

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.

The manuscript is fluently composed, systematically addressing various aspects related to the persimmon fruit. However, some minor corrections/suggestions would improve the manuscript.

The abstract requires correction as it lacks a coherent flow for readers.

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. (This text has been previously addressed; there is no requirement for its repetition)

Section 4, "Diverse Products from Persimmons," merged with section 1.

Adding a table outlining the physicochemical properties of persimmons, along with relevant figures, would be more suitable in the corresponding sections.