

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.

Thank you for the nice paper.

1- The temperature range and oxygen demand for *S. aureus* and used probiotics (*L. Plantarum* & *B. bifidum*) and their effects on the growth and metabolite production under vacuum and low temperature storage conditions should be explained.

2- Was there any toxins assessment of *S. aureus* since it causes illness through the toxins?

3- Since the addition of probiotics was through coating, the count of probiotics per surface unit of edible food should be explained.>