

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.

I have only some queries for the authors:

Introduction

- What was the previous research on probiotic encapsulation (*L.plantarum* and *B.bifidum*) using whey protein and gelatin?
- What inhibition tests were performed against pathogens?
- Why did the authors choose whey protein and gelatin for probiotic encapsulation?

Results and Discussion

- Writing the results should indicate how much *S.aureus* inhibition was possible (data from Table 1 and Figure 1).
- Table 1 should analyze statistics to show the difference in the number of *S.aureus* in each period.
- Figure 1 should be analyzed statistically to show the difference in the number of *S.aureus* in each period and the difference in the number of *S.aureus* in each test.