

Review of: "The anti-staphylococcal activity of probioticcontain gelatin and whey coatings on processed chicken breast"

Behzad Ebrahimi¹

1 Tabriz University of Medical Sciences

Potential competing interests: No potential competing interests to declare.

- 1- Please modify the title to 'Evaluation of Probiotic-Infused Gelatin and Whey Coatings for Inhibiting Staphylococcal Growth on Processed Chicken Breast'
- 2- Why was 10 5CFU/g chosen as the number of Staphylococcus aureus?
- 3- next were cooled to reach the RT.... what is RT?
- 4- In the results and discussion section, only the results are mentioned and compared with previous studies, and there is no discussion about the results. This section should be completely revised.
- 5- The statistical analysis was performed only on the day of storage, but the significant effect of the type of probiotic and the type of coating was not analyzed.
- 6- The language and grammar of the article need to be revised and polished.

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