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.

The Cooked-processed chicken breasts were vacuum-packed, *S. aureus* is a facultative anaerobic bacterium (it grows in the presence or absence of oxygen), but the toxin is not produced in anaerobic conditions. Theoretically, the biggest problem with the bacteria's growth would be the production of toxins that cause food poisoning.

The authors only present the same one result in table and figure. The article presents good insights but is poorly explored. The authors should analyze other physicochemical characteristics of the Cooked-processed chicken breast, as well as the characteristics of the probiotics, whether these probiotics were viable after 45 days? Did these probiotics withstand the conditions found in the Cooked-processed chicken breast during storage?

The discussion in the article is very much based on the assumption of facts, usually the papers demonstrate a certain result, and through the discussion you can assume that this result was due to a certain factor. The authors report various facts but haven't done any tests to try to prove the theories presented. Did the probiotic microorganisms produce bacteriocins? Were there toxins from the *S. aureus* bacteria?

For me, the paper with only one result is not considered a good paper.