

Review of: "Analyzing the Science of Apple Juice: Insights Into Production, Preservation, and Health Effects"

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Potential competing interests: No potential competing interests to declare.

This paper language needs revision. It is written in a poetic manner, and not with scientific language. Expressions such as "it is the first brushstroke in the masterpiece of apple juice production, a visual prelude to the symphony of flavors that will unfold in the subsequent stages," among others, should be rewritten with a more formal, technical language.

The introduction should have more references and go through the state of the art in the juice industry.

"Pasteurization involves heating the juice to kill harmful microorganisms, ensuring a longer shelf life (Maqdoom *et al.*, 2009)." - There are pasteurization processes that do not involve heat, which should be described as well. These can be mentioned in the introduction, and later in the paper, discuss the effect of these treatments on the juice's properties.

Fiber consumption - There are several recommendations regarding fibre consumption; it would be interesting to mention some more.

General references could benefit from an update, including more recent ones.