Review Form 1.6

Journal Name:	**International Journal of Plant & Soil Science**
Manuscript Number:	**Ms_IJPSS_86358**
Title of the Manuscript:	**Pummelo: A potential underutilized nutraceutical crop for multiple health benefits**
Type of the Article	**Review 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:

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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)*
Compulsory REVISION comments	**The Manuscript is very interesting review artikel with multianlysis of health benefits of pommelo.The Manuscript have 2.694 words, 40 references, 2 int. tables.**	
Minor REVISION comments	The Authors can underline regarding health benefits the sentence that pomelo have interaktions as nutrient component in cardiological patinets which take aspirin and anticoagulant therapy (cardiololikal patients under aspirin therapy must avoid pomelo, therefor interaktions with nutriceuticl components)	
Optional/General comments	The Manuscript Authors have very good written, except only some new references which must be up to date ultimate 5 years. In review article mimum is 50 references, in present Artikle number is 40. My suggestions to add some up to date new references for example below. Can be added part competing interests, aknowlegment. Some of new references from PubMrd fata base: Valorization of **pomelo** (Citrus grandis Osbeck) peel: A review of current utilization, phytochemistry, bioactivities, and mechanisms of action. Tocmo R, Pena-Fronteras J, Calumba KF, Mendoza M, Johnson JJ.Compr Rev Food Sci Food Saf. 2020 Jul;19(4):1969-2012. doi: 10.1111/1541-4337.12561. Epub 2020 May 31.PMID: 33337092 **Free article.** Review. **Pomelo** peel offers a wide range of components such as essential oils, polysaccharides, and phytochemicals with potential food applications. Utilization of **pomelo** peel to recover these components is an important step toward agricultural sustainability. ... 3 Cite Share The **Pomelo**, or Grapefruit. [No authors listed]JAMA. 2018 May 22;319(20):2140. doi: 10.1001/jama.2017.12391.PMID: 29800164 No abstract available. 4 Cite Share The application of **pomelo** peel as a carrier for adsorption of epigallocatechin-3-gallate. Zhang G, Sun Y, Guo Y, Liu J, Wu L, Lin J.J Sci Food Agric. 2018 Aug;98(11):4135-4141. doi: 10.1002/jsfa.8931. Epub 2018 Mar 12.PMID: 29393516 The ability of **pomelo** peel to adsorb epigallocatechin-3-gallate (EGCG) was examined in this study. ...The adsorption of EGCG onto **pomelo** peel showed excellent fitness with a pseudo-second-order model. ... 5 Cite Share Food-drug interactions precipitated by fruit juices other than grapefruit juice: An update review. Chen M, Zhou SY, Fabriaga E, Zhang PH, Zhou Q.J Food Drug Anal. 2018 Apr;26(2S):S61-S71. doi: 10.1016/j.jfda.2018.01.009. Epub 2018 Feb 15.PMID: 29703387 **Free article.** Review. The potential adverse interactions included decreased drug bioavailability (apple juice-fexofenadine, atenolol, aliskiren; orange juice-aliskiren, atenolol, celiprolol, montelukast, fluoroquinolones, alendronate; **pomelo** juice-sildenafil; grape juice-cyclosporine), increase …	

	12 Cite Share Dietary fiber extracted from **pomelo** fruitlets promotes intestinal functions, both in vitro and in vivo. Liu H, Zeng X, Huang J, Yuan X, Wang Q, Ma L.Carbohydr Polym. 2021 Jan 15;252:117186. doi: 10.1016/j.carbpol.2020.117186. Epub 2020 Oct 4.PMID: 33183633 **Pomelo** fruitlets contain various active substances that are easily collected and processed. Here, the biological effects of **pomelo** fruitlet dietary fiber were investigated in vivo and in vitro. ... 13 Cite Share Rapid Detection of **Pomelo** Fruit Quality Using Near-Infrared Hyperspectral Imaging Combined With Chemometric Methods. Chen H, Qiao H, Feng Q, Xu L, Lin Q, Cai K.Front Bioeng Biotechnol. 2021 Jan 12;8:616943. doi: 10.3389/fbioe.2020.616943. eCollection 2020.PMID: 33511105 **Free PMC article.** **Pomelo** is an important agricultural product in southern China. Near-infrared hyperspectral imaging (NIRHI) technology is applied to the rapid detection of **pomelo** fruit quality. ...Therefore, the NIRHI technology combined with the study of chemometric methods is appl … 14 Cite Share Evaluation of **Pomelo** Seed Extracts as Natural Antioxidant, Antibacterial, Herbicidal Agents, and Their Functional Components. Ling W, Dai T, Zhang J, Liang Y, Yin W, Zhong B, Zhang J.Chem Biodivers. 2021 Dec;18(12):e2100679. doi: 10.1002/cbdv.202100679. Epub 2021 Oct 27.PMID: 34651409 **Pomelo** seeds (PS) are important by-product of **pomelo** fruits (Citrus grandis Osbeck). ... 15 Cite Share Production of pectic-oligosaccharides from **pomelo** peel pectin by oxidative degradation with hydrogen peroxide. Wandee Y, Uttapap D, Mischnick P, Rungsardthong V.Food Chem. 2021 Jun 30;348:129078. doi: 10.1016/j.foodchem.2021.129078. Epub 2021 Jan 14.PMID: 33515939 Oxidative depolymerization of alkali- and acid-extracted **pomelo** pectins was performed using 1% hydrogen peroxide (H(2)O(2)) with a microwave power of 550 W for 10 min. ... 16	

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)***	

Reviewer Details:

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