Response to Reviewer 2

Reviewer2 made many helpful comments and suggestions, and we thank the reviewer for them. We have taken all these comments and suggestions into account as follows:

1. Response to your comment" L25 L25-28 is not a good beginning, and I cannot see any connection between this passage and feed antibiotics."

My response: Thank you for your comments. I have established the relationship between fermented feed and antibiotics, please check it in the article!

2. Response to your comment" L31-32Under aerobic conditions, it cannot be called fermentation. Fermentation is defined as the process where electrons are transferred to an organic molecule serving as the ultimate electron acceptor, which only occurs under anaerobic conditions."

My response: Thank you for your comments. I have deleted it according to your instructions, please check it in the article! However, aerobic fermentation is common in many studies, such as the paper I quote below, which used Bacillus subtilis and Enterococcus faecium to ferment feed with good

results. Bacillus subtilis and Enterococcus faecium are aerobic bacteria.

Zhang Y, Wang C, Su W, Jiang Z, He H, Gong T, Kai L, Xu H, Wang Y, Lu Z. Co-fermented yellow wine lees by Bacillus subtilis and Enterococcus faecium regulates growth performance and gut microbiota in finishing pigs. Front Microbiol. 2022 Oct 21;13:1003498. doi: 10.3389/fmicb.2022.1003498. PMID: 36338073; PMCID: PMC9633856.

3. Response to your comment" L32-44This section tracing the history of fermented feed is particularly suitable for presentation in a science history textbook, but it serves no purpose in this article. The entire paragraph is pointless and the author is just going around in circles without even touching on the topic of this article."

My response: Thank you for your comments. I have deleted a lot of sentences about the history of silage and added a lot of background introduction around the title of the article. Please check it in the article.

4. Response to your comment" L45-67 The author is so focused on China's feed policy that, to be honest,

such a specific paper may not be suitable for publication in an international journal, and it may make more sense to publish in the region. Our readership is not the same, and articles without broad interest are not recommended for publication in this journal"

My response: Thank you for your comments. I changed the title to "Progress in Fermented Unconventional Feed Application in Monogastric Animal Production in China." And I deleted the literature of non-Chinese scholars cited in the table and added some literature of Chinese scholars. Now the references cited in the table are all from Chinese scholars.

As a native of China, I want to write about the specific situation of China. There are many papers published in international journals, but only about China.

For example,《Food Research International》《Foods》are international journals, Here are reports on the situation in China. You could see them in the cites.

Gao X, Zhao X, Hu F, Fu J, Zhang Z, Liu Z, Wang B, He R, Ma H, Ho CT. The latest advances on soy sauce research in the past decade: Emphasis on the advances in China. Food Res

Int. 2023 Nov;173(Pt 2):113407. doi: 10.1016/j.foodres.2023.113407. Epub 2023 Aug 28. PMID: 37803742.

Zhang Y, Zhang Y, Li H, Guo T, Jia J, Zhang P, Wang L, Xia N, Qian Q, Peng H, Pan Z, Liu D, Zhao L. Comparison of Nutrition and Flavor Characteristics of Five Breeds of Pork in China. Foods. 2022 Sep 5;11(17):2704. doi: 10.3390/foods11172704. PMID: 36076889; PMCID: PMC9455266.

5. Response to your comment" L77-86 I'm extremely disappointed to read this passage, as it contains no new information and is completely copied from textbooks in the 1980s."

My response: Thank you for your comments. For the review, it is necessary to introduce the basics briefly. Not all the content is an introduction to the basics, please continue to read.

6. Response to your comment" L90 We cannot take the reported individual cases as consensus. In fact, currently, the microorganisms relied on for fermentation are only lactic acid bacteria and yeast, neither of which has the ability to degrade fibers. Therefore, after fermentation, water-soluble

carbohydrates and protein degradation may occur, while the content of cellulose remains unchanged or increases slightly."

My response: Thank you for your comments. In fact, there are many strains that can be used for fermentation, such as Bacillus subtilis and Enterococcus faecium, which I mentioned in the fourth response above. In this article, crude fiber decreased.

Item	UFYWL	FYWL
Crude protein, %	24.39 ± 0.62^{b}	29.43 ± 0.53^{a}
TCA-SP, %	4.14 ± 0.42^{b}	7.32 ± 0.39^{a}
Small peptides, %	2.11 ± 0.45^{b}	3.79 ± 0.47^{a}
Reducing sugar, %	2.81 ± 0.15^{b}	3.23 ± 0.23^{a}
CF, %	5.28 ± 0.55	5.17 ± 0.45
ADF, %	4.77 ± 0.55^{a}	4.46 ± 0.48^{b}
NDF, %	12.24 ± 1.13^{a}	12.03 ± 1.35^{b}
Total P, %	0.57 ± 0.03	0.64 ± 0.05
pH	4.02 ± 0.01	4.01 ± 0.01
Enterococcus faecalis, cfu/g	-	2.9×10^{8}
Bacillus subtilis, cfu/g	-	2.2×10^{7}

Analyzed values determined in duplicate. Means followed with different superscript letters (a, b) within each line are significantly different ($p < 0.05$).

I cited another literature. In this research article, the author used Lactobacillus, Saccharomycetes and Bacillus subtilis as fermentation bacteria. Fermentation greatly reduced the crude fiber content of Mulberry Leaf Powder from 12.3% to 8.67%. There are many such examples, so we will not enumerate them one by one.

Ding Y, Jiang X, Yao X, Zhang H, Song Z, He X, Cao R. Effects of Feeding Fermented Mulberry Leaf Powder on Growth Performance, Slaughter Performance, and Meat Quality in Chicken Broilers. Animals (Basel). 2021 Nov 18;11(11):3294. doi: 10.3390/ani11113294. PMID: 34828025; PMCID: PMC8614317.

Table 1. Routine nutrient analysis of MLP and FMLP.

Item [1]	CP (%) [1]	EE (%) [1]	CF (%) [1]	Ash (%)	Ca (%) [1]	TP (%) [1]
MLP	16.9	3.00	12.3	12.4	2.73	0.420
FMLP	20.5	3.07	8.67	11.6	2.66	0.490

[1] MLP: mulberry leaf powder; FMLP: fermented mulberry leaf powder; CP: crude protein; EE: ether extract; CF: crude fiber; Ca: calcium; TP: total phosphorus.

7. Response to your comment" I have no interest in reading further. From the beginning of the paper, the article does not provide enough new knowledge, and the content discussed in the paper cannot arouse the wide interest of readers. Such a large copy of the textbook is simply unthinkable, and I do not think the article is suitable for publication in this journal."

My response: Thank you for your comments. I will pay attention to the quality of my articles in my research work. I have made great changes to the article. Please review it again. Welcome to make valuable comments at any time. I wish you a happy life!

Thank you for all your kind comments! I hope you have a nice day!