

Editor's Comment:

This paper could be considered for acceptance once the authors have addressed the following recommendations and resubmitted the revised manuscript.

The current literature review in the paper would benefit from a more comprehensive and balanced approach. While some cited references are pertinent, others appear less relevant. Incorporating the following key studies would significantly enhance the manuscript depth and quality.

Sustainable postharvest management practices for fresh produce. *Frontiers in Sustainable Food Systems*, (2023): 7, 1143759.

Effects of edible coatings enriched with calcium chloride on physiological, biochemical and quality responses of mango (*Mangifera Indica L. cv. Choke Anan*) fruit during cold storage. Universiti Putra Malaysia, Serdang, Selangor, Malaysia. (2015): doi: 10.13140/RG.2.2.33366.60487

Nanoemulsions-Based Edible Coatings for Postharvest Quality Preservation of Fruits and Vegetables. *Sustainable Postharvest Technologies for Fruits and Vegetables*, (2025): 213-226. CRC Press.

Effect of beeswax and lemon grass oil on *Alternaria alternata* and post-harvest quality of bitter melon during storage. *New Zealand Journal of Crop and Horticultural Science*, (2024): 1–21.
<https://doi.org/10.1080/01140671.2024.2414802>

Editor's Details:

Dr. Ghulam Khaliq
Associate Professor,
Lasbela University of Agriculture, Water & Marine Sciences, Pakistan.