

BPI Review Form 070520

Book Name:	Science and Technology - Recent Updates and Future Prospects
Manuscript Number:	Ms_BPR_1673
Title of the Manuscript:	EXPERIMENTAL APPLICATION OF DIRECT SOLAR DRYING METHOD FOR TOMATO SLICES
Type of the Article	Book chapter

BPI Review Form 070520

PART 1: Review Comments

	Reviewer's comment	Author's comment <i>(If agreed with the reviewer, correct the manuscript and highlight that part in the manuscript. Authors must write his/her feedback here)</i>
Is the manuscript important for the scientific community? Please write a few sentences explaining your answer	Yes, the manuscript holds significant value for the scientific community as it provides insights from a comparative study between solar drying and sun drying.	
Is the title of the article suitable? Do you have any alternative Title in your mind?	Yes, the title of the article is suitable. Suggestion: Comparative Study and Experimental Application of Direct Solar Drying Method for Tomato Slices	
Is the abstract of the article comprehensive? If your answer is No, please provide suggestions	Yes, while the abstract provides an overview of the experiment, there is room for improvement. Please ensure that all abbreviations used in the abstract are clearly defined upon their first mention, rather than using shortened forms. This will enhance clarity and comprehension for the readers.	
Do you think the English quality of the article is suitable for scholarly communications? If your answer is No, please provide suggestions	Yes	
Please provide your comments regarding the appropriateness of different sections of the manuscript.	Manuscript: Overall manuscript appears to be like research paper should be generalized for book chapter point of view. 1. This study investigates the comparative efficiency of solar drying versus sun drying of tomato slices. Instead we can write it as "In this chapter, we explore the efficiency of different drying methods, specifically comparing solar drying with traditional sun drying for preserving tomato slices." 2. In Introduction section Paragraph 4, the objective section is primarily written in the future tense, with phrases like "will be implemented" and "will be conducted." This tense usage is appropriate for describing planned activities but may benefit from a more consistent and cohesive structure. Additionally, there are some areas where sentence restructuring could enhance clarity and conciseness. Consider revising the section to maintain a consistent tense and improve readability. 3. In the Section 3. Paragraph 1. • Should mention the slice thickness size as it impacts on the drying efficiency. • Pretreatment of tomato slices discussed in the same paragraph, in that which pretreatment method is better with a validated concentration range referenced in the literature. This approach ensures that the effectiveness of the pretreatment method is clearly supported by established concentration ranges from relevant references. • In the final nutritional comparison of drying technology and results, should be mentioned about pretreatment and impact on the drying and quality of tomato slices. • Ensure to include details regarding data collection on sample weight, drying air temperature, relative humidity, solar intensity, and air velocity in the manuscript, as these specifics have been mentioned but are currently absent or else no need to mention about data collection. 4. Section 4, Sub 4.1 • Paragraph 4, discussed on moisture drying, initial moisture content of sample is 95% and Drying is carried out at 90% of moisture. Is there any specific reason for	

BPI Review Form 070520

	initiating drying at 90% moisture and how the moisture has brought to 90% from 95% should be incorporated. - Is it feasible to achieve uniform moisture or drying rates with solar drying, If not, what would be the commercially viable alternative for ensuring consistent product quality. 5. In section 6 - It would be beneficial to include a comparison between fresh tomato slices and dried tomato slices, supported by relevant literature for validation of color, texture, vit c etc. - Considering lycopene's significance in tomato nutrition, it would be valuable to discuss its implications in the context of drying.	
Do you think that the references in the manuscript are proper, recent and sufficient? If you have any suggestions, please write here.	Yes, the references are sufficient and recent.	

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>	

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