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Dear Editor,

 I am enclosing here with a manuscript entitled “**Changes of physicochemical and microbiological properties of blended sweet and sour pomegranate juices during refrigerated storage**” to be considered for publication in “Indonesian Food and Nutrition progress”. My co-authors and I would like to certify that the above mentioned manuscript is an Original Article and it has not been published or accepted for publication or under editorial review for publication elsewhere.

Pomegranate is one of the oldest known edible fruits and is popularly consumed as fresh fruit, juice, and as a food product. An increasing consumer demand for pomegranate has been globally observed, thanks to its functional and health-promoting features. Pomegranate has been traditionally cultivated since ancient times under diverse climatic conditions in Tunisia. Several ecotypes has been identified, however, very few are commercially utilized. Many sour cultivars are becoming abandoned despite their high potential of valorization.

Following our research focused on providing an alternative use of these neglected sour varieties, the design of new beverage combining sour and sweet pomegranate juices was carried out in this study. Stability of physico-chemical, microbiological and sensory properties of blended beverages with various proportions of sour and sweet pomegranate juices was studied after cold storage in order to develop new healthy beverages.

We emphasize the fact that sour pomegranate juice has a high nutritional value. The new designed beverages, based on sweet and sour pomegranate juices, provided interesting results. The beverage made of 10% of sour juice presented better nutritional and microbiological stability during storage that should not exceed 7 days.

Our results could be very interesting for the scientific community worldwide regarding the high economic and healthy potential of pomegranate fruits.

Thank you for considering our manuscript. I look forward to hearing from you.

Best Regards.