

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

Alina Pikhtirova<sup>1</sup>

<sup>1</sup> Sumy State University

Potential competing interests: No potential competing interests to declare.

The methodology and expediency of the experiment was not fully understood

1. "In the following, the freshly prepared bacteria sediment was used in the coat preparation" - how long did the preparation last? Do you admit that by the time you prepared the coating - the vegetative forms of bacteria were already absent, and only spores remained?
2. Why wash the coating from processed meat? What will remain on it?
3. Why store cooked meat in the refrigerator at 4C for 45 days?
4. What is the practical interest here?