

عنوان مقاله:

Food preservative potential of *Allium hirtifolium*, Boiss against bacteria and fungi

محل انتشار:

دومین همایش ملی پژوهش های کاربردی در علوم شیمی، زیست شناسی و زمین شناسی (سال: 1393)

تعداد صفحات اصل مقاله: 1

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خلاصه مقاله:

Background: Several studies have been reported the antimicrobial and antifungal properties plants. For this reason the crude and pure extracts of herbs may be used as alternative for chemical preservatives. In this study the partially pure extract of *Allium hirtifolium* exposed to some food born microorganisms. *Allium hirtifolium* commonly known as mooseer and is a native herb in Iran and endemic to the Zagross mountainous regions. In Iranian folk medicine, it has been prescribed for treatment of rheumatic and inflammatory disorders. Materials and methods: The bulbs of *Allium hirtifolium* were washed and mashed properly in a mixer grinder then mixed with distilled water for 24 hours. The crude extract isolated and fractionated by column chromatography. The antimicrobial fraction was tested against *E. coli*, *Basillus cereus* *Aspergillus niger* and *Aspergillus fumigatus*. Results: MIC values obtained in this study for *Allium hirtifolium* against tested microbes including *E. coli*, *Basillus cereus* *Aspergillus niger* and *Aspergillus* were 20, 10, 12 and 14 $\mu\text{g/ml}$ respectively. Conclusion: As a replacement for chemical preservatives herbal extracts which have antimicrobial properties may be used. The tested plat also showed good effect on food born bacteria and fungi

کلمات کلیدی:

Allium hirtifolium, preservative, MIC, microbes

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