عنوان فارسی مقاله:

ویژگی‌های ضدمیکروبی سه گونه به کار رفته در تهیه چاشنی سویا در مقابل ارگانیسم‌های جدا شده از گونه‌های فرموله‌های شده و هر ماده تشكیل دهنده

عنوان انگلیسی مقاله:

Antimicrobial properties of three spices used in the preparation of suya condiment against organisms isolated from formulated samples and individual ingredients

توجه!

این فایل تنها قسمتی از ترجمه می‌باشد. برای تهیه مقاله ترجمه شده کامل با فرمت ورد (قابل ویرایش) همراه با نسخه انگلیسی مقاله اینجا کلیک کنید.
RESULTS AND DISCUSSION

Results of the colony counts from the individual spices and other ingredients of suya condiment are presented in Figure 1. No growth was observed in the growth medium containing clove, garlic and brown pepper. Giese (1994) reported that few microorganisms were present in spices with higher antimicrobial activity such as sage, cloves and oregano. Zaika (1988) on his part classified clove, cinnamon and mustard as strong antimicrobial spices while sage and oregano were among those with moderate antimicrobial effects. Red pepper and ginger were classified as having weak antimicrobial effects. The absence of growth in the media containing these spices may not be unconnected with the inhibitory effects carried over with the inoculum. It was generally noticed that in plates where growth occurred, low colony counts were observed on the low dilution plates while higher counts were obtained on the higher dilution plates, a direct opposite of the expectation from serial dilution.