

## Review Form 1.7

Journal Name:	<b>International Journal of Plant &amp; Soil Science</b>
Manuscript Number:	<b>Ms_IJPSS_108080</b>
Title of the Manuscript:	<b>Effect of different levels of Sugar and Jaggery coating on freezing of Strawberry (Fragaria x ananassa) var. Winter Dawn</b>
Type of the Article	<b>Original Research Article</b>

### **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:

(<https://www.journalijpss.com/index.php/IJPSS/editorial-policy> )

## Review Form 1.7

### 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)
<p><b>Compulsory</b> REVISION comments</p> <p>1. <b>Is the manuscript important for scientific community?</b> (Please write few sentences on this manuscript)</p> <p>2. <b>Is the title of the article suitable?</b> (If not please suggest an alternative title)</p> <p>3. <b>Is the abstract of the article comprehensive?</b></p> <p>4. <b>Are subsections and structure of the manuscript appropriate?</b></p> <p>5. <b>Do you think the manuscript is scientifically correct?</b></p> <p>6. <b>Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</b></p> <p><b><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></b></p>	<p>The article submitted for review is devoted to the processing of strawberry fruits with a sugar solution of various concentrations with simultaneous freezing. The research conducted by the authors made it possible to select the most optimal processing mode from the point of view of various physicochemical factors, which allows for long-term storage of processed strawberries and their use as an ingredient in the formulations of various food products.</p> <p>The title of the article suitable</p> <p>The abstract of the article comprehensive</p> <p>Subsections and structure of the manuscript appropriate</p> <p>I think that the manuscript is scientifically correct</p> <p>The references sufficient and recent</p>	Noted
<p><b>Minor</b> REVISION comments</p> <p>1. <b>Is language/English quality of the article suitable for scholarly communications?</b></p>	The language/English quality of the article suitable for scholarly communications	
<p><b>Optional/General</b> comments</p>	In my opinion, the list of sources used in the article is very short. It has only 12 positions. I think the list should be expanded. In addition, when preparing an article for publication, authors must carefully proofread the material, since entire paragraphs are repeated in it.	

### PART 2:

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