

Review of: "The anti-staphylococcal activity of probiotic- contain gelatin and whey coatings on processed chicken breast"

Giuliana Garofalo¹

¹ University of Palermo

Potential competing interests: No potential competing interests to declare.

In this paper, the authors evaluate the anti-staphylococcal activity of two edible coatings containing *Lactobacillus plantarum* and *Bifidobacterium bifidum*. The work although well discussed and commented on appears lacking in terms of analysis. I suggest including a sensory analysis on the product (obviously not contaminated) to see if it is not only useful but also appreciated by consumers. Also, a flow chart illustrating the manufacturing process of the two coatings would be helpful. Then, there are in the abstract and throughout the text some distracting errors regarding missing spacing between words, incorrect italics, and several missing zeros in indicating statistical significance.