

Volatile composition and sensory profile of lactose-free kefir, and its acceptability by elderly consumers

In the submitted paper, this is the first report on the volatile components and sensory attributes of the lactose-free and traditional kefir. Taking into account needs of elderly people with lactose intolerance, their perception of main sensory attributes (sweetness, sourness, refreshing effect) and hedonic acceptability of lactose-free kefir by elderly were studied.

Abstract is concise and clearly written, with a good command of English, and clear representation of the aim of the paper. Containing exactly 200 words, it can be said that it does meet the demands of the journal *Molecules* (200 max).

The title of the paper adequately reflects the subject under investigation in the proposed study.

The results and discussion sections have been shown jointly, as the journal guidelines are not specific and exclusive regarding this journal. The meaning, relevance and importance of the obtained results are explained in the same section. Furthermore, they were adequately compared with previous studies. The results and discussion require more scientific explanations. Quality of presentation is rather low. There are only two samples with only volatile components and sensory attributes output without experimental plan, optimization of technological process of manufacturing kefir, and the main topic has not been addressed from a technological point of view.

Conclusions are clear and strongly supported by the results obtained.

Unfortunately, cannot be advised for publication in *Molecules*. The paper is well written, but the number of outputs (experiments) for journal with a high impact factor is not enough. Volatile components and sensory attributes of the only two different type of kefir aren't enough for journal with a high impact factor. Unfortunately, cannot be advised for publication in *Molecules*. Maybe to try to publish on national level journal.