

Review of: "Uncovering Insights Into the Bio-Efficiency of Zingiber Officinale Roscoe: Understanding Components That Contribute Significantly to Ginger's Anti-inflammatory and Antioxidant Potential in Relationship With Modern Drying Methods"

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Potential competing interests: No potential competing interests to declare.

The authors reported an investigation of the effects of two modern food drying procedures on the bioactive ability of ginger, as well as the determination of ingredients with bioactive abilities. The comparison of dried ginger's anti-inflammatory and antioxidant activities with those of conventional drugs is also presented. The methodology and sample preparation are thoroughly explained in section 2. The article presents a constructive and useful investigation with various experimental techniques, but here are some minor suggestions:

- The title could be a little bit shorter, if possible.
- Numbers in the chemistry formulas should be in subscript (for example, NaNQ).
- Plant names should be written in italics.

However, I would recommend the publication of this manuscript.