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.

This manuscript is to investigate the ultrasound treatment conditions for glycation (DG) of ovalbumin (OVA)-xylose conjugates through Maillard reaction and the correlation between DG and properties affected by structural changes. The structural and functional properties of classical heating OVA, glycated OVA, ultrasonic treated OVA, and ultrasound-assisted glycated OVA were investigated to explore the interaction mechanism of ultrasound treatment on foaming and emulsifying properties improvement.Some details need further improved.

Following are the comments

1. In the tangerine line of fig. 1(e)，why the 1:3 more than 1:2 of foaming activity finally？
2. In the black line of fig. 1(c)，why the 120 minutes lower than 60 minutes of degree glycarion finally？
3. In the black line of fig. 2(b)，why the 120 minutes lower than 60 minutes of degree glycarion finally？
4. Why with the reducing sugar/ protein ratio decreasing from 3:1 to 1:3, the DG and browning value decreased and increased in fig. 1(b) finally？