

Review Form 1.7

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Original Manuscript_EJNFS_117856
Title of the Manuscript:	Postharvest shelf life and quality retention potentials of Neem, Moringa and synthesized silver nanoparticles coatings on Solanum lycopersicum L. (Tomato) fruits
Type of the Article	Original Research Article

Review Form 1.7

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><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>	<ol style="list-style-type: none"> 1. Yes. The paper presents the rationale of using the plant-based material as the fruit coating. It provides novel approach to prolong the shelf life of horticultural product, benefiting the food industries. It is a useful reference to be applied for the other types of fruits. 2. Recommended title: Effects of Neem, Moringa and Synthesized Silver Nanoparticles Coating on Postharvest Shelf Life and Quality Retention of Tomato (<i>Solanum lycopersicum</i> L.) 3. Yes. The abstract has clearly-stated purpose, research scope and main findings. 4. i) The introduction can be improved by stating how bioactive compounds that found in the plants can help in preserving the fruits. It is also suggested to add the application examples of plant extract that are being adapted as the fruit coating material, as to provide the reader regarding the current trend of fruit coating material. Besides, provide literature review on the application of silver nanoparticles as the fruit coating. ii) - For the first part of material and methods, the tomato fruits of which maturity stage are used? Are they being procured based on the colour or firmness? - Next, since the changes of fruits are recorded, please state the duration of your observation and data collection. - Please mention the condition of storage, like what is the temperature of the storage environment? - For the part of silver nanoparticles preparation, it is stated that '2 mM silver nitrate solution was mixed with neem and moringa aqueous leaf extract separately in ratios 1:9 and 4:6, respectively', the ratio is different to those stated in abstract, please check is 4:6 or 6:4? - For the data collection, the weight loss is not stated but table 1 and 2 are related to the weight loss. 5. Yes, but it could be improved in certain ways. - For the results part, the evaluation of significance difference is made through the weight of fruit, which is more appropriately to be made through the calculation of the weight loss percentage. If the data of weight is included in the paper, please elaborate about the effect of different coating treatment on the weight loss percentage. (Else, please remove since a more proper way of data analysis is made via the calculation of weight loss percentage.) - Besides, what does the symbol of * mean in Table 3? - For the discussion part, please justify with the possible reason about why the incorporation of silver nanoparticles has lower preservation effect on tomato as compared to the single plant leaf extract. In other words, what could be the possible reasons that cause the tomatoes coated with the aqueous leaf extracts of neem and moringa have the longest shelf life (15 days) as compared to moringa and neem silver nanoparticles (which is about 8 days)? Please review more research that related to the silver nanoparticles to support your findings. 6. Overall acceptable. 	
<p>Minor REVISION comments</p> <ol style="list-style-type: none"> 1. Is language/English quality of the article suitable for scholarly communications? 	<ol style="list-style-type: none"> 1. Words of 'postharvest' or 'post-harvest', 'shelf-life' or 'shelf life', 'silver nanoparticles' or 'silver-nanoparticles'. Please choose one and make it standardized throughout the paper. 2. Please italicized the scientific name, eg: <i>Solanum lycopersicum</i> (L.), <i>Moringa oleifera</i>, <i>Azadirachta indica</i>. 3. Please do not capitalized the common name, eg: neem and moringa. 4. Please check the phrase of 'petri dish', petri dish is for microbiological purpose. Is it a container? 	
<p>Optional/General comments</p>		

Review Form 1.7

PART 2:

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

Reviewer Details:

Name:	Ting Ung Hua
Department, University & Country	University of Technology Sarawak, Malaysia