 shows the results concerning the quality of the fruits at the time of harvest, that is, on the day of the installation of the experiment, does not represent the fruits covered. Only a sample of 12 bananas to represent the physical and chemical composition of the fruits at the beginning of the experiment.
- Some suggestions had been accepted earlier, I believe you did not notice, but were highlighted in yellow inside the text. As has already been added, the values of a * in the bark and pulp have already been added and all legends of the figures have already been corrected.
- The loss of mass > 15% was verified at the end of the storage, and this is one of the reasons we conclude that the fruits have a useful life of up to 8 days in which the loss of mass of the covered fruits reaches more or less 8% considered marketable here in Brazil, by other postharvest studies of bananas.

- Due to the loss of mass, in addition to water the fruit also loses considerable amounts of other substances, also occurs the increase in the concentration of organic acids in the fruits, which was intensified by the maintenance effect of the acids that the coatings presented during storage.
- Due to the increase in acidity, we verified this behavior of solids solids, however if we observe the behavior of this variable only over time it is observed that it tends to increase, and this occurs also with the SS / TA ratio, if the SS does not had increased during storage the ratio would have been very low and this did not occur, which ran was high values that represent that the bananas presented sweet flavor. the ratio values were even higher than other studies with bananas of the same variety. Of course, the r^2 presented low values and this explains the confusing behavior in the lines of the graph, however the banana fruits are climatic fruits that present the maturation insperada, we can find differences of maturation in the same bunch in the plant, we tried to standardize the fruits in the same maturation for the experiment, however, some irregularities related to stages of maturation may have occurred, causing biochemical changes in which we can not control its results.
- Dear Editor, our study has shown satisfactory results in loss of mass, firmness, delay in changes in shell color that can be best observed by parameter a^* , among other positive highlights. Considered even higher than other studies with coating on bananas, this way I ask your understanding to better understand our explanations regarding what was questioned. I hope I have succeeded in explaining all the questions satisfactorily.