

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.

The problem with the appearance of pathogenic bacteria in various food products during the various stages of their production / processing, up to storage, is increasingly a problem that can lead to large financial losses for the industry. On the other hand, the resistance of microorganisms to already existing antimicrobial agents is an increasingly common problem. That is why the research paper entitled The anti-staphylococcal activity of probiotic-contain gelatin and whey coatings on processed chicken breast offers new, modern and innovative ways to inhibit S.aureus in coated chicken meat. The results of this research are very significant and could find application in practice. Accordingly, this paper receives a positive review for further processing and publication in the form in which it is presented.