

Review of: "Tomatoes Unveiled: A Comprehensive Exploration from Cultivation to Culinary and Nutritional Significance"

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Potential competing interests: No potential competing interests to declare.

I reviewed the revised version of the manuscript "Tomatoes Unveiled: A Comprehensive Exploration from Cultivation to Culinary and Nutritional Significance." The authors modified the manuscript and added some information as well as several references. Thus, they improved the paper, being a well-written overview. However, it still simplifies the aspects too much in some parts and is not very innovative. In chapter 4 ("Processing Tomato Seed Oil"), they mainly focus on lycopene. However, there are also other bioactive ingredients in tomato seed oil, e.g., polyphenols and vitamin E. In Figure 1, there is a small typing error (please change "Supplemetns" to "Supplements"). In conclusion, this paper gives a good overview for interested consumers but is not very informative for scientists.