

### Review Form 3

Journal Name:	<a href="#">Asian Food Science Journal</a>
Manuscript Number:	Ms_AFSJ_124922
Title of the Manuscript:	Evaluation of Physicochemical Characteristics and Sensory Qualities of Fruit Roll Ups Made from Watermelon
Type of the Article	

#### **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

<b>Compulsory</b> REVISION comments	<b>Reviewer's comment</b>	<b>Author's Feedback</b> (Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
<b>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.</b>	Agricultural by-product utilization like watermelon rind, which might otherwise be discarded. This article focuses on reducing food waste, developing sustainable snacks, and making fruit roll-ups a timely product in today's market.	
<b>Is the title of the article suitable? (If not please suggest an alternative title)</b>	<b>Yes suitable</b>	
<b>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.</b>	<b>No need any addition or deletion</b>	
<b>Are subsections and structure of the manuscript appropriate?</b>	<b>yes</b>	
<b>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.</b>	<ol style="list-style-type: none"> <li>1. The technology used for drying has to be emphasized</li> <li>2. The percentage of predetermined ingredients has to be spelled out</li> <li>3. The statistical analysis explanation (a,b,c) has to be included below the table.</li> <li>4. The taste panellist's age and sex have to be mentioned.</li> </ol>	
<b>Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.</b>	<b>yes</b>	
<b>Minor</b> REVISION comments		
<b>Is the language/English quality of the article suitable for scholarly communications?</b>	<b>yes</b>	
<b>Optional/General</b> comments		

#### PART 2:

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

#### Reviewer Details:

Name:	<b>R. Subaratinam</b>
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