

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.

Introduction:

The introduction provides a solid foundation for understanding the importance of analyzing the science of apple juice. However, it would be beneficial to include more information on previous research findings that highlight the challenges associated with processing and its effects on the nutritional compositions, quality, and safety of apple juice. This would help set the stage for the subsequent discussion on processing steps and their influence on sensory characteristics and nutritional value.

Main Content:

The content of the manuscript should primarily focus on the effects of processing steps that influence the sensory characteristics and nutritional value of apple juice. While the current content touches upon these aspects, a more detailed exploration of each processing step and its specific impact on the sensory profile and nutritional content of the juice would enhance the depth of analysis and provide valuable insights for readers.

Discussion:

The discussion section should critically evaluate each processing step in terms of its mechanisms and chemical reactions that could potentially alter the nutritional content, physical properties, and sensory characteristics of apple juice. Providing a thorough examination of these factors will help elucidate the complexities involved in processing and its implications for the final product. Additionally, referencing previous research or findings on the effects of processing on the quality of apple juice would strengthen the discussion and provide a comprehensive overview of the topic.

Overall:

While the manuscript addresses the broad theme of analysing the science of apple juice, it would benefit from a more focused approach that aligns closely with the title. Adding more specific details on the effects of processing on sensory characteristics, nutritional value, and quality would enhance the relevance and depth of the content. Additionally, incorporating compilation data from previous research studies would further enrich the discussion and provide valuable context for readers. Overall, refining the content to better reflect the title and incorporating these suggested improvements will strengthen the manuscript and contribute to its significance in the field.

