

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

Susana Pereira-Dias<sup>1</sup>

<sup>1</sup> Instituto Politécnico de Coimbra

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The theme of the work is interesting and current. In the summary it is necessary to clarify whether *L. plantarum* and *Bifidobacterium* are used separately or simultaneously.

What is the source of gelatine? How many samples were analysed from each condition and each time? The chicken cooking process is not described and may influence the survival of other microbial groups. It would also be important to quantify other microbial groups, because there may be interactions that are not being considered. The relevance of the graph is not clear, considering that the table is in LOG and has more information (letters indicating significance). What is the explanation for the high standard deviations?