

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.

It would be better to provide the production stats of this fruit in the world with the latest data.

Under heading 2 (Processing Techniques), authors have used the word “enriched” for persimmon pulp having microorganisms; this word does not suit this claim.

Further, under the same heading, authors need to provide subheadings having names of these techniques, with summarized data from the literature along with their advantages and disadvantages.

Pharmacological roles of this fruit and its bioactives are not provided.

Authors have suggested the sun drying of persimmons as a sustainable preservation technique; however, there are so many limitations linked with this old traditional method, as chances of microbial, rodents, pests, foreign particles contamination, and environmental factors are present.

The conclusion is quite lengthy and needs to be summarized.

Data in the form of further tables and figures is required to strengthen the document.