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REVIEWER'S REPORT

Manuscript No.: **IJAR-53235** Date: 12-08-2025

Title: Biochemical and Microbiological changes in banana wine during storage

Recommendation:
Accept as it is .....YES.....
Accept after minor revision.....
Accept after major revision .....
Do not accept (*Reasons below*) .....

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

Reviewer Name: Mir Tanveer

Reviewer's Comment for Publication.

Abstract Review:
The abstract provides a concise and well-structured overview of the study, outlining the experimental setup, storage conditions, observed trends in biochemical and microbiological parameters, and sensory evaluation results. It clearly states the varieties tested, the storage mediums, and the time frame. The description of trends—such as increasing pH and alcohol content and decreasing titratable acidity, total soluble solids, and microbial populations—is consistent and logically presented. The mention of colour retention in amber bottles and higher acceptability of the *Alpan* variety adds value to the findings and shows practical relevance.

Introduction Review:
The introduction offers a solid background on the global significance of bananas, their nutritional profile, and their economic importance. The explanation of post-harvest losses and the potential of processing bananas into fermented beverages provides a sound rationale for the study. The connection between surplus banana utilization and wine production is well established. The objective is clearly stated, linking the choice of varieties and the biochemical/microbiological evaluation over storage periods.

Scientific Content Review:
The study appears to have a robust experimental design, comparing four distinct banana varieties and using two bottle types under controlled storage conditions. The focus on both biochemical (pH, alcohol content, titratable acidity, total soluble solids) and microbiological changes offers a comprehensive view of quality evolution in banana wine over time. Observing trends at two-month intervals and extending to six months ensures meaningful data for storage stability assessment.

Clarity and Presentation Review:
The language is clear and straightforward, making the technical details accessible. The flow from background to problem statement and then to objectives is logical. The abstract and introduction are

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coherent, with relevant keywords provided for indexing. The terminology is consistent, and parameters are appropriately named and presented in standard scientific terms.

Overall Assessment:
The study is relevant to post-harvest technology, food processing, and fermentation science. It addresses an important gap in the utilization of banana surpluses and adds to the body of knowledge on tropical fruit wine production and storage stability. The observations on storage effects, varietal differences, and bottle type implications are valuable for both academic research and practical application in the beverage industry.