

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.

Dear authors, the article submitted for preliminary review is interesting. The topic of pickling cucumbers, one of the most frequently chosen vegetables, is very popular at the moment.

Other reviewers have added similar information to this one.

My comments after reading it are:

1. In the body of the article - Maha's name is not included.
2. A distinction should be made between fermentation with lactobacillus strains (then adding salt) and the process with vinegar. Two different products are then obtained. The first is the fermented cucumber, and the second is the pickled cucumber.
3. Table 1 - it would be good to add the same information for the fermented product.
4. If proportions of vinegar additives for pickling are known, please add.
5. As with other reviewers - what do cucumber grades mean?
6. The 4. Health Benefits chapter - in this article, adding information on the care of cucumbers somehow conflicts for me with the pickling/fermentation process. You could add a section on other benefits and in here add those for skin health :)