This manuscript describes polyphenols’ analysis, antimicrobial activity, antioxidant activity before and after digestion test, and cytotoxicity in aqueous extract from soybean meal. It contains some new and valuable findings, but the title and text are not clear and concise. Also, there are so many correctable parts. Please revise and reconstruct it to be easy to read.

**Overall**
1. The purpose of the present study is obscure. Why do you compile the data for the health-promoting compounds in soybean meal? Are the samples in this study meal or by-products? Have the meal (or by-products) been utilized effectively or unutilized in your country? You should contain ‘The Answer’ in Introduction Section.

2. The figures and tables should be embed in the text near the point where they appear.

3. I do not think that this paper is well written and easy to read. For example, in Abstract section, the authors describes the contents of this research in the order of the chemical composition of aqueous extract (from the meals), the changes in chemical composition after digestion, cytotoxicity of the aqueous extract, antioxidant activity of the aqueous extract before and after digestion, and antimicrobial activity. On the other hand, in Results section, the contents appear in the order of the chemical composition of aqueous extract before and after digestion, antioxidant activity, antimicrobial activity, and cytotoxicity. In Discussion section, they appear in the order of the antimicrobial activity, the chemical composition and antioxidant activity of aqueous extract before and after digestion, and cytotoxicity.

**Specific comment:**
- **#Title:** Please reconsider. I do not think that this title is based on all sections.
- **#Abstract:** 5-CQA did not appear in the text.
- **#Overall:** hydroxibenzoic acid ---\> hydroxybenzoic acid (4- or \(p\)-hydroxybenzoic acid)
- **#L113:** galic acid \(\rightarrow\) gallic acid
- **#Figure 1 or L479-488:** Please describe concentrations of synthetic antioxidants (BHA, BHT, and a-TOC). Please add control data (without antioxidant) in Figure 1.
  (I suppose the paper would be better, if the authors move this figure to Supplementary Materials. Because this data is of minor importance, and it is difficult to combine data in Figure 1 and Figure 2)
**Table 3 and L156-168:** Is the unit (mg/mL) correct? μg/mL? In L446, the concentrations are from 0.0125 to 0.15 mg/mL.

**Table 1 and 2:** ID, intestinal digestion in Table 1 and 2, but DD, duodenal digestion in the text (L492). Please unify.

**Table 1:** Please confirm the value of SD. All values are 0.0.

**Table 2:** 4-hydroxyphenilacteic acid ---> 4-hydroxyphenylactetic acid

Please move ‘Hydroxybenzoic acid’ data to Hydroxybenzoics column.

Please confirm the data of p-coumaric acid (1.0±0.01).

**L222:** What did show 3-fold the contents described in soy protein isolate? Total isoflavons in aqueous extract?

**L239:** caffeic acid ---> caffeic acid. o-cummaric acid? In a ref#4, the identified phenolic acids are vanillic, syringic, coumaric, ferulic, p-hydroxybenzoic and sinapic acids. Caffeic acid is not identified in ref#4.

**L390:** Why did you heat-treat the supernatant after extraction? Inactivation of enzyme?

**L392:** LC-DAD-FL. Please explain FL.

A photodiode array detector is abbreviated as DAD (diode arrangement detector, L392) or PDA (L429). Please unify.

**L407:** Please confirm the concentration (0.1 – 1.0 ppm) of standards to make calibration curves. The dynamic range is too narrow to quantify isoflavones in the aqueous extracts treated with or without digestion test.

**L489:** The analytical data of flavones in the human feces are very valuable. Please show appreciate experimental protocol (daily intake of soybean meal, times, days, and so on).