

# 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.

Very nice study adressing a topic of interest. The manuscript is well written, concise and straight to the point while addressing the majority of questions that we may have on this subject.

However, I missed some elements/points :

=> The concentration (in cfu/g of meat) of probiotic strains. Is the distribution at the surface homogenous?

=> Fig 1. The variability seems prettyr high. Is it coming from the counting methodology or beacause of a low number of samples?

=> in your experimental design, there was a 'negative' control with no coating. Would be nice to also have a control with whey/gealtin coating without probiotic strain. Just to show that the effect is really coming from the probiotic strains, and to support the studies cited below.

Even if its not showing here, do you have the info with your coating process (withouto probiotic)?

=> In parallel with the cfu of *S. aureus*, it would have been good to have the cfu of the probiotics to perhaps provide more information regarding the kinetics of *S. aureus* observed here and the mechanism of action behind the observed effect (competition vs inhibition through antimicrobial compounds)

=> Did you have tested the inhibitory activity of the probiotic strains against *S. aureus* ? (in agar spot or well assays)