

## REVIEWER'S REPORT

Manuscript No.: IJAR-53763

Date: 11/09/2025

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

### Recommendation:

Accept as it is ☐☐☒☐☐

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: Sakshi Jaju

Date: 11/09/2025

### Reviewer's Comment for Publication.

This article explores the use of Aloe vera gel to preserve tomatoes after harvest and maintain their organoleptic qualities. The study is well-planned with clear objectives, proper methodology, and relevant statistical analysis. Results show that Aloe vera gel delays ripening, reduces spoilage, and improves the appearance and taste of tomatoes.

### Strengths:

1. Addresses an important post-harvest loss problem.
2. Simple, eco-friendly, and cost-effective preservation method.
3. Good combination of physical observation and sensory evaluation.

### Weaknesses:

1. Limited to one region and one tomato variety.
2. Shelf-life comparison with other natural preservatives is missing.
3. Economic feasibility and consumer acceptability at a large scale not studied.

### Overall Assessment:

The article shows that Aloe vera gel is an effective, eco-friendly way to preserve tomatoes by improving their shelf life, appearance, and taste quality. The research is well-structured, practical, and relevant, with clear results and useful applications for reducing post-harvest losses. However, a larger sample size and cost-effectiveness studies would make the findings stronger.

### Recommendation:

Manuscript accepted for the publication.