

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 review is very comprehensive and is a good effort by the authors, but there are a few suggestions that can improve it more.

There are no references mentioned in the sections of harvesting, processing, storing, and sanitation. There should be updated references.

In the health benefits section, it is mentioned that cucurbitacin is the major compound present in the cucumber, but that has not been even enlisted in the table.

In the table and throughout the text, only vitamins, micro- and macrominerals are mentioned, but the phenolic and flavonoids, which are mainly responsible for the anti-inflammatory and antioxidant activities, are missing.

The old references should be replaced with the new references.

There are certain grammatical mistakes throughout the text, so these should be removed.