

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 paper is written in a simple way and is easy to read and understand. It could be interesting to scientists who deal with a similar topic; however, some changes are needed before the final release/version. A spelling and grammar check is required. The term "anti-staphylococcal activity" should be reformulated because this activity is not described in the paper, nor is it known by which processes this activity is achieved. When writing the materials and methods, some general guidelines should be followed for writing to the manufacturers of certain apparatus or chemicals. There is a poor description of the sampling and colony counting methods, i.e., from which area and whether it is always in the same area. I don't see anywhere how many chicken breast samples were analyzed, which is a big omission in describing the method. It would be more interesting to see the effect of the coating in smaller intervals within two weeks, considering that it is a potential use in the food industry and no one will keep processed chicken breast at 4 degrees for more than 2 weeks (maybe even that is too much). When describing the statistical analyses, nowhere was it described how the results were presented (whether they are mean values with SD or SEM). In the discussion, attention should be paid to when describing something and when it is used to indicate that a difference has been observed, and when a statistically significant difference has been observed. The paper needs to be re-read carefully, and significant changes made before it is the final version.