**Manuscript**

**Title**: **Evaluation of total phenolic content of Serbian honeys by cyclic voltammetry**

**Authors**: UROŠ M. GAŠIĆ, DALIBOR M. STANKOVIĆ, DRAGANA Č. DABIĆ, DUŠANKA M. MILOJKOVIĆ-OPSENICA, MAJA M. NATIĆ, ŽIVOSLAV Lj. TEŠIĆ and JELENA J. MUTIĆ

**We changed title to Simple analytical possibilities for the assessment of antioxidative capacity of honey varieties harvested in different regions of Serbia**

Referee’s response with comments and action of the authors

 **Our action, responses and comments are given in bold**

**The first referee:**

Title: Evaluation of total phenolic content of Serbian honeys by cyclic voltammetry

 **We changed the title.**

Line 22: Q600 parameter (charge passed to 600 mV) – unclear

 **We added sentence: This parameter corresponds to oxidation of low-formal potential antioxidants and is an indicator of a sample’ s antioxidant potential.**

Line 50: Cyclic voltammetry (CV) is well known as a helpful tool to estimate total phenolic content and to monitor antioxidant properties of food rich in polyphenols. Ref(s)

 **We rephrased the first two sentences to one: Cyclic voltammetry (CV) was shown to be sensitive, convenient, and low costing approach in the quality evaluation of the food products beneficial for human health 6,7.**

Line 88: Was there any methodology for sample collection or was it done just randomly?

 **These samples were random collected and delivered by the Association of the Beekeeping organizations of Serbia.**

Line 105: Size has to be defined.

 **We added in text: The cell was equipped with GC electrode 3 mm diameter (Model CHI104)…**

Line 115: KCl?

 **We corrected it.**

Line 119: Not presented? Why? Should be very useful...

 **Standard which used for calibration curves was Trolox. We prepared standards in solution of artificial honey in order to achieve similarity with honey samples.**

Line 125: Please describe how Q600 has been calculated from CV measurements.

**Q parameter was determined as the area under the oxidation voltammetric peaks.**

Line 138: Please define the extracts. How the extracts have been obtained?

 **We replaced “sample extract s“with “sample solution”.**

Line 145: Are these the same as those mentioned in connection to TPC determination?

 **We replaced “sample extract s“with “sample solution”.**

Line 146: Why some, and how the dilution requirements have been judged?

 **We deleted “some extracts were diluted ten times” to avoid misunderstanding because it is clear that some solution should be diluted in order to fit in linear range for spectrophotometric measurements.**

Line 154: I think the time data is missing here. If the absorption has been monitored continuously, what was the time from the start of the DPPH neutralization judged as reliable for Asample reading? Does it reach steady-state value?

 **We explained procedure for measurements in the previous paragraph and gave reference Li et al. 16**

Line 165: Please refer to the data which supports this statement.

 **We added reference 20.**

Line 166: This is not confirmed by Table 2 and Fig. 2 data. Not all samples show three cathodic peaks, whereas Fig. 2 indicate at least two cathodic peaks for H7 and H23. Please rephrase the statement.

**We reprased this sentence: Cyclic voltammograms of honey show up to three anodic peaks and at least one cathodic peak and we deleted Fig 2.**

It could be useful also to present the CV response of artificial honey with artificially added some of polyphenols known upon its presence in natural honeys and antioxidant activity to clarify its electochemical influence.

 **We agreed completely with your opinion and that will be included in our further research.**

Line 168: How?

 **Parameter Q was determined as the area under the oxidation voltammetric peaks.**

Line 174: Unclear statement; this is nothing more but completely unsupported supposition. Please provide experimental evidence or rephrase.

 **We deleted this sentence.**

Line 182-187: Proofs strictly required!

 **We added new reference**.

Line 201: All these refs. refer to wine samples, while the confirmation of the statements have been done through careful investigation of model systems, which lacks in this manuscript. Also, the currnts are much more pronounced than those presented in Fig. 2. Besides, I suppose the honey is much more complicated than wine with respect to components present.

 **We agreed with your opinion. We added reference 9 (J. Piljac-Žegarac, L. Valek, T. Stipčević, S. Martinez, Food Chem. 121 (2010) 820.). Authors determined the antioxidant capacity of fruit tea infusion.**

**The second referee:**

The proposed manuscript is very interesting and could be published in this journal after minor revisions highlighted in attached pdf.

Line 105: Diameter film size of active surface area should be added.

 **We added in text 3 mm diameter**

**We corrected all omissions from text. We are grateful to you and all referees in your efforts to improve our manuscript.**

**With kindest regards,**

**Jelena Mutic**