

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.

Dear authors, the topic of your article was interesting to me, but it requires changes and corrections.

- 1- The names of bacteria should be written in italics.
- 2- Why have *Staphylococcus* bacteria been chosen from several meat-pathogenic bacteria (such as *Salmonella*)? Did you investigate the effect of probiotic strains on *Staphylococcus aureus* enterotoxins?
- 3- In Figure 1, replace the word "whey" with the word "why".
- 4- It is suggested that the antimicrobial effect of probiotic strains against *Staphylococcus aureus* be investigated in vitro in the form of well diffusion and spot method in agar.
- 5- It is suggested that the "Materials and Methods" section provide more details.
- 6- What culture medium is used for counting *Staphylococcus aureus*?
- 7- In 2-3 sections, probiotic strains (equal to 10^8 CFU/mL), how was this determined?
- 8- In terms of coating chicken breast samples with the solutions, it would have been better to apply whey and gelatin coatings without probiotic strains as controls.
- 9- Table 1 and Figure 1 show similar data. Please explain the reasons for using Table 1 and Figure 1.
- 10- The discussion section could be improved. Please provide clear explanations for the reason and mechanism of the antimicrobial effects of probiotics.