

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.

Comments to the author(s)

*The manuscript is acceptable in total; however, you should clarify more the concept and the context of your work and the particular use of these two lactic acid bacteria.

*The references are recent, but you need to add a reference for the materials and methods (2- 3).

*Acceptable English skills.

*The results are well presented and discussed; just correct ($p>0.05$) to not ($p>05$) and ($p<0.05$) to not ($p<05$). *Revise the reference list if you add others.

*In my opinion, and within my background in microbiology, to confirm an antibacterial effect of such LAB or any other tested compound, it is not sufficient to test the inhibitory effect by counting the numbers of microorganisms every couple of days; you should test the antibiofilm activity and their CMI and CMB on the selected bacteria, which is *Staphylococcus aureus*. This bacterium is known as an opportunistic pathogen, so it will be safer and more convincing if you add more analyses and tests.

*The work in total is good; it kept and followed biotechnological innovation and scientific progress to promote human health based on probiotic LAB and natural resources.