

Editor's Comment:

General comments

This study investigated the effects of blanching and vacuum drying on the physico-chemical and nutritional properties of Paras variety jamun (*Syzygium cumini* L.) leaves. It evaluated blanching treatments, such as hot water and steam blanching at various temperatures and durations for residual enzymatic activity. It found out that higher drying temperatures reduced moisture content and increased color values, while phenolic content and antioxidant activity peaked at higher temperatures.

The focus is topical and coherent. The two reviewers have provided very valuable comments which if implemented would greatly enhance the quality of the manuscript. However, there is no evidence in the revised manuscript of some of these comments being implemented or a rebuttal from the authors explaining why they think it is not necessary to implement them.

I therefore propose that the authors respond to the comments of the reviewers. Specifically, I strongly feel that the issues below need to be responded to or a rebuttal provided. Once this is responded to, the manuscript can be published. If there will be need for me to review the the manuscript, I am happy to relook. Authors can have a look at the reviewer comments on the manuscript.

Specific reviewer comments that authors should responded to include:

1. Literature is insufficient and should be added in relevant places. Reviewers have specifically indicated where this should be done. The introduction should incorporate previous studies in this area what other people have done on these area.
2. Method and software used for optimization
3. When drying plants and some important leaves with nutritional value, the shade (in the open) method is also preferred. In this section, talk about the advantages and disadvantages of the shade method.
4. How many repetitions of drying processes, how many grams of samples were used in each repetition, what moisture value or range was the drying process was reduced to?
5. How long were the weights measured during drying, and with what scales?
6. Write the temperature values clearly.
7. Indicate the intervals at which humidity was determined during the drying process changes.
8. Discuss the vacuum pressure, temperature pretreatment and pretreatment application doses (temperature, time, etc.) with those in this study.
9. Discuss findings especially the specific ones identified by the reviewers.
10. **References** – the reviewers noted that the authors should pay attention to the journal's reference and alphabetization rules. This was still not done.

Editorial decision.

The authors should perform a major review and respond to the reviewer comments or provide a rebuttal. If it will be helpful for me to review the revised manuscript, I am happy to. Otherwise, if well done, the manuscript can be published without my involvement.

Editor's Details:

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And
Senior Lecturer, South Eastern Kenya University, Kenya.