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| Findings of this study (r1)  **REVIEWERS 1 COMMENTS** | Make a marginal contribution to existing knowledge |
| Author Response to reviewer Comment on Findings of this study(r1) | **Nutritional parameters of Wood Apple dry powder with seeds such as Moisture % , Crude Fat %, Crude Protein %, Ash % and Carbohydrates % were 15.89 ± 0.31, 5.44 ± 0.24, 12.09 ± 0.45, 5.97 ± 0.43 and 5.97 ± 0.43 respectively in high values than wood apple dry powder without seeds. As physical properties, pH, Brix (1:2), Acidity%, Solubility %, water activity and lightness were 3.05 ±0.01, 7.66 ± 0.58, 12.74 ± 0.39, 44.56 ± 0.93 and 0.49 ± 0.01 respectively and as health property, total phenolic content was 386.59 ± 0.01 mg of GAE/ 100g.**  **Nutritional parameters of Wood Apple Powder-based instant Beverage Mix such as (dry weight basis) moisture, protein, crude fat and ash content were 10.24%, 5.17%, 3.25% and 7.32% respectively. The water activity of final product with three different packing materials varied between 0.51- 0.54 and pH was ranged from 2.64 - 2.76 while brix was between 7- 11 ( 1:2 dilution) and all values are in favorable ranges. Therefore all three packing materials can be used for the final product packaging according to the preference of producer by considering price, attraction like factors further.** |
| Title of the abstract(r1) | Needs improvement |
| If needs more improvements for "Title" please specify here(r1) | Mention about the method of evaluation, ex: physicoochemical properties / nutritional value etc. |
| Author Response Title Improvement(r1) | **Development and Quality Evaluation of a Wood Apple Powder-based instant Beverage Mix** |
| The content of the abstract(r1) | Needs improvements |
| If needs more improvements for "Abstract" please specify here(r1) | methods and results of nutritional properties, the basis of selecting the best product with evidence are needed |
| Author Response to content of the abstract(r1) | . **Nutritional parameters of Wood Apple Powder-based instant Beverage Mix such as (dry weight basis) moisture, protein, total fat and ash content were 10.24%, 5.17%, 3.25% and 7.32% respectively. The best recipe for final product was selected mainly based on organoleptic qualities** **by evaluating color, texture, taste, aroma and overall acceptability.**  **Two hedonic tests selected, T5 which was made by blending 15 g of powder with 10g of sugar and 1g of table salt from both categories as the best recipe to develop wood apple powder-based instant beverage mix by evaluating color, texture, taste, aroma and overall acceptability. Further, T5 with seeds was confirmed by the paired preference test as the best formulation to develop the final product.** |
| Recommendation(r1) | Accept with major revisions cited |
| Please justify reasons for If rejection(r1) |  |
| Any Other Comment(r1) | 1. There are some unfamiliar terms that needed to clarify for the first time or rewrite: ex- viz., **viz. means that is…** 2. what are the selected packaging materials mentioned? Be specific and justify the reason for the selection..  **Three packaging materials were Kraft paper standup zip lock pouch with rectangle window, Silver Laminated (single layered) sealed pouch and Transparent polythene standup zip lock pouch . These types of packaging materials are food grade and recommend for the powder form products.**  3. What is the drying/ powdering methods? **Fully ripe wood apple pulp was dried under 60°C temperature for about 12 hours using an electric drier .The blender was used to grind the dried pulp in to the powder.** 4. What are the quality parameters? **Proximate composition, Water activity, pH, Brix** |
| Any Other Attachment(r1) |  |
| Any Other Response to Reviewer 1 comment | **When adding all the things to this abstract, main problem was the maintaining 300 words for the content part.** |

**REVIEWERS 2 COMMENTS**

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| Findings of this study (r2) | Confirm known results |
| Author Response to reviewer Comment on Findings of this study(r2) | **Nutritional parameters of Wood Apple dry powder with seeds such as Moisture % , Crude Fat %, Crude Protein %, Ash % and Carbohydrates % were 15.89b ± 0.31, 5.44a ± 0.24, 12.09a ± 0.45, 5.97a ± 0.43 and 5.97a ± 0.43 respectively in high values than wood apple dry powder without seeds.** **As physical properties, pH, Brix, Acidity%, Solubility %, water activity and lightness were 3.05a ±0.01, 7.66a ± 0.58, 12.74a ± 0.39, 44.56ab ± 0.93 and 0.49a ± 0.01** **respectively and as health property, total phenolic content was 386.59b ± 0.01** **mg of GAE/ 100g.**  **Nutritional parameters of Wood Apple Powder-based instant Beverage Mix such as (dry weight basis) moisture, protein, total fat and ash content were 10.24%, 5.17%, 3.25% and 7.32% respectively. The water activity of final product with three different packing materials varied between 0.51- 0.54 and pH was ranged from 2.64 - 2.76 while brix was between 7- 11 ( 1:2 dilution).The highest solubility % was recorded in silver laminated pouch and ranged from 72.01 - 84.02 % but all values are in favorable ranges. Therefore all three packing materials can be used for the final product packaging according to the preference of producer by considering price, attraction like factors further.** |
| Title of the abstract(r2) | Needs improvement |
| Author Response Title Improvement(r2) | **'Development and Quality Evaluation of a Wood Apple Powder-based instant Beverage Mix'** |
| If needs more improvements for "Title" please specify here(r2) | Please use the revised title as follows: 'Development and Quality Evaluation of a Wood Apple Powder-based instant Beverage Mix' |
| The content of the abstract(r2) | Needs improvements |
| If needs more improvements for "Abstract" please specify here(r2) | \*Revise the first sentence as '......nutritional value and health benefits.' \*Briefly explain the methodology used for wood apple powder preparation from the pulp (i.e. time-temperature combinations for hot air drying; the method used for powder preparation i.e. grinding/pulverization, etc; the mesh size of the size used to obtain the powder, etc.) **Fully ripe wood apple pulp was dried under 60°C temperature for about 12 hours using an electric drier .The blender was used to grind the dried pulp in to the powder.**  \*Replace 'juice mixture' with 'beverage mix' on all occurrences. \*Though it's mentioned as '...evaluated to select the best physical, nutritional and health properties for dry powder preparation', no results are given for the evaluated physical and health properties. Clarify! **As physical properties, pH, Brix, Acidity%, Solubility % water activity and color were analyzed. as health properties total phenolic content was analyzed.** \*How many trials were conducted in total or how many different powder formulations were tested**? Two experiments were conducted. First selected the best formulation for wood apple dry powder preparation using three different varieties with Nine treatment combinations by changing wood apple dry powder and sugar with different ratios from both categories as wood apple dry powder with seeds and without seeds.** (trial T5 has been selected) **under second experiment, final product was developed.** \*What were the 'three' packaging materials evaluated during the study? Specify! **Three packaging materials were Kraft paper standup zip lock pouch with rectangle window, Silver Laminated (single layered) sealed pouch and Transparent polythene standup zip lock pouch .** \* It is claimed that 'Wood apple dry powder with seeds was found to be the nutritionally richest source for instant wood apple juice mixture.' But no data are provided to justify this claim. Please include the relevant data/results. **Nutritional parameters of Wood Apple dry powder with seeds such as Moisture % , Crude Fat %, Crude Protein %, Ash % and Carbohydrates % were 15.89b ± 0.31, 5.44a ± 0.24, 12.09a ± 0.45, 5.97a ± 0.43 and 5.97a ± 0.43 respectively in high values than wood apple dry powder without seeds.**  \*Clarify the claim 'The quality parameters of the final product were within favourable range...' with specific reference to the 'quality parameters' used and the values. Was it only based on sensory/organoleptic quality parameters? **the best Recipe for development of ready to serve wood apple juice mixture was selected only based on sensory/organoleptic quality parameters by conducting two hedonic tests and paired preference test.** Usually, for a shelf life study of one month, some important techno-functional properties (which can also be considered as 'quality parameters') of the powder such as degree of caking, bulk density and powder stability and reconstutability-related properties such as cohesiveness, flowability, dispersibility, sinakability, wettability, etc need to be evaluated. How was powder stability achieved without anti-caking agents? **According to my scope, for a shelf life study Total Soluble Solid Content (Brix value),pH value, Water Activity, Microbial Analysis (Total Plate count & Fungal Count)were conducted within limited time period .**  \*Check and correct the language of the sentence' It composed of....'. Are these values for the powder with seeds after one month of storage? **It is for the final product developed using wood apple dry powder with seeds .**How about water activity and pH during storage? Were they measured? **Yes, water activity, pH and brix were measured.** **The water activity of final product with three different packing materials varied between 0.51- 0.54 and pH was ranged from 2.64 - 2.76 while brix was between 7- 11 ( 1:2 dilution) and all values are in favorable ranges. Therefore all three packing materials can be used for the final product packaging according to the preference of producer by considering price, attraction like factors further.** \*Was the crude fiber content analyzed? No Will be of great significance to justify the functional benefits/health-promoting effects of the product. **referred as 2.00±0.00a (Vijayakumar *et al.,* 2013).** \*What kind of panelists participated in the sensory evaluation? Untrained/semi-trained? How many? **15 Trained panelists were participated for hedonic test one and two and 60 untrained panelists were used including different consumption preferences for paired preference test.** \*Was the TSS (in Brix) RTS measured? Give the value, if so. **yes,** **brix was between 7- 11 ( 1:2 dilution).** \*Was the shelf life study conducted under ambient conditions? Please specify. **yes,** **under ambient temperature**  \*Replace "..treatment combination..' with '..formulation...'. |
| Author Response to content of the abstract(r2) |  |
| Recommendation(r2) | Accept with major revisions cited |
| Please justify reasons for If rejection(r2) |  |
| Any Other Comment(r2) | \*Fix the grammatical errors and improve the language of the abstract for clarity. \*Give the results as mean plus or minus standard deviation values, where applicable. \* |
| Any Other Attachment(r2) |  |
| Any Other Response to Reviewer 2 comments | **When adding all the things to this abstract, main problem was the maintaining 300 words for the content part.** |