

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.

In my opinion, the study has many weaknesses. First of all, several studies have investigated the probiotics coatings, so this work is not original. Only one result (that of the microbiological analyses) was presented, which proves that this work is preliminary and is not acceptable for publication. I suggest other manipulations that should be added (like permeability, pH, color, textural parameters, meat oxidation, sensory analysis, aw....). Additionally, it is best to test the antimicrobial activity of a range of pathogenic and spoilage bacteria in chicken meat.

- the table and the figure present the same result (choose one of the 2)

-RT???

- write the name of the bacteria correctly

- During the discussion, it is not enough to compare your results with those of others. You must interpret your results and strengthen your hypothesis.