

Paper: “Amélioration de la conservation de la papaye (*Carica papaya* L.), variété Solo Golden, à la température ambiante par l’utilisation de films polyéthyléniques”

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Corresponding Author: Ouattara Tieba Victor

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<i>Questions</i>	<i>Rating Result</i> [Poor] 1-5 [Excellent]
1. The title is clear and it is adequate to the content of the article.	4
The title is clear and in line with the content. However, we propose that it be titled as follows: Use of polyethylene films as packaging for improving the post-harvest shelf life of papaya (<i>Carica papaya</i> L.), variety Solo Golden, stored at room temperature)	
2. The abstract presents objects, methods, and results.	5
(The objectives, methods and results are well presented in the abstract. In addition, it was noted that these results constitute for these authors a starting point for new research on the conservation of papaya. This abstract is therefore well structured.)	

3. There are a few grammatical errors and spelling mistakes in this article.	4
We only observe minor errors that do not affect the quality of the work. These small errors absolutely must be corrected)	
4. The study methods are explained clearly.	4
The study methods are well translated. However, the description of the method of conditioning papayas was too brief. From this step could appear the fungi observed during the experiments)	
5. The results are clear and do not contain errors.	5
We have not observed any errors unless we have missed them)	
6. The conclusions or summary are accurate and supported by the content.	5
The conclusion and summary are well-conducted, precise and understandable)	
7. The references are comprehensive and appropriate.	5
References comply with the conditions set out in the authors' guide.)	

Overall Recommendation (mark an X with your recommendation) :

Accepted, no revision needed	
Accepted, minor revision needed	X
Return for major revision and resubmission	
Reject	

Comments and Suggestions to the Author(s):

Il faudra bien décrire le conditionnement des fruits, corriger les petites erreurs d'inattention et améliorer le titre de la publication dans le sens de la proposition ci-dessus indiquée.