

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

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Potential competing interests: No potential competing interests to declare.

The study aimed to investigate the effect of fermentation on pesticide residues in milk. However, the authors only reported one pesticide in the raw milk, which limits the relevance of the study's findings. To better align with the study's title, it would have been more effective to conduct research in areas with higher reported pesticide residues. Analyzing pesticide residues in raw milk that already showed no detectable pesticide levels diminishes the relevance of studying these residues in the fermented samples.

Additionally, the study should have included proper microbial culturing of the milk to accurately assess the impact of fermentation. Simply allowing milk to sour naturally in plastic containers does not adequately represent the fermentation process used in dairy production. The samples tested were microbially spoiled rather than properly fermented.

Overall, the study lacks industrial applicability and fails to fully address the research objectives.