

## 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"

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Potential competing interests: No potential competing interests to declare.

Review of the manuscript entitled: "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"

Figure 1 should be bars, not connected curves.

Usually in Food Science Journals, results and discussion are presented together. I would suggest this approach for this work.

Could the data from figure 2 be corrected to a dry basis so the effect of the water in the matrix does not dilute the antioxidant and anti-inflammatory effects? This reviewer was not able to identify a proper discussion correlating drying methods with antioxidant properties.

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