

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 the opportunity to review the manuscript entitled **The anti-staphylococcal activity of probiotic-contain gelatin and whey coatings on processed chicken breast**". This manuscript investigated the anti-staphylococcal effect of whey protein concentrate and gelatin edible coats containing L. plantarum and B. bifidum on the processed-cooked chicken breast, during cold storage. I read the manuscript with so much interest and anticipation. However, some points should be considered by the authors before possible publication:

Comments to the authors:

- Please change the title, because it is not enough clear for the concept of the manuscript.
- The Abstract does not follow the general structure recommended. I suggest rewriting the abstract by structuring it as: Background, Objectives (state briefly the novelty of the study), a brief statement for Methods, major results, a brief conclusion, and the significance of your research.
- The novelty of your work is not clear. Please explain the novelty of your work clearly, at the end of the "Introduction" section.
- Kruskal Wallis tests are used for sensory assessments. Multiple comparison tests such as the Tukey-Kramer test should be conducted as a statistical analysis after the one-way ANOVA evaluation.
- What is the difference between Table 1 and Figure 1? It seems that both of them show the same information, in two formats. Please just use one of them.
- The manuscript requires a major revision and editing to correct numerous grammatical errors and improve the readability of the manuscript.
- In general, the data of this research is not enough for a complete manuscript. This article, after major revision, can be published as a short communication.