

### Review Form 3

Journal Name:	<a href="#">Asian Journal of Advances in Agricultural Research</a>
Manuscript Number:	Ms_AJAAR_122153
Title of the Manuscript:	THE PHYSICOCHEMICAL AND NUTRITIONAL ANALYSIS OF COCONUT OIL ( <i>Cocos nucifera</i> ) EXTRACTED FROM THE TALL TREE VARIETY
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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#### **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)
<p><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></p>	<p>The description provided is a detailed account of the processes involved in sourcing, identifying, and processing coconut fruits for oil extraction. The work is good. However, the text could benefit from some additional details, such as the specific parameters used during the extraction processes or any comparative analysis of the oil yields and qualities obtained through each method. Additionally, the language could be refined for clarity and conciseness.</p> <p>Physical Properties are not written properly. The equation written for the determination of moisture content of the coconut oil samples is not clear. It should be clearer. The samples in the dishes were then placed into a moisture extraction oven set at 105°C for 30 minutes after which the samples....I think 30 minutes is not enough to remove moisture. Overall write up is not well written and organized.</p>	
<p><b>Is the title of the article suitable? (If not please suggest an alternative title)</b></p>	<p><b>Yes</b></p>	
<p><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></p>	<p><b>Yes</b></p>	
<p><b>Are subsections and structure of the manuscript appropriate?</b></p>	<p><b>No</b></p>	
<p><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></p>	<p><b>Yes but not well written.</b></p>	
<p><b>Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.</b></p>	<p><b>Yes</b></p>	

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Minor REVISION comments <b>Is the language/English quality of the article suitable for scholarly communications?</b>	No satisfactory	
<b>Optional/General</b> comments	<p>The description provided is a detailed account of the processes involved in sourcing, identifying, and processing coconut fruits for oil extraction. The work is good. However, the text could benefit from some additional details, such as the specific parameters used during the extraction processes or any comparative analysis of the oil yields and qualities obtained through each method. Additionally, the language could be refined for clarity and conciseness.</p> <p>Physical Properties are not written properly. The equation written for the determination of moisture content of the coconut oil samples is not clear. It should be clearer. The samples in the dishes were then placed into a moisture extraction oven set at 105°C for 30 minutes after which the samples....I think 30 minutes is not enough to remove moisture. Overall write up is not well written and organized.</p>	

### **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:**

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