

Review Form 1.6

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| Journal Name: | European Journal of Nutrition & Food Safety |
| Manuscript Number: | Ms_EJNFS_91188 |
| Title of the Manuscript: | A recent Review on the Effects of Calcium carbide Used as a Fruit-ripening Agent |
| Type of the Article | Review 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:

(<https://www.journalejnf.com/index.php/EJNFS/editorial-policy>)

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 | -The search for valuable research papers was carried out through online database of scientific journals... should notify specific scope, database and exactly time duration about data experiment -3. results and discussion: A total of 86 articles out of 94 initially were identified through database searching? Please notify more details. Example: Journal A...items, Journal B ...items, etc | |
| Minor REVISION comments | -Title should change: Effects of Calcium carbide Used as a Fruit-ripening Agent on fruit toxicity -4. CONCLUSION: FOR FURTHER STUDIES SUGGESTION? PLEASE GIVE DETAILS | |
| Optional/General comments | -Please recheck uniformity of reference pattern according to context, if you cite other reference, will refer (Journal, J. ,scientific name, bold, normal or italic letter, space bar, paragraph reference pattern) (3-5,7,10-12,15-17,19,21,22,25-29,30,33-36,38-40,44-49,52,54,57,60,63) -Abstract: please recheck strictly word spelling developpe, mor, and -Keyword: should change: ripening agent -1. INTRODUCTION: Unfortunately, most developing countries...ripening agent. (notify related reference) -3.1 EFFECT OF CaC_2 IN FRUIT RIPENING: There are some studies... safe ripe fruit. (notify related reference). Treatment of unripe fruits with CaC_2? How, please explain more details and notify reference -3.1.1 IMPLICATIONS ON PROXIMATE ANALYSIS: Most fruits are rich enough... taste, color, and texture. (notify related reference) -3.1.2 Implications on biochemical composition: incorrect formula CaC_2. PLEASE RECHECK SUBSCRIPT CHEMICAL FORMULA -3.2 TOXIC EFFECTS OF CaC_2 (<i>Allium cepa L.</i>) no italic please recheck -Table 1. Toxicity induced by CaC_2 should normal letter -INCORRECT SUBSCRIPT FORMULA FROM TABLE 1 CaC_2 please recheck all as 3.1.2 | |

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) |
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| Are there ethical issues in this manuscript? | <i>(If yes, Kindly please write down the ethical issues here in details)</i> | |

Reviewer Details:

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