

Antimicrobial effects of some medicinal plants esence on dried fruit microflora

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Climatic diversity and the traditional use of medicinal plant in the Iranian culture necessitates the attention of researchers and research centers to the development of knowledge in this field.

Many Kinds of medicinal plants are exported in bulk from Iran and after processing are imported with much higher prices Therefor it worths to make researchers on the use of these plants. One of the most important effects of medicinal plants is their characteristics antimicrobial which is used as custom many years ago so extraction of this effective material in industrial scale , solve the problems of export, on the other hands it is a step to developpe of using natural material in food science . In this project at first effective material extracted by solvent extract from several medicinal plants such as nigella seed, spearmint, mild thyme and wormseed, the componenet of effective material recognized and then they are added to the cultures with yeast mold and bacteria which are extracted from dried fruits. The inhibition zone measured after 48 hours and samples are compared with control which were mold, yeast and bacterial cultures. Results in comparison with control showed that the esence of medicinal plants which use in this project inhibitedmicroorganisms growth in dried fruits. So for facilitating of agricultural products exporting antimicrobial material content in medicinal plantscan be used widely.