

# Review of: "Persimmon Preservation: Navigating Tradition, Innovation, and Sustainability for a Holistic Future"

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Potential competing interests: No potential competing interests to declare.

1. References cited under the heading of *Fuyu* Persimmon and other subheadings need to be set according to journal format.

2. **The paragraph written under subheading 3:**

## **"Innovative Approaches for Enhancing Persimmon Shelf Life:**

Persimmon fruit species are widely distributed in Asia, South America, and the Mediterranean regions, offering valuable nutritional content and health-promoting agents such as vitamins, minerals, dietary fibers, polyphenols, carotenoids, and flavonoids. Over the last two decades, global persimmon production has surged significantly, leading to a substantial increase in cultivation areas (Giordani, E, 2022)."

At this point, there is no need for this paragraph as all these things have been discussed in the introduction.

3. **The paragraph written under heading 4:**

## Diverse Products from Persimmons

Persimmons, belonging to the *Diospyros* genus, are not only cherished for their sweet and distinct flavor but also valued for their nutritional richness. These versatile fruits serve as a base for various products, showcasing their adaptability in the culinary world (Tsintskiladze *et al.*, 2023).

At this point, there is no need for this paragraph as all these things have been discussed in the introduction. There must be a paragraph that depicts the importance of processing.

4. Instead of using the word "chutneys," it is recommended to use the word "sauces."

5. It is suggested to merge the following two subheadings: "Persimmon Chutneys" and "Persimmon Puree and Sauces."

6. Under the subheading of "Persimmon Beverages," crafting is not a proper word for the preparation of beverages.

7. In my opinion, the following paragraph under the heading of Challenges is totally irrelevant to the paper topic.

"The cultivation of persimmons faces various challenges, primarily linked to climatic conditions and extreme weather events. Frost or heatwaves can detrimentally impact growth and fruit production, posing a threat to overall yield. Climate change adds complexity by altering suitable growing regions, potentially affecting productivity and quality. Additionally,

persimmon trees are susceptible to pests and diseases such as aphids, mites, and fungal infections. These issues lead to tree damage, reduced yields, and compromised fruit quality. Effective pest and disease management strategies are crucial to mitigate these challenges. In the market landscape, persimmons encounter challenges related to demand fluctuations, competition with other fruits, and changing consumer trends. A decline in persimmon demand, coupled with the rise of other fruits, could impact the profitability of persimmon growers.”

8. In **Table 1**. Persimmon Food Products by Different Processing Techniques, the following changes are suggested.

Scientific names must be written in italics.

Citations should be unified according to the format of the journal.

9. All the references cited in this manuscript should be written in a unified way according to the format of the journal.

10. Some of the paragraphs are totally irrelevant to the topic and must be excluded from the manuscript (as highlighted above).

11. The manuscript covers processing and preservation aspects, so it is recommended to modify the topic accordingly.

12. Cross verify the references.