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 Editor,

The manuscript provides an overview of cucumbers (*Cucumis sativus L.*) biological components. The review needs some additions that will interest the reader, such as the role of microbial diversity associated with their nutritional and health benefits, and the food industry. The manuscript would be accepted after minor revision.

Originality: Good

Clarity of Presentation: Moderate

Importance to Field: Good.

Comments to Authors

- (Cucumis sativus L.) must be in italics throughout the manuscript
- Abstract needs to be rewritten to give an insight into the contents and the outcome
- **Please cite references for this section** These compounds in cucumbers are known for exhibiting a range of biological activities, including antioxidant, anti-carcinogenic, anti-hyaluronidase, anti-elastase, hypolipidemic, anti-inflammatory, antihyperglycemic, diuretic, amylolytic, antimicrobial, and analgesic properties. **Also, this section** Use of cucumber is advised for brain diseases, dementia treatment, and stopping different allergies such as under-eye pimples and hyperpigmentation. Additionally, cucumbers are believed to enhance chilling, alleviating, relaxing, moisturizing, and abirritant effects on annoying skin.
- Authors should add a scheme about the major constituents of a cucumber.
- Please clarify the role of pickles against diabetes and heart problems. The authors can also provide this section with figures or tables.
- Many sections are without citation, please double check.
- Conclusion needs to be written with a better structure and flow; also, future perspective is missing.
- Please update the very old references, and there are two lists of references, merge them into one.
- English editing is highly recommended.