

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.

Firstly, if it is to be handled formally, the title would be more appropriate as "Anti-staphylococcal activity of gelatin and whey coatings contain probiotic on processed chicken breast ". In addition, although the number of microorganisms is stated as log cfu, exponential expression is given in the table. "coating" would be more appropriate instead of "coat". refrigerator and kept for 45 days. It's labelled as refrigerator and what is the temperature?The antimicrobial activity of the microorganisms used in in vitro conditions outside the product is not included. This is one of the important deficiencies of this study. In addition, the pH values of the coating solution and chicken meat were not included. One of the effective parameters on staphylococcal growth is pH. This should not have been ignored.