

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.

Dear Authors

Your paper "The Anti-Staphylococcal Activity of Probiotic-Containing Gelatin and Whey Coatings on Processed Chicken Breast" is very interesting.

Although English is not my native language, in my opinion, this paper must be reviewed by a native English speaker.

Please review bacterial nomenclature according to Zheng et al. (2020).

In "2.2 – Preparing probiotic bacteria," I suggest that the first time you write "RT," you do it in full.

In "2 – Materials and Methods," please describe how you are sure that what you have counted in each chicken breast sample is indeed *Staphylococcus aureus*. What culture media were used, what were the incubation conditions, and which confirmation tests did you use?

In Table 1 and Figure 1, you should note that the results shown correspond to the mean \pm standard deviation and what the value of n is.

In my opinion, the discussion of the results obtained by you should be further developed.

Have you concluded which probiotic + coating is best suited to achieving the intended purpose?

Thank you