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REVIEWER'S REPORT

Manuscript No.: IJAR-53763 ***Date: 10.09.2025***

Title: Effectiveness of *Aloe vera* gel in preserving the organoleptic quality

Recommendation:

Accept after minor revision

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

Reviewer Name: **Dr. S. KARTHIK** Date: **10.09.2025**

Reviewer's Comment for Publication.

(*To be published with the manuscript in the journal*)

The reviewer is requested to provide a brief comment (3-4 lines) highlighting the significance, strengths, or key insights of the manuscript. This comment will be Displayed in the journal publication alongside with the reviewer's name.

Significance:

The studies important is it investigates the *Aloe vera* gel as a natural, reasonably priced, and environmentally friendly preservative in order to address the issue of post-harvest tomato losses in the Ivory Coast. According to the findings, *Aloe vera* prolongs the shelf life and market value of tomatoes by delaying ripening, reducing rotting, and enhancing their firmness, acidity, and scent. All things considered, it provides a sustainable solution that promotes food security, financial success, and a decreased dependency on chemical preservatives.

Strength:

- The strength is its pragmatic approach reducing post-harvest tomato losses by an affordable, accessible, and environmentally responsible manner.
- By putting *Aloe vera* gel to the test in actual storage settings, the study offers verifiable proof of how well it works to postpone tomato ripening, prevent rotting, and enhances tomato flavour.
- Furthermore, the study integrates sensory and visual assessments, guaranteeing that the results are not only valid from a scientific standpoint but also pertinent to consumer preferences and market value.

Key Insight:

- Aloe vera gel is an effective natural coating that delays ripening, reduces rotting, and extends the shelf life of tomatoes beyond 60 days compared to controls.
- It also improves sensory qualities such as firmness, aroma, and appearance, making it a promising bio-preservative to reduce post-harvest losses and food waste.