

## Review Form 1.6

Journal Name:	Asian Journal of Agricultural and Horticultural Research
Manuscript Number:	Ms_AJAHR_92663
Title of the Manuscript:	Quality assessment of mixed pickle (carrot, pea and ginger) fermented by Lactic Acid Bacteria
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:

(<https://www.journalajahr.com/index.php/AJAHR/editorial-policy> )

### **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)
<b>Compulsory</b> REVISION comments	<b>Conclude the paper properly and add these references in your paper.</b> <b>1.</b> Khan, R. "Artificial Intelligence and Machine Learning in Food Industries: A Study." <i>J Food Chem Nanotechnol</i> 7.3 (2022): 60-67. <b>2.</b> Pujahari, Rakesh Mohan, and Rijwan Khan. "Applications of Machine Learning in Food Safety." <i>Artificial Intelligence Applications in Agriculture and Food Quality Improvement</i> . IGI Global, 2022. 216-240. <b>3.</b> Khan, R., Khan, M. A., Ansari, M. A., Dhingra, N., & Bhati, N. (2022). Machine learning-based agriculture. In <i>Application of Machine Learning in Agriculture</i> (pp. 3-27). Academic Press. <b>4.</b> Pujahari, R. M., Yadav, S. P., & Khan, R. (2022). Intelligent farming system through weather forecast support and crop production. In <i>Application of Machine Learning in Agriculture</i> (pp. 113-130). Academic Press. <b>5.</b> Khan, R., Dhingra, N., & Bhati, N. (2022). Role of Artificial Intelligence in Agriculture: A Comparative Study. In <i>Transforming Management with AI, Big-Data, and IoT</i> (pp. 73-83). Springer, Cham.	Conclusion This study gives a good prospect on processing of mixed pickle of carrot, pea and ginger. Mixed pickle is highly perishable. So, proper preservatives like salt, mustard oil, acetic acid and vinegar should be used in proper concentration to extend the shelf life of the pickle. From this study, it was found that fungal growth was a great problem of pickle. If we add proper concentration of preservatives, the fungal growth becomes very low. Based on the biochemical activity, recorded during the 60 days of storage of mixed pickle at normal temperature, it is indicating that TSS, Total sugar, Acidity, $\beta$ carotene decreased gradually during storage in all the treatments. The panelists also tested the product and gave the score for colour, flavour, texture and overall acceptability and was found that T <sub>7</sub> proved considerably superior over other treatments with maximum acceptable. Formulation of this pickle can be developed at household or commercial level to generate income and occupy a space in the market.
<b>Minor</b> REVISION comments		
<b>Optional/General</b> comments		

### **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)
Are there ethical issues in this manuscript?	(If yes, Kindly please write down the ethical issues here in details)	