

عنوان مقاله:

Antibacterial activity of purple cabbage anthocyanin

محل انتشار:

بیست دومین کنگره میکروب شناسی ایران (مجازی) (سال: 1400)

تعداد صفحات اصل مقاله: 1

نویسندگان:

AH:ACHmad Dalai Milan - *Department of Biology, Faculty of Science, Urmia University, Urmia, Iran*

Nima Shaykh-Baygloo - *Department of Biology, Faculty of Science, Urmia University, Urmia, Iran*

Rashid Jamei - *Department of Biology, Faculty of Science, Urmia University, Urmia, Iran*

Mohammad gheslaghi - *Research Department of Chromatography, Iranian Academic Center for Education, Culture and Research (ACECR), Urmia, Iran*

خلاصه مقاله:

Background and Aim : Infectious diseases are an important cause of death in developing countries. Today, due to the development of resistance by many microbial pathogens, the use of plant-active compounds is considered as an alternative to current antibiotics to fight microbial infections. Up to now, the antimicrobial properties of some plant-active metabolites against various bacterial strains have been investigated. The aim of this study was to evaluate the antibacterial effects of anthocyanin extracted from purple cabbage. Methods : Anthocyanin was extracted using acidic ethanol solvent. Anthocyanin measurement was carried out using UV-Vis spectrophotometer at 520 and 700 nm and by pH differential method at pH 1.0 and 4.5. The antibacterial activity of the extracted anthocyanin also was examined by broth microdilution assay and spot test. Results : Anthocyanin extracted from purple cabbage showed remarkable antibacterial activity against bacterial strains isolated from human infections, including Staphylococcus aureus, Escherichia coli, and Salmonella typhi. Conclusion : The results of this study showed that purple cabbage anthocyanin .can be used as an antibacterial drug to control and treat bacterial infections

کلمات کلیدی:

Purple cabbage, Anthocyanin, Antibacterial

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