

Editor's Comment:

Milk beverage is an excellence source of vitamins, calcium, phosphorus, potassium and proteins, both for children and adults. This worked showed that fresh milk beverage samples were produced with the addition of natural ingredients provided more nutrients which will help to improve nutrients intake and health of members of a household considerably. The transformation of fresh milk into processed milk and milk products can benefit entire communities by generating off-farm jobs in milk collection, transportation, processing and marketing. Natural ingredients may also be added to milk to produce different dairy products, add value to milk and above all extend the shelf life of the milk product.

Even though the research work is of important there are many major drawbacks in the planning of research and findings of the present study as pointed by Dr. Manvesh Kumar Such as

1. The vitamin A and vitamin D content is reported in mg/100ml. The amount reported is too much and may be toxic and these are fat soluble vitamins specifically vitamin D.
- 2 The author claims to improve nutrient intake and health of members of a household via consuming these preparations. The author had not conducted such trails to prove how these natural ingredients are going to improve nutrient intake and health of members of a household?
3. The heat treatment given to milk can-not be called as Pasteurization.
4. The sample preparations namely B, C and D contains about 300ml honey per litre of milk. How is this possible to add such amount of honey? If, this much amount is added to mask the odd flavor of ginger and garlic then this much sugar plus sugar in cocoa powder would make the product too viscous to drink. How it could be claimed as a beverage.
5. The author had not tested the raw cow milk for any kind of adulteration before starting the study.
6. Higher protein content in sample D is explained on the basis that garlic is also having protein. But garlic contains only approximately 0.2% protein and its amount added in Sample D is only 0.5%. The explanation does not seem valid.

I hereby recommend that the manuscript "Production and Physiochemical Evaluation of Fresh Cow Milk-Based Beverage" should be modified as per the sugessitions mentioned with more clarity to suite for publication.

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