

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

Here are a few comments that may be helpful:

Why have the number of pathogenic bacteria increased with time due to the positive effect of the coatings used?

Have the ingredients in whey been checked, with which the positive effect of lysozyme has been mentioned in the results section?

Are the staphylococcus bacteria added before or after the coating?

In the conclusion section, only probiotics have been examined, and whey has not been explained.

Regards