Response to Reviewer 1 Comments

Dear Reviewer,
We thank you for your careful consideration of our manuscript and your constructive comments and suggestions for improving the material presented.
Also in accordance with your comments, we have expanded the Abstract, Keywords, Introduction, Materials, Methods, Results, Discussion and Conclusions part и in our manuscript.
Absolutely all individual comments have been taken into account and corrected in our new version of the manuscript, in particular

General comments:

ü The English language must revise
ü The editorial issues are persistent
ü Typographical issues must consider
ü Once check for the vocabulary and spellings in the manuscript.

The manuscript material has been thoroughly revised, improved, and further proofread (we attach the appropriate report)

ü The title of the manuscript should be revised as it is showing as the statement and there is not mentioned of the ultra-sonication

The title of the manuscript has been changed to be more specific about the content of the article: Effect of a combination of ultrasonic germination and fermen-tation processes on the antioxidant activity and γ-aminobutyric acid content of food ingredients

Abstract:

ü Must revise
ü The flow is very poor
ü Need to represent the study Methods and the results and conclusions
ü Why select wheat? Why not another crop? should mention in the abstract

The abstract materials are revised as much as possible, the research methods, results and conclusions are presented. The choice of research objects is justified. The material is presented on lines: 15-40.

Introduction:

ü Very poor,
ü Limited information given

The abstract materials are maximally revised and greatly improved, lines 48-103

ü Must give the Gap, Previous studies reported

Results from previous studies are indicated, lines 69-72, as well as the relevance of this study, lines 96-99

ü Must talk about the germination of wheat

Describes the process of germination of crops, lines 48-52

ü The germination of the wheat should be mentioned in the introduction

Describes changes in the chemical composition of crops during germination, lines 63-87

ü Must mention the fermentation information

Information on the fermentation of crops, lines 88-95

ü Must give the issues on what the application of your research or the wheat powder produced?

Revised and clarified the purpose of this research, lines 100-103

Materials and Methods:

ü Section 2.1 What is the logic behind the selection of these samples?

A rationale for the choice of samples is given, lines 106-108

ü Section 2.2.3 Must give why selected specific microbes only. How many days fermented?

Fermentation conditions are clarified, the choice of complex starter is justified, lines 166-175

ü Section 2.2.4 Must give the exact temperature

Specifies the exact temperature, line 178

ü Section 2.2.6. looks like the proximate composite

Methods clarified and detailed, lines 191-204

ü Section 2.2.11. Data analysis? Need to change the title

Title changed to "Statistical Analyses"

Results and discussion:

ü Line 193 to 206 looks like an introduction, must revise this

Sample designation moved to section 2.1, lines 126-139

ü Replace with "." In place of "," in table 1

In Table 1, "," is replaced by "."

ü The discussion on the antioxidant properties must discuss very deeply.

A discussion of antioxidant properties is presented,lines 362-377

ü Must discuss the GABA also in divergent

Presented discussion of GABA, lines 403-411

ü I hope some analyzed properties are not discussed, check once

A discussion of all the experimental data is given

ü Better give intended applications of the products

Specifies the possibility of using food ingredients in products, lines 452-454

Conclusions:

ü Must revise the properties

ü Not analyzed the mineral so, should give conclusions what analyzed

The conclusion is detailed, an analysis of the data obtained is presented, conclusions are drawn, lines 433-458