

Review Form 1.7

Journal Name:	Asian Journal of Agricultural Extension, Economics & Sociology
Manuscript Number:	Ms_AJAEES_110148
Title of the Manuscript:	A study on standardization of value added products from different varieties of figs grown in Ballari District of Kalyana Karnataka
Type of the Article	

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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)
<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>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</p>	<p>Yes, the manuscript could provide data for fig products.</p> <p>Yes</p> <p>the abstract should have some chemical results.</p> <p>Yes</p> <p>Almost, if the authors could provide more information according to the above suggestion.</p> <p>Acceptable</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Yes</p>	
<p>Optional/General comments</p>	<ul style="list-style-type: none"> - ICAR-KVK? KSDA? - please provide reference sources accordingly - reference sources in the text manuscript should be numbers - when was the collection time of fig fruit? or what was the ripeness stage of the fruit? - authors should be consistent using English UK - Figure titles should be below Figure - what was the time and temperature of processing during concentration? - what was the ratio between fig pulp and dried fruit in burfi? - any references for microbial analysis? - what was the standard deviation for chemical analyses? - what kind of statistical analysis was carried out for chemical data? - there was discrepancy between sensory attributes in the methods and results - what were the TSS of each fig variety? - please explain cfuxdf - the method wrote that the sensory evaluation was done every 30 days over 90 days, but the result only showed one set of data. Was the result was average from 3-4 collected data? - please explain condition to store the product - the format of references in the reference list should follow the Journal guideline. 	

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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>	

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