

Itemized List of Corrections

Processes

Referee Report on the Revised Version of Ms. Ref. No.: processes-2127499

Title: Insight into the processing, gelation and functional components of tofu: A review

Response to Reviewer 2:

This paper contributes to the understanding and analysis of recent developments in the properties and processing technology of tofu. The review of rheological behaviour is relevant not only to establish quality control, but also to contribute to the understanding of the principles of flow behaviour that allow the study of the "structuring" of this material and its relationship with texture, sensory perception and stability, as well as the processing of this food. I find the review offered by the manuscript useful in this context. At this respect I would like to include just a few comments.

Reply: We sincerely appreciate your time spent reviewing the manuscript. We have revised the manuscript in accordance with your suggestions.

Q1. Line 59. Please correct typographical error:

The authors stated: Rheology is the study of the deformation and flow of raw materials, intermediate products and final products in the food industry [20].

In fact, Rheology is the study of the deformation and flow of matter, which can be applied to any product, including polymers, gels,.. and similar materials. But, the correct definition in [20] refers to : Food rheology is "the study of the deformation and flow of raw materials, intermediate products and final products in the food industry" [White, G. W. 1970. Rheology in food research. J. Food Technol. 5, 1-32].

Reply: These sentences have been revised according to the reviewer's suggestion.

Q2. 2.1. Rheology and texture: Please consider the following:

The characterization in food rheology includes different tests that can be grouped into tensile, compression or shear tests, the latter being one of the most used techniques. As indicated in the manuscript, the shear application can be performed in oscillatory, continuous flow, creep, stress relaxation,...

The main difference between the two mentioned oscillatory test methods is that SAOS is restricted to the linear viscoelastic region where the rheological response is not dependent on the magnitude of applied stress or strain and the structure of the tested material is not affected, while the LAOS region is outside the linear zone, and as stated by the authors, the rheological behavior can be related to many processes which require very large deformations such as chewing and swallowing, or other processing conditions.

Reply: These sentences have been revised according to the reviewer's suggestion.