

Review Form 3

Journal Name:	Journal of Advances in Biology & Biotechnology
Manuscript Number:	Ms_JABB_121827
Title of the Manuscript:	"Evaluating the Storage Stability of Ready-to-Drink Beverages Prepared from Noni and Kokum Extracts"
Type of the Article	Original Research Article

PART 1: Review Comments

Compulsory REVISION comments	Reviewer's comment	Author's Feedback (Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
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.	Ready to drink beverages are demanding now a days. Storage stability is important point for RTD beverages. Noni and Kokum are important health point of view. Therefore, the topic of research if important in the time.	Noni fruits rich in antioxidant but less acceptable due to pungent flavour by blending which make a way for utilization of its medicinal properties. Since RTS beverages are having less storage life so storability analysis has more scope.
Is the title of the article suitable? (If not please suggest an alternative title)	Yes	ok
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.	Ok Storage temperature is in wide range (18-35°C). It should be at proper storage temperature.	Since storage studies conducted in ambient condition, there is a variation of temperature. Now it changed to 28-35 °C
Are subsections and structure of the manuscript appropriate?	Ok	Ok
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.	Storage temperature is in wide range (18-35°C). It should be at proper storage temperature. There should be given justification of treatment selection (T1 to T5). Why 12.5% and 15%? Why combinations 100:0, 52:48 etc.	Since storage studies conducted in ambient condition, there is a variation of temperature. Now it changed to 28-35 °C. Based on preliminary research work and sensory evaluation these combinations fixed
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.	Patil P, Thippanna KS, Jagadeesh SL, et al. Development of health and ready to drink health beverage from noni and kokum. J Food Technol Pres. 2022;6(1):105	Included
Minor REVISION comments		updated
Is the language/English quality of the article suitable for scholarly communications?	ok	
Optional/General comments		

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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>	No ethical issues