

Review Form 3

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_124908
Title of the Manuscript:	Potential application of spices and pineapple as healthy beverages
Type of the Article	Research Oriented

General guidelines for the 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 guidelines for the Peer Review process, reviewers are requested to visit this link:

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Important Policies Regarding Peer Review

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PART 1: Review Comments

Compulsory REVISION comments	Reviewer's comment	Author's Feedback (Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
Please write a few sentences regarding the importance of this manuscript for the scientific community. Why do you like (or dislike) this manuscript? A minimum of 3-4 sentences may be required for this part.	The research work based on importance of spice and pineapple spice beverages in healthy beverages preparation. It also implies the significance of addition of pineapple juice to the spice beverages with improved antioxidant, vitamins and minerals with improved storage period. The pineapple indulged spice beverage has good nutritional importance and hence having lots of scope to continue further studies on it regarding improved immunity power and other physiological properties.	
Is the title of the article suitable? (If not please suggest an alternative title)	Yes	
Is the abstract of the article comprehensive? Do you suggest the addition (or deletion) of some points in this section? Please write your suggestions here.	The abstract portion needs few addition. Storage life study should be given emphasis in terms of quality of the product after last sampling; moreover it also needs to be mentioned that how long shelf life was extended after addition of pineapple extract compared to control. Whether the product was acceptable or rejected after 12 months of storage study also need to be mentioned as it was stored in ambient temperature as mentioned. If rejected, then based on which parameter analysis it was rejected and vice versa also need to be mentioned in brief for better understanding. Pasteurization of samples may also be mentioned.	
Are subsections and structure of the manuscript appropriate?	Yes. But few subsections like in Results and Discussion part details discussion on pH and gradual changes in sensory evaluation need further illustration.	
Please write a few sentences regarding the scientific correctness of this manuscript. Why do you think that this manuscript is scientifically robust and technically sound? A minimum of 3-4 sentences may be required for this part.	Few corrections/additions are required to make the article a scientifically robust and technically sound. These are as follows: 1. How did directly 25% composition of juice and spice extract was found most appropriate without any trial and error analysis, if it was done in research by the authors then it need to be clarified. 2. Needs justification with reference regarding high GAE value of pineapple extract in Result and discussion portion 3. What is the effect of pasteurization in the total research work? if pasteurization did not follow up what else may happen in the beverages? Need some clarification 4. Is there any effect of pasteurization on vitamins as many of them are heat sensitive? 5. Where is microbiological analysis as it is mentioned in materials and methods portion as it is the most vital issue in storage study? 6. Need more justification about pH changes with references as pH increases very slowly after 12 months at ambient temperature? Generally pH rises in storage days in progress with breakdown of compounds 7. Needs more discussion on sensory evaluation data (Table No 4). there is some confusion in data provided in Table No 4 which indicates overall acceptability and other sensory parameters increased in progress of storage days for both the samples, it needs justification. 8. how long shelf life was extended after addition of pineapple extract compared to control. Whether the product was acceptable or rejected after 12 months of storage study also need to be mentioned as it was stored in ambient temperature as mentioned.	

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Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form. -	Yes, the provided references are good and appropriate. However, few more references are need to be added against justifications as mentioned below: 1. reference if any regd presence of vitamin C in pineapple thus improving its nutritious value 2. reference if any regd increase in vitamin contents after adding pineapple source in beverages 3. Reference required in point no 3.2 where it is mentioned that natural sugars in pineapple improving the sweetness-sourness profile 4. Need reference in pH discussion point 5. Need reference on microbiological storage study analysis	
<u>Minor REVISION</u> comments Is the language/English quality of the article suitable for scholarly communications?	Yes	
<u>Optional/General</u> comments	The article is fully research based, innovative and quite interesting. It is suitable for scholarly communication and will help other researchers to follow it. However, above mentioned corrections may be added to make article technically sound and robust.	

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>	

Reviewer Details:

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