

Review of: "The Effect of Fermentation on the Physicochemical Quality and the Presence and Levels of Pesticide Residue in Cow Milk"

Fouad M.F. Elshaghabee¹

¹ Cairo University

Potential competing interests: No potential competing interests to declare.

Dear Editor-in-Chief,

It is my pleasure to review the manuscript titled "The Effect of Fermentation on the Physicochemical Quality and the Presence and Levels of Pesticide Residue in Cow Milk." The study was conducted to evaluate the impact of spontaneous fermentation of raw milk on the level of pesticide residue.

The abstract section was well written, as well as the materials and methods section. However, the results and discussion need more insights, especially in measuring which bacterial groups are responsible for spontaneous fermentation using the qPCR technique.

Actually, it is hazardous to consume raw milk, and if the milk was spontaneously fermented, it could not be consumed. The authors should test the spontaneous fermentation of raw milk in comparison with fermented pasteurized milk with different lactic acid bacteria. Therefore, my decision for this work is rejection because of an error in the design of the experiment.