Review of: "The anti-staphylococcal activity of probiotic-contain gelatin and whey coatings on processed chicken breast"

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Potential competing interests: No potential competing interests to declare.

-Further clarification and relevant citations are needed in the Materials & Methods section. Could you explain the process of S. aureus contamination in detail? Additionally, details on coating chicken breast samples with solutions and the procedure for removing excess liquid would greatly enhance the section.

-Can the authors outline potential avenues for further investigation based on the results obtained? This could include exploring different probiotic strains, concentrations, or additional parameters that might enhance antimicrobial activity.

-Are there plans to assess the long-term effects of these coatings on sensory attributes or the nutritional quality of the food products? Is there an anticipation of potential alterations in the nutritional profile or organoleptic characteristics over time?

-Could the authors provide a more detailed scope for future research? Are specific strains or concentrations of probiotics under consideration for future investigations?

-Can the authors discuss the potential variation in the efficacy of these probiotic coatings across diverse food matrices? Do they foresee any differences in environments with varying acidity or storage conditions?

-Would it be feasible to include control samples coated solely with whey and gelatin without any probiotics to discern the precise impact? Additionally, more clarification is needed regarding the reasons for higher S. aureus counts in all treatments at day 45 compared to the control.

-How feasible would the implementation of these coatings be within meat production facilities? Are there expected challenges concerning cost-effectiveness or compliance with food safety regulations?