Reviewer D:

Thank you very much for your suggestions. All suggestions were accepted and accordingly the manuscript was revised. All corrections were marked as red letters.

ADDITIONAL COMMENTS

Page 1, lines 11 and elsewhere in the text: nutritive value, use the adjective nutritional value, coherently with the title of the manuscript.

The correction was made throughout the text and marked as red letters.

Page 1, line 13: cancel "was".

Deleted. “acid was mostly contributed” changed to “acid mostly contributed”, now line 15

Page 1, line 17: cancel "The".

Deleted. “The fifteen” changed to “Fifteen”, now line 18

Page 1, line 18 and where appropriate in the text: substitute "content" with "concentration". The meaning is different.

The required corrections were made through the text and marked as red letters.

Page 2, line 33: include a space after the dot.

Included

Page 6, line 188: cancel "that".

Deleted, “varieties that grown in Spain”, changed to “varieties grown in Spain”, now line 212

Page 6, line 193: cancel "the".

Deleted. :SFA in the most of..” changed to “SFA in most of..”, now line 219

page 7, line 22: a "t" is missing in the the word "content". As suggested above, substitute "content" with "concentration".

In all manuscript, sugar content replace with sugar concentration and marked as red letters.

Page 8, line 231: substitute "remain" with "remaining".

Changed and marked as red letters. Now line 260

REPORT:

The manuscript contains relevant data on the concentration of fatty acids and sugars in the seed flour of pomaces of different grapevine cultivars and on their nutritional value. The samples were harvested "in the technological maturity suitable for the production of wine" (pag. 3, lines 98-100).

However information on the chemical composition (soluble solids, pH, titratable acidity) of grape berries at the time of sampling are missing in the manuscript. These information are important for the Discussion, Conclusions and Abstract Sections because the composition of the seed changes according to harvest time, as properly stated by the Authors (page 3, line 78) and reported in previous papers (e.g. Bombai et al., JSFA 97:3058-3064 and references therein). Therefore these data should be included in the manuscript.

The technological parameters were included in the manuscript: Apstract 11-12; Material and methods lines 95-99; Results and discussion lines **172-183; Conclusion line 362;**

The length of the paragraph on PCA should be reduced.

It is reduced. The deleted text was marked by strikethrough (lines 308-309; 322-326; 327-333)

Reviewer F:

Thank you very much for your suggestions. All suggestions were accepted and accordingly the manuscript was revised. All corrections were highlighted by yellow colour.

Is the quality of the figures (including legends and axes labelling)

satisfactory?:

no

The figures with better resolution were provided.

ADDITIONAL COMMENTS

The manuscript by Milincic et al is well written and interesting for readers, especially from the region. The authors found that grape seed flours could be a good source of nutritionally valuable FAs. They also found significant differences among grape varieties. It would be interesting to compare these results with the data on the FA composition of grape seed oils from the same region.

The comparison was done. The additional text was highlighted by yellow colour. Lines: 199-202; 212;-213; 216-217

In addition, they used an old reference to calculate IA and IT (reference 20 from 1991) which neglected the content of trans FAs - LINES 134-137. Since trans fats are the most atherogenic and thrombogenic FAs, the reviewer suggests recalculation of both indices using the formulas published in Food chemistry 185, 437-440, 2015.

The calculation of IA and IT is corrected and highlighted by yellow colour. Lines: 140-144; 147, Table IV