**COVER LETTER FOR SUBMISSION OF A PAPER TO JOURNAL OF BIOENERGY AND FOOD SCIENCE**

**Ouro Preto, Minas Gerais, Brazil. 04/15/2020**.

Dear Editor the Journal of Bioenergy and Food Science,

I wish to submit a new manuscript entitled “**Evaluations of the physical and physicochemical properties and perception of liking of conventional and low-calorie orange jellies**” for consideration. I confirm that this work is original and has not been published elsewhere nor is it currently under consideration for publication elsewhere. In this paper.

The paper addresses the “**The effects of reducing sugar in fruit jellies**” and is important because **“to know the behavior of the different additives used in order to produce a product with low-calorie similar to the conventional one**". The paper should be of interest to readers in the of area “**food technology”**.

***Fruit jellies are products that preserve some compounds presents in fresh fruits but which are losing market due to their high caloric value. Thus, this work is extremely important for jelly processing agro-industries since they will understand the physical, physicochemical and sensory behavior of sugar substitutes and, thus, produce* low-calorie *jellies similar to the conventional one.***

**CONSENT TERM**

I / We declare that:

1) The manuscript content is inedit and has not been published elsewhere nor is it currently under consideration for publication elsewhere.

2) There is conflict of interest in the research conducted?  NO  YES

**Describe here, the interest conflict**

3) The research received financial aid?  NO  YES

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4) In case of acceptance of the article, the authors agree that the copyright relating to it will become the exclusive property of the Journal of Bioenergy and Food Science, Creative Commons license (CC BY-NC-SA).

5) In addition to the main author, all co-authors (if any) participated in the work enough to make public their responsibility for the content.

6) Relate below the CONTRIBUTION OF AUTHORS and ORCID number (<https://orcid.org/register>)

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This term will be signed by the main author, responsible for the other co-authors.

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