

# 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.

Specify the method by which you determined the number of CFU/ml.

Explain the numerical evaluation method and also the vacuum meat coating method.

The biofilm of probiotic lactic bacteria should be analyzed in more detail. The density of lactic acid bacteria per cm<sup>2</sup> must be specified.

The information in the table is repeated with that provided by the graph. Just keep the graphic, it's more eloquent.

The study is too simplistic. The antimicrobial activity against Salmonella, E. coli and Listeria should have been comparatively evaluated, all of which are microorganisms with a risk of contaminating poultry meat. More complex studies of the bacterial biofilm are also needed. The interactions between the microorganisms of this consortium created by the treatments are to be analyzed.

The changes brought by these treatments on the organoleptic, physico-chemical properties of the meat must be analyzed. Does the treatment reduce pathogenic bacteria below acceptable standards?