

# Review of: "Acacia Pycnantha Gum Exudates Recognised as a Traditional Food in Two Countries May Have Economic Potential"

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Potential competing interests: No potential competing interests to declare.

Dear author, I find the manuscript's topic intriguing; however, further improvements could enhance the overall clarity and informational quality. Below are some suggestions:

1. The abstract would benefit from additional information on the nutritional value of the gum exudates.
2. In the introduction, consider incorporating more recent references and include market capitalization values to represent the multimillionaire market.
3. Provide a more comprehensive description of the potential bioactive compounds in Acacia exudates. If not applicable to this specific species, reference the genus and provide insights into the potential.
4. Clarify whether the presence or absence of gums is related to the three maturity stages. Additionally, in the abstract, you state 10g/tree/year, but in the materials and methods, it is mentioned as 500g from 20 of the 50 trees in one hour. Please explain the rationale for choosing this sampling method, considering the apparent influence of plant age on the process.
5. Properly separate the methodology, results, and discussion sections.
6. After several months, what are the major chemical modifications in the exudate gum? Additionally, what is the microbiological safety after months of storage? Is there potential for improvement in the yield/tree? These suggestions aim to enhance the manuscript's coherence and ensure a more comprehensive and accurate representation of your research.