

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 colleagues, thank you for inviting me to review this article. I think it's relevant, but there are some topics that need to be improved. Here are my suggestions:

1. Ensure accurate and consistent spelling of bacterial names throughout the article.
2. Provide a more detailed description of the methodology. Specify test conditions, temperature settings, contamination procedures, and the method used for *S. aureus* measurement.
3. Mention whether normality distribution tests were conducted on the samples. If yes, include a description.
4. Clarify who "a, b, c" represent in Table 1. Rewrite the caption for better clarity.
5. Which statistical test was used? Specify in the caption of table 1 and figure 1.
6. The p-value is never expressed as a percentage.
7. Can you measure lactic acid via reflectoquant or bacteriocin tests? Whithout them we cannot state the exact effect.
8. Discuss the potential pathways through which bacterial growth could occur in the given context.
9. In your conclusions you cite "the findings of the present study showed the effective inhibition of *S. aureus* during the storage period in coated chicken meat with edible coatings such as probiotics-containing whey protein concentrate and gelatin compared to uncoated samples." Reword it because you only find this results until 15^o day of storage. So, what can you infer about longer storage?

Your results show promise, and conducting further tests could strengthen the robustness of your findings. I appreciate your dedication to advancing this research.

Best regards!