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Journal Name:	Asian Journal of Biotechnology and Bioresource Technology
Manuscript Number:	Ms_AJB2T_35643
Title of the Manuscript:	Characterization of fruit wines from baobab (<i>Adansonia digitata</i>), pineapple(<i>Ananas sativus</i>) and carrot(<i>Daucus carota</i>) tropical fruits
Type of the Article	Original Research Article

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

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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)
Compulsory REVISION comments	<p>Abstract The written abstract is too long, no need to give in details about the methods and other things. Reduce the length of abstract and only put key findings, please also write in present tense.</p> <p>The pH 15 values of the baobab, pineapple and carrot wines were 3.30,3,52 and 4.4, respectively. Change to " The pH 15 values of the baobab, pineapple and carrot wines were 3.30, 3.52 and 4.4, respectively. "</p> <p>Introduction The pulp has whitish –yellow color which closely resembles the milk 37 color, written as "The pulp has whitish –yellow color which closely resembles the milk 37 color." Care should be taken in full manuscript for these types of errors. In the introduction part, the literature survey is missing. Authors need to add some new references and discuss with their suitable points related to this study. Also clarify that why this study is required. More reference will be added, some are written below so that authors can define the objective properly.</p> <p>SurajbhanSevda, Lambert Rodrigues. Fermentative Behavior of Saccharomyces Strains During Guava (PsidiumGuajava L) Must Fermentation and Optimization of Guava Wine Production. Journal of Food Processing & Technology. 2011, pp:1-9.</p> <p>SevdaSurajbhan, Singh Alka, Joshi Chetan, Rodrigues Lambert. Extraction and optimization of guava juice by using response surface methodology. American journal of food technology 2012, 7,pp:326- 339.</p> <p>S. B Sevda, L Rodrigues. The making of pomegranate wine using yeast immobilized on sodium alginate. African Journal of Food Science 2011, 5,pp: 299-304. (ISSN NO:1996-0794; Impact factor:)</p> <p>Surajbhan Sevda, Lambert Rodrigues. Preparation of guava wine using immobilized yeast. Journal of Biochemical Technology, 2015, 5,pp: 819-822.</p> <p>SB Sevda, L Rodrigues, C Joshi. Influence of heat shock on yeast cell and its effect on glycerol production in guava wine production. Journal of Biochemical Technology, 2011, 3, pp:230-232</p> <p>The objective should be written with more discussion. Please elaborate the objectives so that readers can easily understood.</p> <p>Materials and Methods OK</p> <p>Results and Discussion In entire manuscript , some time author used two decimal no (ex 0.28)</p>	



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	<p>and some part (ex 0.2800), please use a unique style in full manuscript. In entire manuscript use of % is also not in unique style, in some parts is like 78% and other parts 78 %. Please use the second style in entire manuscript. The manuscript should be written in simple past tense, author used simple present tense, so please review this and write it again. In line 243, Ph should be written as pH.</p> <p>Conclusion OK</p>	
Minor REVISION comments		
Optional/General comments		

Reviewer Details:

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