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## ANTIMICROBIAL ACTIVITIES OF POMEGRANATE (*PUNICA GRANATUM* L) Fruit Peel Extracts

## Shafika A Zaki<sup>1</sup>, Somia H Abdelatif<sup>2</sup>, Nehal R Abd El Mohsen<sup>2</sup> and Ferial A Ismail<sup>1</sup>

<sup>1</sup>Cairo University, Egypt <sup>2</sup>Agricultural Research Center, Egypt

ethanol and water extracts of peels from two Egyptian pomegranate Warieties (Punica granatum L.); Manfalouty and Wardey were screened for antimicrobial activities using the plate diluting method. Antimicrobial activity against four species of common food contamination microorganisms (Staphylococcus aureus ATTCC 25923, Escherichia coli ATCC 69337 and B. cereus ATCC 6633, and yeast strain Candida utilis) were assessed. A broth micro-dilution susceptibility assay used for the determination of the Minimal inhibitory concentration of pomegranate extracts and the reference. The results showed that the diameters of inhibition zone were different according to the variety and concentrations peel extracts and tested strains. The marked inhibition was associated with methanol extract of each variety. The highest inhibition zone average reached 26 mm for Staphylococcus aureus by methanol peel extract, while the lowest detected value was 10 mm for B. subtilis by water peel extract. The minimal inhibitory concentration values of the methanol extract of Wardey and Manfalouty peels accounted to 1.0 and 2.0 mg/ml for Bacillus subtilis and Candida utilis respectively, while it ranged from 0.3-0.5 and 1.5->1.5 mg/ml for Staphylococcus aureus and E.Coli, in respective order. However, these values for water extracts of Wardey and Manfalouty pomegranate peels were 0.3-0.5, 1 mg/ml for Staphylococcus aureus, E. Coli and Bacillus subtilis, respectively but reached 2.0 mg/ml for Candida utilis.

## Biography

Shafika Zaki has completed her PhD in food science from Alma Ata Institute, Alma Ata, Kazakhstan. She is an Emeritus Professor at Faculty of Agriculture, Cairo University, Giza, Egypt, Her research interests include food functionality, food processing and food microbiology. She was a Member of promotion committees for professors and associate professors. She was the Principle Investigator of project Cultivation of mushroom on agricultural by-products Grant FRCU University Linkage with Penn State University and Vice Principle Investigator of project Rural and Bedouin women development in food preparation, processing and storage Grant FRCU, University Linkage with the University of Maryland. She was also a Member of the research team of research project Formulation and preparation of low cost high nutritive values diets in UAR funded by the Academy of Scientific Research. She has published more than 50 papers in reputed journals and has been serving as an Editorial Board Member of repute.

drshafikazaki@gmail.com