

Review of: "Ultrasound-assisted Maillard reaction of ovalbumin/xylose: The enhancement of functional properties and its mechanism"

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Potential competing interests: The author(s) declared that no potential competing interests exist.

Generally speaking, the design of the article is relatively systematic, and expounds the relationship between the degree of glycation and the surface properties of OVA. We suggest that in future research, the express of the degree of glycation could be more deeply than the simple change of free amino content (OPA method). As we know, Maillard reaction is a complex process. Furthermore, other properties should also be considered.