

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

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Potential competing interests: No potential competing interests to declare.

Many thanks for your manuscript.

1. To be checked in terms of writing.

Section 2.1. Bacterial strains.

Use abbreviations: h instead of hours.

log₁₀ CFU/mL

- S. aureus should be italic in Fig. 1
- 2. The error bars should be checked again in Fig. 1.
- 3. Please explain why you used vacuum conditions?
- 4. Please mention the culture media for section 2.4.

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