

ReviewForm1.7

JournalName:	InternationalJournalofPlant&SoilScience
Manuscript Number:	Ms_IJPSS_103293
TitleoftheManuscript:	StandardizationofrecipeforvalueaddedHerbalKinnowandGuavajellyforitsbetter quality andshelflife
Typeofthe Article	OriginalResearchArticle

Generalguideline forPeerReviewprocess:

Thisjournal'speerreviewpolicystatesthat**NO**manuscriptshouldberejectedonlyonthebasisof'**lackofNovelty**',providedthemanuscriptisscientificallyrobustandtechnicallysound.To knowthe complete guidelineforPeerReviewprocess,reviewersare requested tovisitthislink:

(<https://www.journalijpss.com/index.php/IJPSS/editorial-policy>)

ReviewForm1.7

PART1:ReviewComments

	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> <ol style="list-style-type: none"> Is the manuscript important for scientific community? (Please write few sentences on this manuscript) Is the title of the article suitable? (If not please suggest an alternative title) Is the abstract of the article comprehensive? Are subsections and structure of the manuscript appropriate? Do you think the manuscript is scientifically correct? Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form. <p><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>	<p>This research investigated the standardization of the value added recipe of Herbal Kinnow and Guava jelly to achieve higher quality and shelf life. The experiment was carried out using a completely randomized design (CRD), with ten treatments replicated three times, using ginger, cardamom, mint extract in different proportions. These ingredients were chosen for their culinary, pharmacological, antioxidant, antipyretic, antifungal, antibacterial, hypotensive, analgesic and anti-inflammatory benefits. This study has an appropriate structure for research, namely: introduction - more information is presented about the composition of the ingredients used; following the materials and methods chapter includes the place where the research took place: the post-harvest laboratory of the Department of Horticulture, Sam Higginbottom University of Agriculture, Technology and Sciences, Prayagraj, during the year 2022, as well as the samples used in the analysis containing different proportions of the ingredients which are the object of the research, and the analysis methods used: TSS(0Brix), pH, acidity (%), ascorbic acid (mg/100g), reducing sugar (%), non-reducing sugar (%), color score, texture, aroma, taste, general acceptability and the benefit-cost ratio. In the results and discussions chapter, the obtained data are presented in 3 tables - effect of different treatments on quality parameters of Kinnow- Guava Jelly, effect of different treatments on Sensory Evaluation of Kinnow-Guava Jelly, cost of Production and 2 figures effect of different treatments on quality parameters of Kinnow-Guava Jelly and effect of different treatments on Sensory Evaluation of Kinnow- Guava Jelly, and in the conclusion chapter, it is stated that kinnow is ideal for making jelly when combined with guava, of course due to its physical properties chemical, organoleptic qualities, maximum average shelf life. By following the research steps, the article is scientifically correct. To carry out this study, 19 bibliographic titles were studied, of which there are no articles in the last 5 years.</p>	
<p>Minor REVISION comments</p> <ol style="list-style-type: none"> Is language/English quality of the articles suitable for scholarly communications? 	<p>Yes, Is language/English quality of the articles suitable for scholarly communications</p>	
<p>Optional/General comments</p>	<p>In this study, the abstract specifies that the following parameters will be analyzed: TSS (grade Brix), pH, acidity (%), ascorbic acid (mg/100g), reducing sugar (%), non-reducing sugar (%), color score, texture, aroma, taste, general acceptability and the benefit-cost ratio without writing in the materials and methods chapter, the determination methods. Similarly, in the chapter results and discussions in the figure "Effect of different treatments on quality parameters of Kinnow-Guava Jelly", all the physical-chemical parameters are put, but it must be taken into account that they have different ways of expressing the results, that is, one can express percentage values %, mg/100g or degrees Brix in the same graph. In the specialized literature, there are many studies about the ingredients used and their benefits, I consider the use of several bibliographic titles in the realization of this research study from the last 5 years, will create an added scientific value of this research. After completing this process, the paper can be published</p>	

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

[ReviewForm1.7](#)

Reviewer Details:

Name:	Tița Mihaela Adriana
Department, University & Country	Lucian Blaga University of Sibiu, Romania