

## عنوان مقاله:

The Antibacterial Activity of Cinnamon Essential Oil against Foodborne Bacteria: A Mini-Review

## محل انتشار:

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## خلاصه مقاله:

Background: Essential oils are volatile components which produced by different parts of the medicinal plants. These components have antibacterial potential and have been used throughout the world as a common, time-tested spice. The present study aimed to assess the antibacterial effects of cinnamon essential oil on several foodborne bacteria, including *Staphylococcus aureus*, *Bacillus cereus*, *Listeria monocytogenes*, *Escherichia coli*, *Salmonella typhimurium*, and *Pseudomonas aeruginosa*. Methods: Literature search was performed in databases such as PubMed, Google Scholar, SID, Scopus, ScienceDirect, and Elsevier to find the relevant articles published during ۱۹۸۷-۲۰۱۸ using keywords such as medicinal plants, cinnamon essential oil, foodborne diseases, and foodborne pathogens. Results: Cinnamon essential oil has been reported to have several antibacterial components, which could inhibit the growth of some foodborne pathogens. Therefore, it could be used in foods, cosmetics, and hygienic industries alone or in combination with other antimicrobial agents to reduce the risk of contamination and increase the shelf life of foods. Conclusion: Proper doses of cinnamon essential oil can be applied as a food preservative in the food industry as long as the taste of the food is not affected.

## کلمات کلیدی:

Cinnamon, Essential oil, Antimicrobial effect, Foodborne diseases

