Review of: "Uncovering Insights Into the Bio-Efficiency of Zingiber Officinale Roscoe: Understanding Components That Contribute Significantly to Ginger's Anti-inflammatory and Antioxidant Potential in Relationship With Modern Drying Methods"

Jordi Manes[1]

1 Universidad de Valencia

Potential competing interests: No potential competing interests to declare.

The title of the article should be "Understanding the components of Zingiber Officinale Roscoe that contribute to the anti-inflammatory and antioxidant potential of ginger" since no study of drying methods is carried out in the article presented.
In the introduction, the two paragraphs referring to drying techniques should be eliminated: "Mutukiri et al., reported that while the oven-drying technique effectively preserves the shelf life and enhances the bioactive content of ginger samples compared to sun-drying, it tends to compromise the flavor and aroma due to the high temperatures involved [9]. This drawback can impede investigations into the specific phytoconstituents responsible for ginger's bioactive properties. Another drying method yet to be widely explored for ginger is freeze drying, also known as lyophilization [10]. Freeze drying involves freezing the food substance and then removing the water content through sublimation in a vacuum environment [10], [11]. Although freeze-drying is not cost-effective, it has been reported to minimize nutrient loss through vaporization, retain sensory properties (such as taste and aroma) [9], and improve the shelf life more effectively than oven-drying and sun-drying. drying techniques [11]."
In section 2 Methodology, sections 2.1.3, 2.1.4, 2.1.5, and 2.1.6 are widely known, and the authors should limit themselves to writing a line citing the original method applied in this work.
Figures 4, 5, and 6 do not provide additional information to the text and therefore should be eliminated.
In the conclusions, the last paragraph that refers to drying methods should be eliminated.