

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.

While the presented study provides valuable insights into the potential benefits of probiotic-containing edible coatings for enhancing the safety of processed chicken breast, there are several scientific considerations and potential flaws that should be acknowledged:

1. The study lacks a control group without any coating, making it challenging to isolate the specific effects of the probiotics. A control group with a standard coating or no coating at all would help establish a baseline for comparison.
2. The methods section is not detailed enough, especially regarding the inoculation procedure and the specifics of the surface culture method. Detailed and standardized methods are essential for reproducibility and the scientific rigor of the study.
3. The description of the edible coating formulation is not sufficiently detailed. Important parameters, such as the pH of the coating solutions, the concentration of the probiotics, and the specific properties of the coatings, should be provided for clarity and reproducibility.