

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

Raphaella Widiastuti¹

¹ National Research and Innovation Agency (BRIN)

Potential competing interests: No potential competing interests to declare.

It was an interesting topic. However, I have some comments to follow.

1. Introduction (paragraph 9, line 5), please clarify the statement (inside the bracket: 1 ppm in milk and cheese)
2. Materials and methods in section 2.2.2, please clarify the term TSS to be spelled out in full at the first mention.
3. It would be better to combine Table 2 (raw milk, 0h) and Table 3 (fermented milk, 12 or 24h?), as it would be easier to compare those results.
4. Will the fermented milk be suitable to be consumed (stored at room temperature for 24h)?
5. The references cited should be updated (reduce the references older than 10 years to be less than 20%)