

## عنوان مقاله:

effect of herbal bioactive compounds on foods microbial spoilage

## محل انتشار:

اولین همایش الکترونیکی نوآوری در فراوری مواد غذایی (سال: 1391)

تعداد صفحات اصل مقاله: 6

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## خلاصه مقاله:

Extracts of many types of plants that be utilized as flavoring and seasoning agents in foods have been used therapeutically for centuries. Sulphur compounds, terpenes and terpene derivatives, phenols, esters, aldehydes, alcohols and glycosides have shown antimicrobial functions. So far many literatures have been studied the potential use of bioactive phytochemicals in food and pharmacy industries. Thus, this paper reviewed some of the works done .to evaluate antimicrobial characteristic of some herbal chemicals, carried out in Tarbiat Modares University

## کلمات کلیدی:

antimicrobial properties, bioactive compounds, microbial spoilage, foodstuff

## لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/389267>

