

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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A thorough examination of the biological components of cucumbers is given in the article "Biological Components in Cucumbers (Cucumis Sativus L.): Implications for Pickle Manufacturing and Health Benefits in Fresh and Processed Varieties." It emphasizes the biological components' effects on pickle manufacturing as well as the health benefits of both fresh and processed varieties. A more objective arrangement that makes a clear distinction between processed and fresh cucumbers can improve the reader's comprehension. It is advised to provide the qualities of processed cucumbers in a different part from the nutritional, chemical, and biological advantages of fresh cucumbers. This will enable a more thorough examination of each component. This would make it easier to recognize and comprehend each of their advantageous qualities. Additionally, it is relevant to discuss separately the benefits of fermentation methods in maintaining cucumber features. It would be helpful to go over the most popular fermentation method for making pickles, emphasizing its unique benefits with regard to the end products' flavor and quality. Additional information about the feasibility and acceptability of the fermentation process in the food sector can be gained by analyzing the way these products are now commercialized. In conclusion, the article's quality and impact might be greatly increased by providing a more thorough explanation of the nutritional advantages and fermentation processes, as well as a better structure and differentiation between fresh and processed cucumbers.