

## Review Form 1.6

Journal Name:	<a href="#">Current Journal of Applied Science and Technology</a>
Manuscript Number:	Ms_CJAST_88529
Title of the Manuscript:	Effect of processing methods on the nutritional composition of ripe pumpkin fruit
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.journalcjast.com/index.php/CJAST/editorial-policy> )

### PART 1: Review Comments

	Reviewer's comment	Author's comment (if agreed with the 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	This manuscript requires profound changes prior to publication.	
<b>Minor</b> REVISION comments	The conclusions must refer to the results obtained. Do not make assumptions based on them.	Conclusion corrected and now is reflecting the results
<b>Optional/General</b> comments	The methodology for the preparation of products should be described and the flow diagrams attached in annexes. In the "data analysis" section he/She mentions that a DBCA was applied to analyze the results of the sensorial evaluation. However, this information does not appear in the manuscript. In the analysis of results he/She only explains that the values of a product are higher or lower, but he does not mention the possible causes of these differences. Finally, in order to compare the results of the different products, they must be expressed on the same basis (dry or wet).	Description of flow sheet is attached The reason for corresponding values of different parameters being higher or lower is given to the manuscript. The present study tries to study the effect of processing methods on the nutritional composition of ripe pumpkin fruit, on the other hand fresh, pulp and powder cannot be avoided to be discussed together

### 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?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	I agree and all corrections in the manuscript highlighted yellow No ethical issues in this manuscript