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*The present work describes the investigation of extracts of the leaves and stem bark of *F. exasperata* for anti-inflammatory, antioxidant and antimicrobial activities as suggested by folklore medicine. It also describes the isolation and characterisation of the bioactive principles from *F. exasperata*. Anti-inflammatory activities of the extracts and isolates were investigated using the carrageenan-induced foot pad oedema model in the seven-day old chicks. Antioxidant protocols used included the DPPH scavenging, linoleic acid lipid peroxidation and ferric reducing power assays. The agar well diffusion and micro-dilution assays*

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were used in the antimicrobial studies. The active principles were isolated by using column and thin layer chromatographic techniques and characterised by their NMR spectra data. The stem bark extract showed considerable anti-inflammatory, antioxidant and antimicrobial activities. Bergapten and oxypeucedanin hydrate, isolated from the stem bark, sitosterol and sitosterol-3-O-beta-D-glucopyranoside, isolated from the leaves contributed to the bioactivities of F. exasperata. The compounds were being isolated for the first time in the plant

IN THIS BOOK, A RESEARCH WORK IS PUBLISHED, IN WHICH SOME MEDICINAL PLANTS WERE TAKEN AND TEST THEIR ANTIMICROBIAL ACTIVITY AGAINST SOME BACTERIA AND ANTIOXIDANT ACTIVITY.

Antimicrobial and antioxidant activities of nine species of

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microalgae have been determined to study its potential as healthy ingredients for functional foods. In order to determine the antioxidant capacity, two different techniques have been used. Firstly, a colorimetric test was carried out in order to detect the presence of lipophilic and hydrophilic antioxidant compounds, this method is based on the detection of the radical ABTS⁺, which is produced by the oxidation of ABTS in the presence of potassium persulfate, detection of the radical ABTS⁺ decreases in the presence of antioxidant compounds. Also the ORAC test was also applied for this purpose. Results with both methods showed very promising results for Rhodomonas lens. Thus this species was chosen to develop a functional cheese and study the healthy properties that the microalgae confer on it. To determine the antimicrobial activity five food food-borne pathogenic strains

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were used: Escherichia coli CECT 516, Enterococcus faecalis CECT 481, Listeria monocytogenes CECT 935, Salmonella enterica CECT 4594 and S. aureus CECT 435. First, extracts of different polarity were obtained from microalgae. From each species, 4 extracts were obtained using different solvents of higher to less polarity (MilliQ Water, ethanol, ethyl acetate and hexane). The use of these solvents is common in the preparation of plant extracts, since they ensure the solubility of most of the compounds of interest and do not show toxicity after evaporation to determine the antimicrobial activity. The agar diffusion technique was used and the plates were kept refrigerated at 4 u00b0 C for 1 h to allow the extracts to diffuse through the agar and subsequently incubated at 37 u00b0 C for 24 h to allow microbial growth. After that time the presence of inhibition halos was observed around the

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perforations of the plates. Results showed that the ethanolic extract presented more antimicrobial activity than the extracts using MilliQ Water, ethyl acetate or hexane. Salmonella was not inhibited by any of the extracts studied.

Preliminary Screening of Antioxidant and Antimicrobial Properties of Centrosema Pubescens Leaves

P3-39-01 - Microalgae: a New Source of Healthy Ingredients.

Antioxidant and Antimicrobial Properties and Incorporation as a Functional Ingredient for Cheese Making

Essential Oils as Natural Food Additives

Antioxidant and Antimicrobial Activity of Seed from Plants of the Mississippi River Basin and Antimicrobial Activity of Native and Naturalized Plants of Minnesota and Wisconsin

Antioxidants

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Extracts of plants are more safe and their toxicity is a not a big problem, hence they could be exploited as nutritional supplements and antioxidant additives. The present study revealed that the consumption of the extracts of Atropa Belladonna and Matricaria Chamomilla medicinal plants could exert a number of valuable effects by virtue of their effective antioxidant and antimicrobial potential. Both the plants tested during the present work showed good antioxidant as well as antimicrobial activity, so these

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medicinal plants can be potential new sources of natural antioxidants.

The current volume entitled, "Free Radicals and Diseases" integrates knowledge in free radical-associated diseases from the basic level to the advanced level, and from the bench side to bed side. The chapters in this book provide an extensive overview of the topic, including free radical formations and clinical interventions.

In the traditional system of medicine, the plant is being used as diuretic and

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anthelmintic, antidiabetic, expectorant and in the treatment of lithiasis. The plant is used for arresting haemorrhage during pregnancy, burn healing, as an anti-inflammatory, headache, skin diseases to dissolve kidney and gall bladder stones. Bacterial pathogens have evolved numerous defence mechanism against antimicrobial agents hence resistance to old and newly produced drugs is on the rise. The phenomenon of antibiotic resistance exhibited by the pathogenic minor has led to the need for screening of several medicinal

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plants for their potential antimicrobial activity. In the present study various extracts Aerva lanata were tested against pathogens of UTI & RTI (Staphylococcus aureus, Pseudomonas sp, E. coli, Klebsiella sp.) Among the organism tested Staphylococcus aureus, E. coli showed the maximum clear zone with Aqueous extract followed by the Pseudomonas sp, Klebsiella sp, phytochemical analysis revealed the presence of sterols, saponins, glycosides phenols and resins. The phytochemicals were

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separated by paper chromatography and identification based on Rf values. Antioxidant array was also carried out and found to possess antioxidant potential. This study will aim the clinician to prescribe adequate treatment for urinary tract and respiratory tract infections.

**Antimicrobial, Antioxidant Properties and Chemical Composition of Some Spices/herbs
Antihyperglycemic, Antioxidant and Antimicrobial Activity
Ethnopharmacology**

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Phytochemical, Antioxidant and Antimicrobial Activity of the Essential Oil from Flowers and Leaves of Achillea Millefolium Subsp.

Millefolium

Antioxidant and Antimicrobial Properties of Chemical Extractives from Nauclea Subdita

This book discusses the scope and limitations of the antimicrobial and antioxidant properties of foods as medicines or medicinal coadjuvants in traditional Indian herbal therapies. The first chapter introduces readers to the relevance of the Ayurveda system, its holistic classification approach,

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applications of selected herbs and the demonstrable efficacy of herbal extracts in terms of antimicrobial susceptibility. In turn, the second chapter discusses the antimicrobial properties and kinetic mechanisms of inhibition ascribed to selected vegetable extracts. The third chapter addresses the antioxidant power of phenolic compounds from vegetable products and herbal extracts. The book closes with a review of natural antioxidant agents' role in the treatment of metabolic disorders. Written from an Indian perspective, this book unravels the chemistry of the traditional

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Indian diet and its impact on health.

Further, it can serve as a reference for other traditional products with similar health claims.

Fish processing byproducts account for a large percent of the weight of total catch.

These byproducts can be used for a variety of purposes including gelatin extraction.

Gelatin has numerous food and pharmaceutical applications. However, bovine gelatin has traditionally been used for most applications due to its superior properties. Fish gelatin is being reexamined as gelatin source for food applications due to concerns (prion

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contamination and cultural restrictions) associated with bovine gelatin. This research is focused on improving fish gelatin properties and demonstrating additional uses for fish gelatins by developing antioxidant and antimicrobial films. First objective involved the development of trout (*Oncorhynchus mykiss*) skin gelatin films with epigallocatechin gallate (EGCG) (50 and 250 ppm) and green tea powder (1% and 20% wt/wt of gelatin). Films were tested for physical properties, in vitro antioxidant activity and effect on stabilizing cod liver oil held at 40°C for 20 days. Antioxidant

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activity was retained in films containing green tea powder, but was reduced (P

Mentha (also known as mint, from Greek *míntha* (Palaeolexicon) is a genus of plants in the family Lamiaceae (mint family) (Harley et al., 2004). The species are not clearly distinct and estimates of the number of species varies (Bunsawat et al., 2004). Hybridization between some of the species occurs naturally. Many other hybrids, as well as numerous cultivars, are known in cultivation. The genus has a subcosmopolitan distribution across Europe, Africa, Asia, Australia, and North America (Brickell et

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al., 1997). Mints are aromatic, almost exclusively perennial, rarely annual, herbs. They have wide-spreading underground and overground stolons and erect, square (Rose, Francis, 1981) branched stems. The leaves are arranged in opposite pairs, from oblong to lanceolate, often downy, and with aserrated margin. Leaf colors range from dark green and gray - green to purple, blue, and sometimes pale yellow. The flowers are white to purple and produced in false whorls called verticillasters.

Phytochemical Screening on Antioxidant and Antimicrobial Properties of *Mucuna Bracteata*

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Essential Oils in Food Processing: Chemistry, Safety and Applications

Antioxidant and Antimicrobial Properties of Tree Peony (*paeonia Suffruticosa*) and Apple Flower (*malus Spp.*)

Antimicrobial and Antioxidant Properties of *Psidium Guajava* L.

Over the past decades, honeybees have been on the decline which is brought on by many causes such as pests, microorganisms, etc. A significant pest of the honeybees includes the Varroa mite. This worldwide pest can cause severe damage to honeybees or cause destruction of bee colonies by spreading pathogenic microorganisms and

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devouring their host's nutrients. Previous studies have shown that a way to control Varroa is through the use of plants that express bioactive properties. Such botanical species include the Vitex lucens, also is known as Puriri. Puriri is a tree that is an endemic and native species to New Zealand, which is listed in the Rongoa Māori or the Medical Native Plants of New Zealand. It has historically been used to treat pain in different areas of the body, improve blood and nutritional flow throughout, as well as having an antibacterial characteristic. In this study, puriri leaves were extracted using several solvents (water, ethanol and cyclohexane). A novel technique of using ultrasound was also applied for improving the aqueous extraction yield. The extracts of puriri leaves were investigated for their bioactive properties which can be used

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for Varroa control. The antioxidant activity was determined by three assays including total phenolic contents (TPC) assay, DPPH assay and ABTS assay. All extracts (water extract with the process of maceration, ultrasound and reflux, water extract with maceration alone, ethanol extract and lipid extract) presented antioxidant properties and high TPC value. The antimicrobial activity test was performed using the disc diffusion method and modified dilution method against bacteria such as *Pseudomonas fluorescens*, *Enterococcus faecalis*, *Bacillus subtilis*, *Bacillus cereus*, *Enterobacter aerogenes*, *S. epidermidis* and *Escherichia coli*. All puriri leaves extracts had a variable degree of antimicrobial activity against bacteria related to honeybee or Varroa. *B. cereus* also known as a food-borne pathogen, was found to be the

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most susceptible to all of the puriri leaves extracts. The antioxidant and antimicrobial properties of the puriri leaves extracts determined in this study offer the direction of developing the anti-Varroa products for the honeybee industry in the future.

Indian Herbal Medicines Antioxidant and Antimicrobial Properties Springer Nature

Plant essential oils have been used for centuries in the preparation of cosmetic fragrances and food flavors, as well as in traditional medicines as therapeutic remedies. In recent years they have been attracting the renewed interest of both the scientific community and the general public. Their use in different aspects of human life is generally regarded as being part of a healthier, natural-oriented life style. On the other

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hand, a wealth of scientific studies has been documenting their biological properties, particularly associated with their antimicrobial and antioxidant activities, although additional medicinal properties have also been brought to light. This book offers an up-to-date examination of scientific literature on the antimicrobial and antioxidant activity of main dietary essential oils from all over the world, together with a general introduction to their chemistry, classification, bio-synthetic origin, preparation and analysis. (Imprint: Nova)

Development of Fish Gelatin Films with Enhanced Physical, Antioxidant and Antimicrobial Properties

Anti-Inflammatory and Antimicrobial Properties of Ficus Exasperata

Antioxidant and Antimicrobial Properties

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Bioactive Compounds of Atropa Belladonna and Matricaria Chamomilla

Indian Herbal Medicines

A guide to the use of essential oils in food, including information on their composition, extraction methods, and their antioxidant and antimicrobial applications Consumers' food preferences are moving away from synthetic additives and preservatives and there is an increase demand for convenient packaged foods with long shelf lives. The use of essential oils fills the need for more natural preservatives to extend the shelf-life and maintaining the safety of foods.

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Essential Oils in Food Processing offers researchers in food science a guide to the chemistry, safety and applications of these easily accessible and eco-friendly substances. The text offers a review of essential oils components, history, source and their application in foods and explores common and new extraction methods of essential oils from herbs and spices. The authors show how to determine the chemical composition of essential oils as well as an explanation of the antimicrobial and antioxidant activity of these oils in foods. This resource also delves into the effect of essential oils on food flavor and explores

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the interaction of essential oils and food components. Essential Oils in Food Processing offers a: Handbook of the use of essential oils in food, including their composition, extraction methods and their antioxidant and antimicrobial applications Guide that shows how essential oils can be used to extend the shelf life of food products whilst meeting consumer demand for “natural” products Review of the use of essential oils as natural flavour ingredients Summary of relevant food regulations as pertaining to essential oils Academic researchers in food science, R&D scientists, and educators and

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advanced students in food science and nutrition can tap into the most recent findings and basic understanding of the chemistry, application, and safe use of essential oils in food processing.

Scientific Study from the year 2019 in the subject Biology - Diseases, Health, Nutrition, grade: 10, , course: Biotechnology, language: English, abstract: This paper deals with the biological properties Plectranthus Amboinicus (Lour) Spring. The plant samples of Plectranthus amboinicus collected from local area of Salem, India during October 2016 were extracted in methanol, ethyl acetate, hexane and aqueous

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followed by cold percolation method.

Phytochemical analysis of plant extracts of P. amboinicus (PAME, PAEA, PAHE & PAAE) has confirmed the presence of flavonoid, carbohydrate, tannin, glycoside, protein, alkaloid, fixed oil & fat, amino acid and saponin. Plants have been used to treat human infectious diseases since ancient times; scientific investigations of plant material have clearly proved the therapeutic efficacy of plants over time. Nowadays, many countries use plants to treat different maladies including infectious diseases of the respiratory, gastrointestinal,

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urinary and biliary systems. Although significant progress has been made in microbiological research and in the control of many diseases caused by infectious organisms such as bacteria, recurrent epidemics due to drug resistant bacteria as well as the appearance of new bacterial pathogenic strains demand the discovery of new antibiotics. The investigation of medicinal plants using frontier technologies is now being reconsidered to be a feasible approach for discovering novel bioactive agents to solve widespread public health problems. Essential oils can be used as antibacterial

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additives and are generally recognized as safe. Coleus zeylanicus is one of the medicinal aromatic plant serves as a source of essential oils. Antimicrobial and antioxidant activities of essential oils obtained from the control and salinity stressed Coleus zeylanicus plant was investigated in the present study. Essential oils from the control and salinity stressed Coleus zeylanicus plant was extracted using Clevenger apparatus. The composition of essential oils was identified using gas chromatography mass spectrometry, which showed a few compounds expressed differentially. The antibacterial activity

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of the isolated essential oils was studied by using the agar well diffusion method, showing potent inhibitory activity against Staphylococcus aureus, Escherichia coli and Pseudomonas aeruginosa. The antioxidant and antimicrobial constituents of the essential oils were spotted using the bioautography method, revealing that the antioxidant and antimicrobial properties in the essential oils of Coleus zeylanicus were increased upon exposure to salinity stress.

Antioxidant and Antimicrobial Properties of Withania Somnifera

Antioxidant & Antimicrobial Activity of Medicinal

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Plants

Determination of Antioxidant and Antimicrobial Activity of Polyphenolic Leaf Extracts of *Leea Philippinensis* (leeaceae) Merr

Content of Total Phenolics and Antioxidant and Antimicrobial Properties of Potato (*Solanum Tuberosum* L.) Peel Extracts

Antioxidant and Antibacterial Properties of *Tuhau* (*Etlinger Punicae*)

Etlingera punicae (*tuhau*), of the Zingiberaceae family is an indigenous plant in Sabah which has been used as food and condiment. Phenolic extracts from different parts of *tuhau*, including rhizome,

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stem, bud and leaf were screened for potential antioxidant properties. The results suggested that several different phytochemical compounds contribute to antioxidative activity of different parts of tuhau. Four parts of tuhau extracts were screened for their antimicrobial activities against *Bacillus cereus*, *Staphylococcus aureus*, *Salmonella typhimurium* and *Pseudomonas aeruginosa* by discs diffusion assay.

Antioxidants are an increasingly important ingredient in food processing. Their traditional role is, as their name suggests, in inhibiting the development of oxidative rancidity in fat-based

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foods, particularly meat and dairy products and fried foods. However, more recent research has suggested a new role in inhibiting cardiovascular disease and cancer. Antioxidants in Food: Practical Applications provides a review of the functional role of antioxidants and discusses how they can be effectively exploited by the food industry. The first part of the book looks at antioxidants and food stability with chapters on the development of oxidative rancidity in foods, methods for inhibiting oxidation, and ways of measuring antioxidant activity. Part 2 looks at antioxidants and health, including chapters on antioxidants and

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cardiovascular disease, their antitumour properties, and bioavailability. A major trend in the food industry, driven by consumer concerns, has been the shift from the use of synthetic to natural ingredients in food products. Part 3 looks at the range of natural antioxidants available to the food manufacturer. The final section of the book looks at how these natural antioxidants can be effectively exploited, covering such issues as regulation, preparation, antioxidant processing functionality and their use in a range of food products from meat and dairy products, frying oils and fried products, to fruit and vegetables and cereal products.

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Natural products, especially those produced by edible and medicinal plant species, are currently under special investigation as food additives due to their usefulness, accessibility and non-toxic nature. The present study was designed to evaluate the antimicrobial and antioxidant properties of *Psidium guajava* L. leaves. *P. guajava* exhibited a broad-spectrum antimicrobial activity since it was active against all Gram positive bacteria, Gram negative bacteria and fungi thus supporting folkloric use in the treatment of some infectious diseases caused by pathogenic microorganisms. A strong correlation was observed between antioxidant activity and total

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phenol content. Among the different solvent extracts and fractions, the acetone extract was the most potent extract, even better than that of the standard. The results obtained indicate the strong antioxidant properties of the *Psidium guajava* which may be attributed to the presence of high phenolic content. Therefore, it is worthwhile to consider the utilization of this plant for the production of functional food ingredients or phytochemicals for medicinal exploration.

Antihyperglycemic, Antioxidant and Antimicrobial Activity of Selected Medicinal Plants
Antimicrobial and Antioxidant Properties of

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Essential Oil Isolated from Coleus Zeylanicus Under Normal and Salinity Stress Conditions

Antioxidant and Antimicrobial Properties of Hibiscus Rosa-Sinensis

Phytochemical, antioxidant and antimicrobial activity of Aerva lanta against respiratory and urinary tract infection organisms

Antioxidant and Antimicrobial Properties of Alkylresorcinols

Medicinal plants are being used in traditional treatments to cure variety of diseases from thousands of years.

Screening of antimicrobial and antioxidant activities

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performed on *Elsholtzia densa* crude extracts which is traditionally used as herb shows that they are endowed with potentially utilizable antimicrobial and free radical scavenging activity. Accordingly, this implies the inhibition of microbial pathogenesis and cellular oxidation that is linked to pathological incidents such as heart disease, aging and cancer. It was seen that the ethylacetate extract showed the maximum inhibitory effects against both bacterial and fungal growth. This may be due to the presence of such ingredients in the said extracts like flavonoids, terpenes, tannins, polyphenolic compounds, alkaloids, etc. The crude extracts of the plant possess

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radical scavenging activity as estimated by in vitro antioxidant assays like DNA damage assay, lipid peroxidation assay, DPPH assay, FTC assay, etc. Hence, *Elsholtzia densa* extracts could be used as an easy accessible source of natural antioxidants and antimicrobial agent.

Withania somnifera is an important medicinal plant traditionally used in the treatment of many diseases. *W. somnifera* leaves, fruits and roots have strong DPPH radical scavenging activities and antioxidant properties as well as antibacterial activity. *W. somnifera* is a plant with strong therapeutic properties thus further supporting its

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traditional claims. All major parts of *W. somnifera* such as the roots, fruits and leaves provide potential benefits for human health because of its high content of secondary metabolites especially phenolic compounds, flavonoids, ascorbic acids and anthocyanin as well as antioxidant and antimicrobial activity. *W. somnifera* leaves contain the highest amounts of polyphenols specially catechin which has promising medicinal and pharmacological value.

Abstract: Acne is associated with hyperkeratosis, elevated levels of skin sebum and growth of *Propionibacterium acnes* (*P. acnes*) and *Staphylococcus aureus* (*S. aureus*).

Furthermore, *P. acnes* promotes inflammation by inducing

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IL-6 production and oxidative stress. The aim of this study was to assess the antioxidant, anti-inflammatory and antibacterial potential of a hop-CO₂-extract with 50% humulone and lupulone. The susceptibility of *P. acnes* and *S. aureus* to the hop extract was tested by using the broth microdilution technique. The minimal inhibitory concentrations (MIC) for *P. acnes* and *S. aureus* were 3.1 and 9.4 μ g/mL, respectively. In addition, the hop extract showed an antioxidative effect with a half maximal inhibitory concentration (IC₅₀) of 29.43 μ g/mL as well as additional anti-inflammatory effects by reducing the IL-6 expression (IC₅₀: 0.8 μ g/mL). In addition, a gel

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formulation with 0.3% hop extract (w/w) had antibacterial activity against *P. acnes* and *S. aureus* (inhibition zone value: 5.5 mm and 3 mm, respectively) which was significantly superior to the placebo gel. The positive control (a gel with the antibiotic clindamycin) showed an inhibition zone of 9 mm. Due to its antioxidant, anti-inflammatory and antibacterial effects hop extract might be a treatment option for acne-prone skin

Composition, Applications, Antioxidant and Antimicrobial Properties

Antioxidant and Antimicrobial Properties of Lignin and Lignin-based Composites for Active Food Packaging

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Applications

Free Radicals and Diseases

Chemical Composition, Antioxidant and Antimicrobial Properties of Essential Oil and Extracts from *Heracleum Sphondylium* L.

Developing and Characterization of Catfish Skin

Hydrolysates Including Antioxidant and Antimicrobial Properties

Meager data are available on the biological activity of *Leea philippinensis*, an endemic tree in the Philippines. Hence, this study was done to investigate the *in vitro* antioxidant and

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antimicrobial activities of polyphenolic constituents of *L. philippinensis*. An ethnomedicinal survey revealed that this plant has been used occasionally for treatment of inflammation, rheumatism and flatulence. Soxhlet extraction with increasing order of polarity of solvents (hexane, chloroform, ethyl acetate, acetone, and methanol) yielded acetone and methanol extracts with the highest total phenolic content (83.48 mg and 41.71 mg of Gallic Acid Equivalent (GAE)/g of dry weight, respectively) and total flavonoid

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content (87.13 mg and 83.03 mg of Quercetin Equivalent/g of dry weight). These crude extracts showed strong DPPH (1-1' diphenyl 2-picrylhydrazyl) scavenging activity but nephrotoxic at a dose of 2000 mg/kg. Acetone and methanol extracts were further separated using silica gel column chromatography with eluents hexane, hexane: acetone (1:1), acetone, acetone: methanol (1:1) and methanol. Corollarily, acetone fractions no. 9, and no. 10 and methanol fractions no. 7 and no. 8 gave the highest polyphenolic content. They exhibited

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dose-dependent response with IC ...

The present study aims to investigate the chemical composition, antimicrobial activity, and mechanism of antimicrobial activity, antioxidant properties of essential oils and extracts and the effects of them when applied to minced beef samples. For this purposes; four essential oils (bay leaf, thyme, clove and cumin), two extracts (grape seed and olive leaf) and constituents of essential oils (eucalyptol, linalool, [α]-terpineol and [α]-pinene) were subjected to related

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tests. Chemical characterization was complemented for all essential oils and extracts. Antimicrobial activity was examined against *Staphylococcus aureus*, *Escherichia coli* O157:H7, *Salmonella Typhimurium*, *Listeria innocua*, *Shewanella putrefaciens*, *Carnobacterium divergens* and *Serratia liquefaciens*. All tested compounds were effective on the bacteria with different concentrations. Antioxidant activity was proved by FRAP and DPPH methods. Physical disturbance and changes in the structures of

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bacteria was demonstrated by various techniques. The activity of two most potent essential oils (thyme and clove) was investigated in the minced meat application study. The findings represented that clove essential oil restricted the growth of *S. Typhimurium* and coliform bacteria. They did not have a significant inhibition effect on the aerobic mesophilic bacteria, total yeasts and molds and also psychrotrophic organisms. The results indicated that L^* and a^* values were maintained during the storage period. The

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featured effect of essential oils was antioxidant characteristic in meat application study. All treatment showed significant reduction in oxidation comparing with control. The obtained results may suggest that tested essential oils possess compounds with antimicrobial characteristic as well as antioxidant activity and therefore they can be used as natural preservatives in food especially in meat products.

Antioxidants are substances that can prevent or slow damage to living cells caused by free

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radicals, which are unstable molecules the body produces as a reaction to environmental and other pressures. Sometimes called “ free-radical scavengers, ” free radicals can cause mutation in different biological compounds such as protein, nucleic acids, and lipids, which lead to various diseases (cancer, cardiovascular disease, aging, etc.). Healthy foods are considered a main source of antioxidant compounds and from the beginning of a person ’ s life, a strong relationship is seen between antioxidant compounds and the

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prevention of certain diseases, such as types of inflammations, cardiovascular diseases, and different kinds of cancers. It is thus of great importance that new data relating to antioxidants and their biological activity be collected and that antioxidant modes of action be illustrated. Experts from around the world contributed to the current book, discussing antioxidant sources, modes of action, and their relation to human diseases. Twenty-five chapters are presented in two sections: Antioxidants: Sources and Modes of Action and

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Antioxidants Compounds and Diseases.

Antioxidant and Antimicrobial Activity of Olive Oil Phenolics

Antioxidant and Antimicrobial Activity of Bambang (Mangifera Pajang) Seed Extracts

Antioxidant and Antimicrobial Activity

Antioxidant and Antimicrobial Activities of

1,2,3,4-tetrahydroxybenzene and

2,3,4,5-tetrahydroxybenzoic Acid

Assessing Bioactive Extracts from Puriri

Leaves for Their Antioxidant and Antimicrobial Activities for Possible Use as Varroa Mite

Read Online Antioxidant And Antimicrobial Properties Of Five Medicinal Control