



ISSN NO. 2320-5407

ISSN(O): 2320-5407 | ISSN(P): 3107-4928

# International Journal of Advanced Research

Publisher's Name: Jana Publication and Research LLP

www.journalijar.com

## REVIEWER'S REPORT

Manuscript No.: IJAR-56299

**Title: COMPARISON OF DIFFERENT DRYING METHODS ON THE PHYSICAL PROPERTIES AND ANTIOXIDANT ACTIVITY OF *Rosmarinus officinalis* L.**

**Recommendation:**

Accept as it is .....

**Accept after minor revision.....**

Accept after major revision .....

Do not accept (*Reasons below*) .....

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

Reviewer Name: Dr. Sumathi

### *Detailed Reviewer's Report*

- Rosemary (*salvia rosmarinus*) is a fragrant, perennial Mediterranean herb from the mint family (*Lamiaceae*) with woody stems and needle-like, evergreen leaves. Known for its pine-like aroma and flavor, it is used extensively in cooking—particularly with meats, potatoes, and soups—and in herbal medicine for its antioxidant properties.**
- Tropical agriculture is the cultivation of crops and livestock in the warm, humid regions between the Tropic of Cancer and the Tropic of Capricorn. Covering roughly 40% of Earth's surface, it focuses on high-yield, year-round production of commodities like coffee, cocoa, bananas, and cassava, while utilizing diverse practices such as agroforestry and intercropping.**
- The Dominican Republic is a Caribbean nation occupying the eastern two-thirds of Hispaniola island, which it shares with Haiti. Known for its stunning white-sand beaches (especially in Punta Cana), diverse mountain terrain, and vibrant culture, it is a premier tourist destination. Santo Domingo is the capital and largest city.**

**REVIEWER'S REPORT**

- 4. Postharvest technology is the interdisciplinary science and technique applied to agricultural produce after harvest—including handling, storage, processing, and packaging—to minimize losses, maintain nutritional quality, and extend shelf life. It encompasses cooling, chemical treatments, and advanced sorting to ensure food safety and quality from farm to consumer.**
- 5. Microwave drying is a rapid, high-efficiency dehydration process that uses electromagnetic radiation (typically 915 or 2,450 MHz) to generate heat directly inside a material. By causing polar molecules like water to vibrate, it achieves volumetric heating, evaporating moisture from the inside out. It is used for food, pharmaceuticals, and materials, often significantly reducing drying times compared to conventional methods.**
- 6. Vacuum drying is a low-temperature,, reduced-pressure, thermal process used to remove moisture or solvents from heat-sensitive materials. By operating in a sealed, vacuumed chamber, it lowers water's boiling point, allowing rapid, uniform evaporation without causing thermal damage to products like food, pharmaceuticals, or chemical, compounds.**
- 7. Key words and abstract are good.**
- 8. Result and discussion part should be in separate.**
- 9. In result for tables graphs must be included.**
- 10. Conclusion and summary points also be added.**
- 11. References should be in alphabetical order.**
- 12. After those changes good to publish in your journal.**