

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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Potential competing interests: No potential competing interests to declare.

The purpose of the article is to review the nutritional benefits of cucumber, and its use as pickles, however the authors addressed the nutritional benefits of consuming fresh cucumber, not in pickle form, the pickled cucumber manufacturing process uses high sugar or sodium content, which are obviously harmful to the consumer, thus ceasing to be a highly nutritious (fresh) food and becoming unhealthy (preserved).

the article should have included this discussion of what happens to cucumbers when consumed pickled.

The work is good, but it is incomplete.