

# 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.

## Biological Components in Cucumbers (*Cucumis sativus* L.): Implications for Pickle Manufacturing and Health Benefits in Fresh and Processed Varieties

Reviewer\_2

The abstract claims to be a thorough review of the biological components in cucumbers; however, the authors have failed to include some of the most recent publications describing the genomics, phytochemistry, and bioactive research from compounds extracted and isolated from cucumbers, and their uses.

Overall, this publication provides general information on the benefits of eating pickled cucumbers but falls short of fully expounding on up-to-date research on the bioactive compounds that have been studied. This can be resolved by adding more current references to support many of the statements already within the text. Some references were provided for the authors to insert where appropriate.

The methods section is lacking key details, and it may be helpful to state, "Briefly described here: " then include citations to the two methods where more detailed information can be obtained by the reader, for both methods being discussed, at the end of each method paragraph; this will help greatly.

There needs to be attention to scientific rules on taxonomy, and all scientific names, ~~genus~~ species need to be properly written to meet standards for a scientific publication.

English sentence structure and grammar needs minor corrections in word use, as in .....are 'quickly' chilled. (delete 'fastly'), then 12 lines further down, sentence structure...

If using the axenic culture method, "the sterilized cucumbers are then inoculated with a single bacterial specie that was cultured", this may be attained by pickles are first washing them with water containing under 110 to 160 ppm chlorine to reduce most of the ~~finish~~ natural microbes (REF).

More suggested text corrections were made on the manuscript that will be uploaded as a supplemental file.

Overall, the manuscript presented a good topic outline to follow and provides general information that will be of interest to



those who are preparing pickle canning for their own use at home.