Review of: "Evaluation of Chemical Content and Phytochemical Composition of Yemeni Almond Cultivars"

Cerasela Elena Gird[1]

1 Carol Davila University of Medicine and Pharmacy

Potential competing interests: No potential competing interests to declare.

The article proposed for evaluation is interesting in the context of evaluating the quality of different types of almond seeds, a very well-known food product from a nutritional point of view.

The evaluation was based on:

1. Introduction provides synthesized information about almond seeds, chemical composition, health benefits; the information is supplemented by data on the role and importance of the almond in Yemen;

2. The purpose of the work is well specified; the authors aimed to establish the various phenotypic characteristics for several varieties of almond seeds that are cultivated in Yemen and to evaluate the content of chemical constituents of organic mineral nature in them;

3. In the materials and methods section, the authors describe the nature of the raw materials they used in the research, pointing out the geographical coordinates for each area that provided plant material, their processing and preservation methods; the phytochemical methods applied for the purpose of identification and quantitative determination of organic and mineral compounds are described; to mention the large number of plant samples, 9 types of almond seeds;

4. The results and discussion section is structured on each research stage; the authors include supporting tables, diagrams; the results are correlated with the data from the specialized literature;

5. The conclusions are focused on the purpose of the research; the authors believe, based on the results obtained, that the almond seeds from the Yemeni area are richer in chemical constituents, important from a therapeutic point of view;

6. I consider the bibliography to be justifiable.