

Review Form 1.7

Journal Name:	Asian Journal of Research in Agriculture and Forestry
Manuscript Number:	Ms_AJRAF_108124
Title of the Manuscript:	A Study on Syrup of Juniperus excelsa Cones Grown in Türkiye
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</p> <p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Yes, however there are many grammar errors.</p>	
<p>Optional/General comments</p>	<p>Abstract</p> <p>In this study, it was to evaluate some certain physicochemical properties of syrup which was made from <i>Juniperus excelsa</i>'s berries which were collected from four different geographical locations of stands which are managed by Regional Directorate of Forestry authorities. A considerable physicochemical variations were found among <i>Juniperus excelsa</i>'s berry-based syrup products. The lowest value of pH: 5.46 was found with syrup prepared from Yalvaç-Isparta, (sample C), followed by pH: 5.75 from Hisarcık-Kütahya, (sample D), pH: 5.80 Ağlasun-Burdur (sample B), and pH: 6.32 Gazipaşa-Antalya (sample A), respectively. However, syrup prepared from sample C showed the highest values of electrical conductivity (EC), total dissolve solids (TDS), refraction index (Brix), and also distinguished from the others by the highest oxidation-reduction potential (ORP) value.. It was found to be 3136.1 uS/cm for EC, 1568 ppm for TDS, 1.90 °Bx for Brix and 188.6 mV for ORP of sample C. However, the highest turbidity value of 67.6 NTU was found with sample D while the lowest with sample A (39 NTU). These values may be a good criterion criteria for the botanical origin of syrup and therefore it may be used in syrups prepared from <i>Juniperus excelsa</i>'s berries</p> <p>Introduction</p> <p>has been reported that it could be reaches up to 20 meter in height with a trunk as large as 2.0 meter in diameter while an evergreen shrub with a conical habit [1,3]. toleratedes maritime exposure's and planted in wide range of soil pH's, Moreover, junipers have also has been suggested to be useful in landscapes in urban settings due to high tolerance to heat, and poor, dry soils[5-7]. However a number of researchers has have already reported that essential oil of <i>J. Excelsa</i>' berries</p> <p>But the majority of these studies are usually focused on chemical analysis quantitatively.</p> <p>The aim of this study was to comparatively investigate general properties of samples of syrup which made from juniperus berry samples that were collected from four different locations, namely Regional Directorate of Forestry stands of Antalya, Burdur, Isparta and Kütahya in Türkiye.</p>	

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	<p>Materials and Methods: In syrup preparing procedure, 1.0 kg of contaminant free and washed/cleanedberries were put in container and crushed until oil/liquid mixture presented. Then pressed berries were mixed in 20 Lt L water and waited 30 minutes. Aafter it was cooked at with constant heat. When this aqueous mixture have become boiled, 5 Lt water</p> <p>Results and Discussion In order to evaluate pH level effects on physicochemical properties of <i>Juniperus excelca</i>'s The parameters of pH, EC, TDS, ORP have already been reported to be useful methods for Conclusion The experimental results found in this study clearly suggest a syrup product prepared from same plant species but from different geographical locations could be show different</p> <p>The author(s) need to revised writings under Results and Discussion for grammar errors, repetitions. Key: RED: Delete BLUE: Add</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?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

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