





# The effects of oregano, ironwort and sage herbs on the growth of common foodborne pathogens



 $LD_{90}$ 

50

25

100

50

nd

nd

Determination of

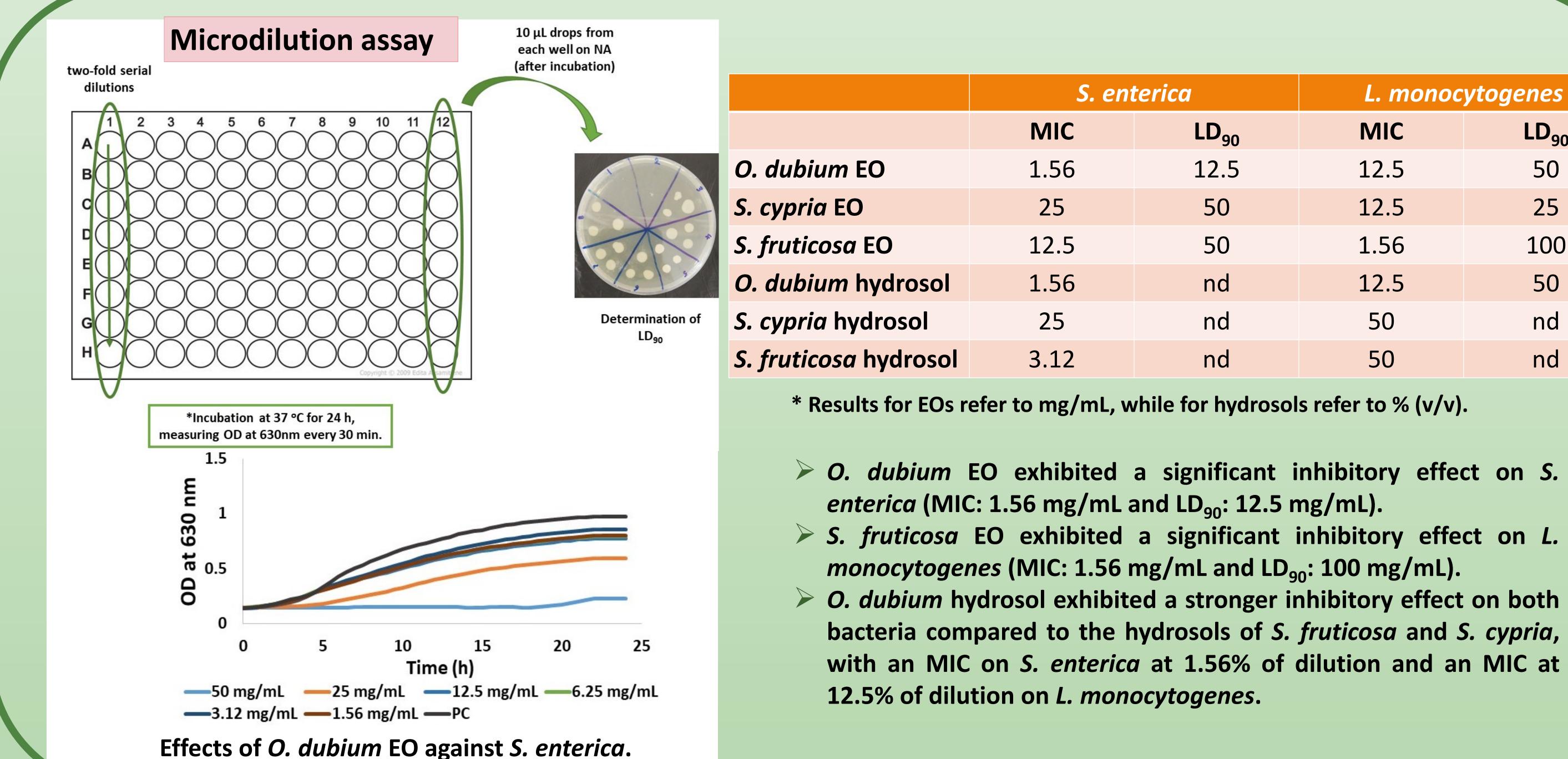
DIZ

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#### Introduction

*Listeria monocytogenes* represents one of the most dangerous food-borne pathogens with higher death rates than other food-borne diseases and has been associated with the consumption of foods such as dairy products, raw vegetables, poultry, raw meats and fish. Salmonella enterica subsp. enterica has been previously isolated from commercially produced foodstuffs such as foods containing raw eggs. The aim of the present study was to assess the effects of the essential oil (EO) and hydrosol extracts of the aromatic herbs oregano (Origanum dubium), ironwort (Sideritis cypria) and sage (Salvia fruticosa) on the in vitro growth of the commercially provided S. enterica subsp. enterica (ATCC)

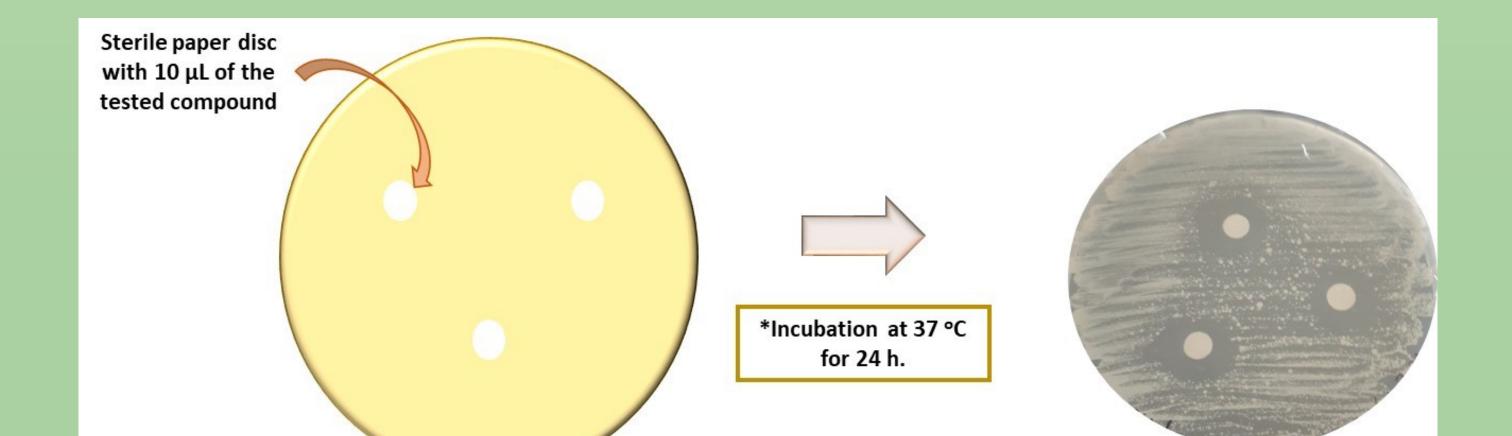


- > O. dubium hydrosol exhibited a stronger inhibitory effect on both bacteria compared to the hydrosols of S. fruticosa and S. cypria, with an MIC on S. enterica at 1.56% of dilution and an MIC at

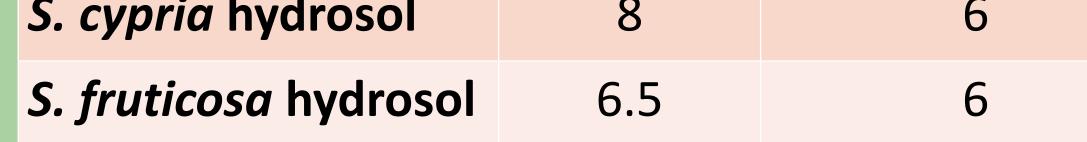
# **Disc diffusion assay**

### **Effects of pure EOs and hydrosols**

	S. enterica	L. monocytogenes
O. dubium EO	30	40
S. cypria EO	7.5	35
S. fruticosa EO	25	12
<i>O. dubium</i> hydrosol	6.5	6
	0	C



Petri dish with NA



\* Results of DIZ refer to mm.

Highlighted susceptibility of both tested bacteria to O. dubium EO • DIZ of 30 mm and 40 mm for *S. enterica* and *L. monocytogenes*, respectively. > S. fructiosa EO presented the second highest activity against both bacteria. L. monocytogenes was more susceptible to the tested EOs and hydrosols.

## Conclusions

The investigated aromatic herbs can serve as an inhibiting factor on the development of the studied pathogens, for the maintenance of shelf life of foodstuffs that could be at risk of being infected.

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