

Review Form 1.7

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| Journal Name: | International Journal of Plant & Soil Science |
| Manuscript Number: | Ms_IJPSS_103803 |
| Title of the Manuscript: | EFFECT OF VARIOUR NATURAL PRESERVATIVES & NATURAL COLOURING MATERIALS ON THE QUALITY OF BER CANDY |
| 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:

(<https://www.journalijpss.com/index.php/IJPSS/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) |
|---|---|--|
| <p>Compulsory REVISION comments</p> <p>1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript)</p> <p>2. Is the title of the article suitable? (If not please suggest an alternative title)</p> <p>3. Is the abstract of the article comprehensive?</p> <p>4. Are subsections and structure of the manuscript appropriate?</p> <p>5. Do you think the manuscript is scientifically correct?</p> <p>6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</p> <p><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p> | <p>1. Yes, the manuscript is important for scientific community. This paper presents an interesting study, with practical applications, about the use of natural preservatives and coloring materials on the quality of ber candy. The authors tested the addition of some natural extracts (spinach extract, beetroot extract, ginger extract, carrot extract, cardamom) on the physical-chemical and organoleptic properties of beer candy. The results showed that the best results were obtained in the case of the T3 variant (jaggery + ginger).</p> <p>2. Yes. 3. Yes 4. Yes, but they need to be improved. 5. Yes. 6. Yes.</p> <p>Observations - The MATERIALS AND METHODS section is incomplete, because all the methods used for the analysis of the final product should be described, specifying the bibliographic references. - the name of this section is written incorrectly and must be corrected "MATERIALS AND METHORD" - in table 3, the measurement units for the analyzed parameters must be specified - in table 3 there is only one value for each parameter, although in the title of the table it is written "Means of readings taken at initial, 20 days, 40 days, 60 days and 80 days" - "favour" on page 4 - flavour - each of the tables 1 - 4 must be mentioned in the text. - in general, the entire text should be better organized, and the methods should be clearly described, including the equipment used.</p> | |
| <p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p> | Yes. | |
| Optional/General comments | | |

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PART 2:

| | Reviewer's comment | Author's comment <i>(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)</i> |
|---|--|---|
| 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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|----------------------------------|---|
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