

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

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Potential competing interests: No potential competing interests to declare.

It was a good topic and well processed. It would have been better if the fermentation had been done under defined conditions, such as lactic fermentation, which is common in the food industry. For example, the temperature and time of fermentation and the type of dominant bacteria should be determined.

