Antimicrobial Activity of Some Herbal Plants in El-Jabal Al-Akhdar and Their Preservative Effects Against Microbial Loads in Meat Slices During Cold Storage

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Abstract

This study was carried out to investigate the antimicrobial activity of some herbs against some microorganisms (Staph. aureus, B. subtilis, E. coli, Pseudomonas aeruginosa, Klebsiella pneumonia, Candida albican, Aspergillus flavus and Penicillin chrysogenum) which play an important role in spoilage of food and sometimes incriminated in food poisoning using the Disc Assay Procedure. In addition evaluation the effect of using of the powdr of these plants as additives on the keeping quality of meat stored at refrigerator (microbiological and sensory properties of beef slices). It was found that the powders of these plants as well as their extracts possess an antimicrobial activity therefore, they can be used in bio technological fields as natural preservative ingredients in food which could prolong their shelf-life and improve their organoleptic characters.

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