

# 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.

Here are some negative points in the abstract of this article:

1. The lack of mention of potential side effects or risks associated with the consumption of cucumbers or pickles. This omission may give the impression that consuming these foods is entirely beneficial, which may not necessarily be the case.
2. The article does not mention the study's limitations or gaps in research in this field, which could give an overly optimistic impression of the current understanding of the health benefits of cucumbers and pickles.
3. While the article highlights the potential health benefits of bioactive compounds in cucumbers, it does not seem to discuss practical aspects or obstacles to integrating these benefits into diets or food products.
4. The language used may be considered overly positive or promotional, which could suggest a lack of scientific objectivity in analyzing the data.
5. There is no mention of the importance of moderation in pickle consumption, particularly due to their potentially high sodium and acetic acid content, which may be concerning for some individuals, especially those with hypertension or gastrointestinal disorders.