Respected Editor,

We have responded to the Reviewers' questions, suggestions and remarks, and in this letter, we are providing the list of changes against each point. For better understanding, we have copied each Reviewer’s remark, marked it with **R** and highlighted **black**, while our answers are marked with **A** and highlighted **red.**

Authors have thoroughly revised their manuscript taking into account all recommendations related to the functional assays of produced whey protein (WP) hydrolysates. The Introduction part has been improved.

**R1:** Results on WP hydrolysates activity to inhibit protein denaturation might be omitted. From the aspect of potential use of produced WP hydrolysates this test is irrelevant.

**A1:** Thank you very much for your suggestion. The following changes have been made:

**Lines 202: Section** "2.8. Protein denaturation inhibitionactivity" **has been fully removed.**

**Lines 326:** **Section** "3.4. Protein denaturation inhibition activity of hydrolysate powders" **and corresponding figure** "Fig. 4" **have been fully removed**

**Line 28: Word** "activity" **has been removed.**

**Line 29: Text** "and protein denaturation inhibition activity" **has been removed.**

**Line 32: Word** "and" **has been added.**

**Line 33: Text** "and protein denaturation inhibition" **has been removed.**

**Line 202:** Number of heading has been updated

**Line 220:** Number of heading has been updated

**Line 326:** Number of heading has been updated

**Line 465: Following reference** **has been removed:**

"[35] Govindappa M, Naga Sravya S, Poojashri MN, Sadananda TS, Chandrappa CP. Antimicrobial, antioxidant and in vitro anti-inflammatory activity of ethanol extract and active phytochemical screening of Wedelia trilobata (L.) Hitchc. *J Pharmacognosy Phytother.* 2011; 3: 43-51."

**Lines 529-535: Following references have been removed:**

"[47] Shimizu N, Dairiki K, Ogawa S, Kaneko T. Dietary whey protein hydrolysate suppresses development of atopic dermatitis-like skin lesions induced by mite antigen in NC/Nga mice. *Allergol Int.* 2006; 55: 185-189.

[48] Hatori M, Ohki K, Hirano S, Yang XP, Kubok Hi, Abe C. Effects of a casein hydrolysate prepared from Aspergillus oryzae protease on adjuvant arthritis in rats. *Biosci Biotechnol Biochem.* 2008; 72: 1983-1991.

[49] Pescuma M, M. Espeche Turbay MB, Mozzi F, de Valdez GF, de Giori GS, Hebert EM. Diversity in proteinase specificity of thermophilic lactobacilli as revealed by hydrolysis of dairy and vegetable proteins. *Appl Microbiol Biotechnol.* 2013; 97: 7831-7844."

**Line 365-366:** **Text** "protein denaturation inhibition" **has been removed**.

**Line 536: Text** " i aktivnosti inhibicije denaturacije proteina" **has been removed.**

**Line 540: Word** "i" **has been added**

**Line 541: Text** " i aktivnost inhibicije denaturacije proteina " **has been removed**

**R2:** Section 2.4. Please provide some references proving that used processing parameters for spray drying are even harmfulness if not really optimal

**A2:**

**Lines 139-143: Text** "with the following conditions: inlet temperature at 120 °C, corresponding to a reading of outlet temperature of 68-70 °C." **has been replaced with text** "According to the literature findings, the outlet temperature of spray drying process should be maintained at the low level that assumes temperature range 60-80 ºC, in order to avoid denaturation of whey proteins [31] and provide preservation of peptide bioactivity [32]. Therefore, the inlet air temperature and outlet air temperature were maintained at 120 ºC and 70 ºC, respectively."

**Lines 450-455: Following references have been added:**

[31] Anandharamakrishnan C, Rielly CD, Stapley AGF. Effects of Process Variables on the Denaturation of Whey Proteins during Spray Drying. *Drying Technol.* 2007; 25: 799-807.

[32] Ma J-J, Mao X-Y, Wang Q, Yang S, Zhang D, Chen S-W, Li Y-H. Effect of spray drying and freeze drying on the immunomodulatory activity, bitter taste and hygroscopicity of hydrolysate derived from whey protein concentrate. *LWT - Food Sci Technol.* 2014; 56: 296-302.

**R3:** Line 191 and 207, please provide the name of sodium diclofenac producer

**A3: Line 193: Text** "Hemofarm A.D., Serbia" has been added.

**R4:** Line 199. It should be “HRBC lysis” not “lyses”

**A4: Line 201:** Word "lyses" **has been replaced with word** "lysis"

**A5: In accordance with the above changes, all references throughout manuscript have been updated.**