

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.

Overall, it is very well-organized work, and it talks about an important topic for developing countries.

Some suggestions:

I recommend making one single paragraph out of paragraphs 6-8 of the introduction, in order to have a better disposition, because each one of them is short.

It would be useful to add some more information about the local products mentioned in the following paragraph, especially how they are related to pesticides: "Milk and its products (yoghurt, a local cottage cheese known as "wagashi," and a milk and millet beverage known as "Burkina") are sold and consumed throughout Ghana."

The conclusion is too short. Further information about the correlation between 24 h spontaneous fermentation and no pesticide detection could be written.