Review Form 1.7

Journal Name:	**International Journal of Environment and Climate Change**
Manuscript Number:	**Ms_IJECC_100767**
Title of the Manuscript:	**To compare the performance of the dryers with conventional method of drying i.e. open sun drying.**
Type of the Article	**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.
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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)*
Compulsory REVISION comments **1. Is the manuscript important for scientific community?** (Please write few sentences on this manuscript) **2. Is the title of the article suitable?** (If not please suggest an alternative title) **3. Is the abstract of the article comprehensive?** **4. Are subsections and structure of the manuscript appropriate?** **5. Do you think the manuscript is scientifically correct?** **6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.** **(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)**	The article is relevant, but needs some corrections, I suggest that: 1. The title should be: **Performance Evaluation of Conventional Solar Dryers for Mint Leaves, Potatoes and Green Pepper**, 2 I suggest keywords to be: **tunnel solar drying, cabinet type solar drying, sun drying, moisture content, drying efficiency, físic parameters**. Keywords cannot be the same as the title and must suggest more information about the work. 3. In the summary it is necessary to put the raw material used, the physical parameters that were measured such as solar radiation, moisture content. My suggestion follows: Given this context, the objective of this research was to compare the performance of solar and cabinet dryers in different periods, that is, winter and summer, using different raw materials such as mint leaves, french fries and peppers green to determine the drying efficiency of the two dryers, through physical parameters such as moisture content, thermal efficiency and drying efficiency of the two dryers. According to the results obtained, it was verified that the drying efficiency of the mint leaves varied between 21.84 and 34.14 in the solar tunnel dryer, while the drying efficiency of the mint leaves varied between 20.92 and 32 .60 in the cabinet-type solar dryer ... put the other results ie French fries and green peppers. Thus, this research contributes to the advancement of solar drying technology, offering a sustainable and low-cost alternative for food preservation in developing countries. 4. In the development place quotes from current research, as the following suggestion: add current quotes, that is, from 2020 to 2023, however you can leave quotes from Rawat 2015 and Visavale 2012 (they remain in the text): MOGHIMI, P.; RAHIMZADEH, H.; AHMADPOUR, A. Optimal experimental and numerical design of a domestic solar fruit and vegetable dryer. Solar Energy, v. 214, p. 575-587, 2021. BRITO, Diego Silva de. Study of a direct exposure solar dryer manufactured with reusable materials. 2022. Completion of course work. Federal University of Rio Grande do Norte. 5. In the results it is necessary to describe the results of each table, that is, table 1, 2 and 3, follow the suggestion: According to table 1, we can observe that the final moisture content for mint leaves was 10.4 % (wb) in the solar tunnel dryer in winter and summer, and 12% in the cabinet dryer and 7.6% in the open air dryer. the potatoes and peppers. In table 3, we can see that the thermal efficiency was ... for mint leaves, potatoes and peppers .... 6. In conclusion, it should be demonstrated that the work achieved its objectives, that is, solar dryers are efficient, as the moisture content was % for the solar, tunnel and cabinet dryers for mint leaves. For french fries it was % for the solar, tunnel and cabinet dryer, the drying efficiency was 59.98% and 55.92% for green peppers. I suggest putting it in percentage: Therefore, the variation of humidity, drying efficiency is from 21.34 to 34.14 is approximately 59.98%, while the variation from 20.92 to 32.60 is approximately 55.92%. So putting the drying efficiency was 59.98% and 55.92% for mint leaves, for potatoes the drying efficiency was ...% References must include: (Visavale, G. L., 2012). See the guidelines at the end of formatting for the journal	
Minor REVISION comments **1. Is language/English quality of the article suitable for scholarly communications?**	----------	
Optional/General comments	----------	

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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)*
Are there ethical issues in this manuscript?	*(If yes, Kindly please write down the ethical issues here in details)*	

Reviewer Details:

Name:	**Virgínia Mirtes de Alcântara Silva**
Department, University & Country	**UNIOESTE, Brasil**