

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

Dhiraj Kumar Yadav¹

¹ National Institute of Food Technology Entrepreneurship and Management, Sonipat, India

Potential competing interests: No potential competing interests to declare.

It is my pleasure to review the manuscript entitled "The Effect of Fermentation on the Physicochemical Quality and the Presence and Levels of Pesticide Residue in Cow Milk." The manuscript is somewhat interesting; however, it lacks proper structuring, writing skill, and language expression. The fermentation time mentioned in the abstract varies from 0 to 24h, which is not mentioned in the materials and methods. Which strain was used for fermentation, and what was the criteria for the selection of the strain? What was the initial and final sugar level of the product? Was there equipment used for the control of other environmental parameters, or was it just kept in a plastic container and fermented?

Sensory analysis or toxicity of the product should be tested to investigate the acceptability of the product.

By keeping all these points in mind, I regret to reject the manuscript at this moment.

Thanks and regards!