

Review of: "Biological Components in Cucumbers (Cucumis Sativus L.): Implications for Pickle Manufacturing and Health Benefits in Fresh and Processed Varieties"

Maria Rosana Ramirez¹

¹ National Scientific and Technical Research Council

Potential competing interests: No potential competing interests to declare.

The review work is interesting; however, some modifications are suggested.

Abstract

It is suggested that this section be reworded and the content synthesized to avoid repeating phrases with the same meaning.

Introduction

It is suggested to reformulate the text and to provide a concrete description of the fruit in its natural state in relation to preserved fruits.

Add references on the popular use and/or recommendations for the consumption of the natural fruit and the canned fruit.

Nutritional composition

It is suggested to remove the phrase: Carbohydrate content is calculated by deducting moisture, protein, fat, and ash percentages from 100.

Production of pickles

Processing

The authors describe the ways of processing this food and producing the preserves, but they do not discuss the impact of both processes on the nutritional chemical composition of the final product.

Health Benefits

It is suggested, once again, to modify the text, since sentences are repeated. The authors do not make a nutritional comparison of both products, nor do they describe or compare the nutritional contribution of cucumber and its canned product to the daily diet (dietary needs).

They do not suggest, for example, whether they can be consumed as a healthy snack or as a dietary supplement, etc.

Conclusions

It is suggested to reformulate the conclusion since they repeat again the ideas and phrases of the general text.

References

It is not understood why they cite additional references, many of which are books, or refer to descriptions of experimental methodologies that have not been applied in this work.