

# Review of: "Persimmon Preservation: Navigating Tradition, Innovation, and Sustainability for a Holistic Future"

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**Potential competing interests:** No potential competing interests to declare.

Review of: Persimmon Preservation: Navigating Tradition, Innovation, and Sustainability for a Holistic Future

In the article, the authors consider traditional and modern methods of processing the persimmon after its harvest. As a fruit, the persimmon is rich in nutritional macro- and micro-components, which is why it is of interest to present traditional and modern preservation methods, as well as to show innovative approaches such as the preparation of biodegradable packaging (edible coatings), ecological preservatives, etc., and various products based on it. Various varieties of persimmon, such as Fuyu, Hachiya, American, Chocolate, and Japanese, are studied, providing valuable information on their processing practices for both producers and consumers of these fruits. The work would have been more complete if the authors had also given the data on the nutritional composition of the persimmon.

The abstract accurately reflects the summarized results of the literature review on the studied plant. The article is well structured and has clear descriptions. The authors have included relevant references. There are 60 sources cited, 45 of which are after the year 2015. There is 1 table presented in the article. The presented study on Persimmon Preservation: Navigating Tradition, Innovation, and Sustainability for a Holistic Future makes a meaningful contribution to the field.

I have only a few remarks.

On page 2, the cited authors (Manach *et al.*, 2004, Makhzangy *et al.*, 2023, Bibi *et al.*, 2007, Novilloe *et al.*, 2015, Butt *et al.*, 2015, Singh *et al.*, 2011, ) are missing from the References. In the literature, the source Murathan *et al.*, 2023 has only one author, no others.

On page 3, the cited authors (Hussain *et al.*, 2010, Younis *et al.*, 2011) are missing from the References.

Page 3 – It is written “Diospyros kaki” – must be *Diospyros kaki*.

Page 4 – It is written “Lee *et al.*, 2013” – should be “Lee *et al.*, 2013

In the section “References,”

10 sources from the References are not cited in the text. They are the following:

1. Anderson, L., & Garcia, E. (2021). Quality control measures for preserved fruits. *Journal of Food Safety and Quality*, 45(2), 155-167.

2. Baker, L. Et al. (2021). "Sun-Drying as an Effective Preservation Method for Chocolate Persimmons." *Food Research International*, 28(3), 315-330.
3. Brown, M., & White, P. (2019). Modern approaches to persimmon storage. *International Journal of Food Science and Technology*, 36(1), 78-92.
4. El Makhzangy, A., Hamad, D., & El-Shawaf, A. (2023). Chemical and Bioactive Composition in Persimmon (*Diospyros kaki*) Fruits. *Mathews Journal of Nutrition & Dietetics*, 6(2), 1-7.
5. Feng, H., Adhikari, B., & Mujumdar, A. S. (2013). Optimization of freeze drying conditions for quality improvement of guava powder. *Journal of Food Engineering*, 119(3), 525–532.
6. Green, J., et al. (2022). Sustainable practices in fruit preservation. *Environmental Agriculture Review*, 19(4), 321-335.
7. Kerry, J. P., O'Grady, M. N., & Hogan, S. A. (2006). Past, current and potential utilisation of active and intelligent packaging systems for meat and muscle-based products: A review. *Food and Bioprocess Technology*, 6(2), 278–297.
8. Saleem, M.S.; Ejaz, S.; Anjum, M.A.; Ali, S.; Hussain, S.; Nawaz, A.; Naz, S.; Maqbool, M.; Abbas, A.M. Aloe vera gel coating delays softening and maintains quality of stored persimmon (*Diospyros kaki* Thunb.) Fruits. *J. Food Sci. Technol.* 2022, 11, 1–12.
9. Smith, J. (2019). "Fuyu Persimmon: A Sweet and Crunchy Delight." *Smithsonian Gardens Magazine*, 45(3), 112-127.
10. Zhang, Z., Qu, W., & Zhang, J. (2014). Effects of chitosan–alginate coating on postharvest quality and shelf life of table grapes. *Journal of Food Science and Technology* - volume and pages missing

Also, in the reference section, some of the journals are italicized, others are not. They need to be unified.

Sincerely,

Ginka Antova