

REVIEWER'S REPORT

Manuscript No.: IJAR-58629

Title: Preparation, Development and Evaluation of Whole Apple Matrix Cider Vinegar.

Recommendation:

Accept as it is

Accept after minor revision...

Accept after major revision

Do not accept (*Reasons below*)

Rating	Excel.	Good	Fair	Poor
Originality	Excellent			
Techn. Quality	Excellent			
Clarity	Excellent			
Significance	Excellent			

Reviewer's ID: Dr. Sumathi

Detailed Reviewer's Report

1. Apple cider vinegar is an acidic, fermented liquid made from crushed apples, yeast, and bacteria. It is widely used in cooking, food preservation, and as a popular home remedy for various health goals.
2. Fermentation is a natural metabolic process where microorganisms like yeast and bacteria break down sugars into acids, gases, or alcohol without using oxygen. Key types include lactic acid fermentation, alcoholic fermentation, and acetic acid fermentation.
3. Proximate analysis is a tool used to measure major groups of chemical compounds in food, feed, or fuel, specifically tracking moisture, ash, and volatile matter or crude fat/protein. It breaks down a material into useful fractions to check quality and nutritional value.
4. Sensory evaluation is a scientific method used to measure, analyze, and interpret human responses to product characteristics perceived through sight, smell, taste, touch, and hearing. It relies on human panels—either trained experts or everyday consumers—to evaluate items like food, beverages, and cosmetics.

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5. Mineral content means the amount of natural, inorganic chemical elements found in a specific substance like food, water, or soil. These elements—such as calcium, iron, and potassium—help living bodies grow, build strong bones, and stay healthy.
6. Flavored vinegar is a basic type of vinegar—such as white distilled, cider, or wine vinegar—that has been infused with extra tastes from ingredients like herbs, fruits, or spices. It adds extra zest and unique taste to food without adding extra fat, salt, or sugar.
7. Acetic acid bacteria are a group of Gram-negative, rod-shaped, and strictly aerobic microbes best known for turning alcohol into vinegar. The key examples include *Acetobacter* and *Gluconobacter*. They live naturally on sugary, sweet, or alcoholic things like flowers and fruits.
8. The preparation, development, and evaluation of a whole apple involves tracking its growth, preparing it for processing or cooking, and testing its physical and nutritional qualities.
9. The phrase "Preparation, Development and Evaluation of Whole Apple" refers to a systematic food science or culinary research framework used to process, formulate, and test whole-fruit apple products (such as purees, dried whole fruits, or functional foods utilizing the entire fruit). It consists of three main phases: preparation, product development, and quality evaluation.
10. This research is one of the microbial medical research.
11. Key words are excellent.
12. Pictures and key significant points with flow chart are very impressive.
13. Result part tables with graphs and microbial plates are excellent.
14. Summary points only can be included.
15. References should be with alphabetical order.
16. After a small changes good to publish in your journal.