

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

Sri Winarsih<sup>1</sup>

<sup>1</sup> Universitas Brawijaya

Potential competing interests: No potential competing interests to declare.

## The tittle:

It suggests to change into "The Anti-Staphylococcal Activity of Probiotic-Contain Gelatin Compared To Whey Protein Coatings on Processed Chicken Breast"

## Methods:

- I think is still not clear, e.g. how to do the chicken breast contaminated with *S. aureus*?; are the chicken breast weighed one by one before being contaminated with staphylococci, so the concentration of *S. aureus* was used **10<sup>5</sup> CFU/g**?
- point 2.4: please mention clearly for 'specific culture media' (what the kind of media)

## Results and Discussion:

- Table 1: unit in the tittle is "The count of *S. aureus* (**log CFU/ml**) ...." but, in the contain you write "**.... x10<sup>6</sup>**" (is it the number of CFU or log number?)
- please analyse the effectivity of probiotic-gelatine compared to probiotic-whey protein
- please discuss about: on day-1, why there is a significant difference between treatment groups with control?; why the staphylococci growth increases on more than day-15 (almost all of the treatment groups)?

## Conclusion:

I think is better if your writing fits to the result and discussion, e.g. the antistaphylococcal effect only until 15<sup>th</sup> day of storage; is the probiotic-gelatin better than probiotic-whey protein ?

===