

Review of: "Biological Components in Cucumbers (Cucumis Sativus L.): Implications for Pickle Manufacturing and Health Benefits in Fresh and Processed Varieties"

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Potential competing interests: No potential competing interests to declare.

- The language of the work is not suitable, and it is better to be reviewed by an expert.
- In this file, only the advantages of this product have been considered. If the disadvantages of the fermented product should also be considered,...
- The objectives and the rationale of the study are not clearly stated. For a long time, various extracts have been used to increase the shelf life of food products, but no specific distinction of this work has been determined from other research, and the topic is very repetitive.