

Review Form 1.7

Journal Name:	International Journal of Plant & Soil Science
Manuscript Number:	Ms_IJPSS_100161
Title of the Manuscript:	Edible coatings: Innovation to Improve the Shelf Life of Guava
Type of the 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>)

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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> <ol style="list-style-type: none"> 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. <p>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</p>	<ol style="list-style-type: none"> 1. The manuscript is important for scientific community, knowing that fruits and vegetables are an important storehouse of nutrients, including vitamins, minerals, antioxidants, bioflavonoids, dietary fibres, and taste compounds. Nowadays, chemical fungicides and synthetic waxes were used as traditional coatings, which used to harm consumers health as well as the environment which led to the development of innovative coatings which would satisfy the demand for fresh-like foods that would be healthier and safer to consumers. The edible coatings include various beneficial substances such as antibacterial herbs, antioxidants and anti-browning chemicals. This present manuscript is an attempt to signify the use and importance of different edible types of edible coating to improve the shelf life of guava. 2. Yes, the title of the abstract is suitable. 3. The abstract of the article is comprehensive. 4. The subsections and structure of the manuscript are appropriate. 5. Yes, the manuscript is scientifically correct. The text is clear and easy to read. 6. The list of references is large and relatively recently. 	
<p>Minor REVISION comments</p> <ol style="list-style-type: none"> 1. Is language/English quality of the article suitable for scholarly communications? 	<p>The English quality of the article is suitable for scholarly communications.</p>	
<p>Optional/General comments</p>	<p>Attention at the reference list. Some names of species are not written with italic. The reference list is not written uniformly. Please to correct.</p> <p>Examples:</p> <p>Ali, A., Maqbool, M., Alderson, P. G., & Zahid, N. (2013). Effect of gum arabic as an edible coating on antioxidant capacity of tomato (<i>Solanum lycopersicum L.</i>) fruit during storage. <i>Postharvest Biology and Technology</i>, 76, 119-124.</p> <p>Ali, A., Maqbool, M., Ramachandran, S., & Alderson, P. G. (2010). Gum arabic as a novel edible coating for enhancing shelf-life and improving postharvest quality of tomato (<i>Solanum lycopersicum L.</i>) fruit. <i>Postharvest biology and technology</i>, 58(1), 42-47.</p> <p>García-Betanzos, C. I., Hernández-Sánchez, H., Bernal-Couoh, T. F., Quintanar-Guerrero, D., & de la Luz Zambrano-Zaragoza, M. (2017). Physicochemical, total phenols and pectin methylesterase changes on quality maintenance on guava fruit (<i>Psidium guajava L.</i>) coated with candeuba wax solid lipid nanoparticles-xanthan gum. <i>Food Research International</i>, 101, 218-227</p> <p>Jiménez-Escrig, A., Rincón, M., Pulido, R., & Saura-Calixto, F. (2001). Guava fruit (<i>Psidium</i></p>	

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	<p>guajava L.) as a new source of antioxidant dietary fiber. <i>Journal of Agricultural and food Chemistry</i>, 49(11), 5489-5493.</p> <p>Kluge, R. A., Nachtigal, J. C., Fachinello, J. C., & Bilhalva, A. (2002). Fisiolo giamanae joposcolhita de fruits de Lima temperado, Livrariae editor rural. <i>Companies, Sao Paulo Brazil</i>, 214.</p> <p>Krishna, K. R., & Rao, D. S. (2014). Effect of chitosan coating on the physiochemical characteristics of guava (<i>Psidium guajava L.</i>) fruits during storage at room temperature. <i>Indian Journal of Science and Technology</i>, 7(5), 554.</p> <p>Lin, M. G., Lasekan, O., Saari, N., & Khairunniza-Bejo, S. (2018). Effect of chitosan and carrageenan-based edible coatings on post-harvested longan (<i>Dimocarpus longan</i>) fruits. <i>CyTA-Journal of Food</i>, 16(1), 490-497.</p> <p>Nawab, A., Alam, F., & Hasnain, A. (2017). Mango kernel starch as a novel edible coating for enhancing shelf-life of tomato (<i>Solanum lycopersicum</i>) fruit. <i>International Journal of Biological Macromolecules</i>, 103, 581-586.</p> <p>Pommer, C. V., & Murakami, K. (2009). Breeding guava (<i>Psidium guajava L.</i>). In <i>Breeding plantation tree crops: Tropical species</i> (pp. 83-120). Springer, New York, NY.</p> <p>Shamshad, A., Razis, A. F. A., Usman, S., Ali, N. B., Mumtaz, A., & Asi, M. R. (2021). Influence of Chitosan-Based Edible Coating on the Shelf Life and Nutritional Quality of Guava (<i>Psi Skurtys</i>, O. P., Velasquez, O., Henriquez, S., Matiacevich, E. J., & Osorio, P. (2005). Wetting behaviour of edible coating (<i>Opuntia ficusindica</i>) and its application to extend strawberry (<i>Fragaria ananassa</i>) shelf life. <i>Food chemistry</i>, 91(4), 751-756.</p> <p>UNDURRAGA, P., OLAETA, J., Taito, M., & Al, P. F. (1995). Effect of N O-carboximethyl-chitosan, nutrasave on avocado fruit (<i>Persea americana Mill.</i>) cv. Hass during cool storage. In <i>Proceedings of the World Avocado Congress</i> (Vol. 3, pp. 362-365).</p> <p>Yadav, A., Kumar, N., Upadhyay, A., Sethi, S., & Singh, A. (2022). Edible coating as postharvest management strategy for shelf life extension of fresh tomato (<i>Solanum lycopersicum L.</i>): An overview. <i>Journal of Food Science</i>, 87(6), 2256-2290</p>	
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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:

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