

REVIEWER 4

Dear authors,

The article is very interesting but I think sometimes is developed in a general way about generally known aspects and does not focus specifically (for example) on the technological treatments that have been used, the references to assess exposure or compare with other previous studies.

Au: Thanks for the exhaustive comments.

Keywords: HACCP should be added instead of Control Plans. Bakery products should be added,

Reply: done

Introduction

In general, I think the introduction is too broad and focuses the article in a very general sense. Perhaps it should focus more on the technological aspect of producing bakery products and talk less extensively about food safety and legislation.

Reply: the introductory part has been shortened, but no additional information on the steps followed in the production process was reported, since the process is covered by a copyright. **However, a more detailed part on the production process has been included in the section Materials and Methods**

The technological part and references regarding the consumption data should be included in the introduction. Previous studies regarding DON transfer from flour to bakery products should be added. Other general parts should be omitted because are generally known.

Reply: apart from the technological part (see the previous point), additional information on analogous studies reporting DON transfer rates from the flour to the processed products are reported

e.g.: "According to the UNICEF Convention on the Rights of the Child [6], approved in 1989, the term child is defined as "every human being below the age of 18 years unless, under the law applicable to the child, majority is attained earlier".

Reply: this sentence has been cancelled

e.g.: The name of these toxic chemical compounds derives from the Greek μύκης (mushroom) and τοξίνες (toxins)

Reply: this sentence has been cancelled

Line 140 to 142: Please add a corresponding reference to this affirmation

Reply: done

Results and discussion

I think the heading of the results and the discussion should be in order. The results should be developed first and the exposure assessment should be described at the end.

Reply: the text was rearranged accordingly to the comment

I also miss in the results and discussion the comparison with other researchers.

Reply: The results from other researchers were reported

Lines 205 to 207: I think you should only talk about food transmission.

Reply: what is reported is a general statement describing the various ways of assuming DON. Authors think the statement has to be maintained and not changed.

Line 249: the Italian consumption data references should be included somewhere, it looks very messy.

Reply: the Italian consumption data reported in the original paper contained the reference that is Leclercq et al..., but as correctly remarked by the reviewer, it was not present in the body of the text the corresponding number in squared brackets. Now it is inserted

Line 267 (table): I would like to know the reference of the body weight (26.1 kg). I have not seen the reference in material and methods or here, I see it messy.

Reply: the reference on the body weight is contained in the same consumption survey, i.e. Leclercq et al., now Reference 27.

Lines 267 and 268 (tables 1 and 29: day instead of die. "Kg/bw" instead of "Kg/pc")

Reply: Corrected

Conclusions

Line 270: I see the conclusions as broad and general, I would like to see more targeted conclusions on your results in a more concrete way.

Reply: Authors believe that in the Conclusions the main key message is reported, namely that to protect the health of children over 3 years in the right way, it is imperative to produce a wheat flour with a level of contamination of DON up to a maximum of 250 µg/kg, which corresponds to one third of the current maximum level allowed. Linked to this message a second one follows, that is that the compliance to the legal maximum level in specific cases, such as children over 3 years, is insufficient to guarantee their health. This statement must be read in the light of the high consumption rate of the wheat-based products daily consumed by children.

Materials and methods

Nothing is said about the treatment of individual products in material and methods (industry). I think this part should be expanded more and the introduction should be more summarised.

Reply: it is not possible to describe the production process in detail since it is covered by a copyright. The introduction was shortened

Line 303: µm should be separated from the numbers

Reply: corrected

Lines 311 and 312: The references of the chromatography equipment and IAC should be added.

Reply: done

Line 337 (table): "Sd" instead of "Sr".

Reply: done

Line 337 (table): I don't quite understand why the mean coincides with the limit of quantification. Is this an error?

Reply: corrected

Line 342: I am not clear about the number of samples of each of the products. For example, Are there 6 of bread, focaccia and breadsticks? Biscuits? Plumcake?.

Reply: The text was rearranged giving an explanation to the comment.

Line 403 and 404: I think it is better to add fp in brackets. For example: in final product corresponds to the contamination of DON in the flour contained in the finished product (fp).

Reply: the text was rearranged

Line 408: The letters in the table are written in different sizes.

Reply: corrected