Antimicrobial Properties Of Five Medicinal

Studies on Chemical Constituents, Antioxidant and Antimicrobial Activity of Essential Oil from Leaves of Combretum Albidum G. Don

Oxygen Radicals and the Disease Process Antioxidant and Antimicrobial Properties of Hibiscus Rosa-Sinensis


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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 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 activity was retained in films containing green tea powder, but was reduced (P
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Content of Total Phenolics and Antioxidant and Antimicrobial Properties of Potato (Solanum Tuberosum L.) Peel Extracts

Mechanism of Action of Antieukaryotic and Antiviral Compounds

Essential oils can be used as antibacterial 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 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.

Phenolic Compounds in Food and Their Effects on Health

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, 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.

Antioxidant and Antimicrobial Activities of 1,2,3,4-tetrahydroxybenzene and 2,3,4,5-tetrahydroxybenzoic Acid

Anti-Inflammatory and Antimicrobial Properties of Ficus Exasperata

Essential Oils in Food Processing: Chemistry, Safety and Applications

This book provides a detailed investigation into the evidence implicating oxygen radicals in the etiology of eleven different human diseases or conditions. World renowned experts from each discipline review the data supporting this involvement, and discuss the full implications that result. Topics covered include Alzheimer’s disease, cerebral ischemia, rheumatoid arthritis, inflammatory bowel disease, atherosclerosis, ARDS, critical care medicine and cancer. This book not only provides an invaluable resource for those seeking up to date information on the evidence supporting the involvement of oxygen radicals in human disease, but also instigates theoretical discussion of future research endeavors.

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

The past decade has seen considerable interest and progress in unraveling the beneficial health effects of tea, particularly its polyphenolic components and its antioxidant activity. Understanding the science behind the claims will help in the production and marketing of teas and tea products. Pulling together recent research and presenting it in an organized format, Tea and Tea Products discusses the manufacturing and chemistry of various teas including green, black, Pu-erh, white, and GABA teas. Emphasizing black and green teas equally, the book presents comprehensive and up-to-date reviews and perspectives on the chemistry of tea components and the molecular biology of green tea catechins and black tea theaflavins. It covers the analysis, formation mechanisms, and bioavailability of tea polyphenols and discusses bioactivities of teas including anticancer, anti-inflammatory, anti-obesity, and anti diabetes. Increased awareness of the many health benefits of tea has fueled an increase in the market for ready to drink teas and tea products in general that will continue to grow. This expanding market requires a resource that provides the evidence. The editors of this volume have more than 100 research publications in tea, and experience in editing more than 50 books between them. Under their expertise and editorial guidance, the contributors present chapters that explore the science behind the health claims of teas.

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

Preliminary Screening of Antioxidant and Antimicrobial Properties of Centrosema Pubescens Leaves
Antimicrobial Properties Of Five Medicinal products and herbal extracts. The book closes with a review of natural antioxidant agents’ role in the treatment of metabolic coadjuvants in traditional Indian herbal therapies. The first chapter introduces readers to the relevance of the Ayurveda system, its classification approach, applications of selected herbs and the demonstrable efficacy of herbal extracts in terms of activity. In the present study various extracts Aerva lanata were tested against pathogens of UTI & RTI (Staphylococcus aureus, E. coli, Klebsiella sp., Pseudomonas sp., 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 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.

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

Antioxidant and Antimicrobial Properties of Alkylresorcinols

When Antibiotics I was published in 1967, the teleological view was held by some that “antibiotics” were substances elaborated by certain microorganisms for the purpose of competing with other microorganisms for survival in mixed ecological environments. However, not only had J. EHRlich and his associates shown 15 years earlier that chloramphenicol was produced by Streptomyces venezuelae in cultures of sterilized soils but not in parallel cultures of the same soils which were not sterilized, but operationally, the search for anti cancer antibiotics was actively under way (Antibiotics I reporting on numerous such substances), although the concept of antibiotic could not logically justify such undertakings. This editor hesitates to accept the use of the term “antibiotic” for anti microbial agents of non-microbiological origins which is sometimes encountered, but neither does he subscribe to the view that antibiotics are in some fundamental manner different from chemotherapeutic substances of other origins. Modes and mechanisms of action of chemotherapeutic compounds are not systematic functions of their origins nor of the taxonomical position of the target organisms. Consequently, in the selection of topics for Antibiotics III (published in 1975), synthetic drugs and natural products of higher plants (alkaloids) were represented, along with antibiotics in the strict sense of the definition. We now present Antibiotics V, for whose assembly the same selection criteria were applied as for Antibiotics III. The aggregate length of the contributions rendered it impractical to place the entire text between the covers of one book.

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

In the traditional system of medicine, the plant is being used as diuretic and 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 microorganism has led to the need for screening of several medicinal 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 resistance exhibited by the pathogenic minor has led to the need for screening of several medicinal plants for their potential activity. This editor hesitates to accept the use of the term “antibiotic” for anti microbial agents of non-microbiological origins which is sometimes encountered, but neither does he subscribe to the view that antibiotics are in some fundamental manner different from chemotherapeutic substances of other origins. Modes and mechanisms of action of chemotherapeutic compounds are not systematic functions of their origins nor of the taxonomical position of the target organisms. Consequently, in the selection of topics for Antibiotics III (published in 1975), synthetic drugs and natural products of higher plants (alkaloids) were represented, along with antibiotics in the strict sense of the definition. We now present Antibiotics V, for whose assembly the same selection criteria were applied as for Antibiotics III. The aggregate length of the contributions rendered it impractical to place the entire text between the covers of one book.

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

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, applications of selected herbs and the demonstrable efficacy of herbal extracts in terms of antimicrobial susceptibility. In the second chapter the first 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
Where To Download Antioxidant And Antimicrobial Properties Of Five Medicinal Disorders. Written from an Indian perspective, this book unravels the chemistry of the traditional Indian diet and its impact on health. Further, it can serve as a reference for other traditional products with similar health claims.

**Honey Analysis**

**Bioactive Compounds of Atropa Belladonna and Matricaria Chamomilla**

**Antioxidant and Antimicrobial Activity of Bambangan (Mangifera Pajang) Seed Extracts**

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

**Antioxidant and Antimicrobial Activity of Olive Oil Phenolics**

**Essential Oils as Natural Food Additives**

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 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.

**Free Radicals and Diseases**

**Antihyperglycemic, Antioxidant and Antimicrobial Activity**

**Determination of Phenolic Content, Antioxidant Activity, and Antimicrobial Properties of 'zhourat Using Variable Extraction Conditions**

**Antimicrobial and Antioxidant Properties of Essential Oil Isolated from Coleus Zeylanicus Under Normal and Salinity Stress Conditions**

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. 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 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 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.

**Antioxidant and Antimicrobial Properties of Chemical Extractives from Nauclea Subdita**
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Assessing Bioactive Extracts from Puriri Leaves for Their Antioxidant and Antimicrobial Activities for Possible Use as Varroa Mite Control

Phytochemical Screening on Antioxidant and Antimicrobial Properties of Mucuna Bracteata

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.

Chemical Composition and In-vitro Antioxidant and Antimicrobial Activity of the Essential Oil of Citrus Aurantifolia L. Leaves Grown in Eastern Oman

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, [alpha]-terpineol and [alpha]-pinene) were subjected to related tests. Chemical characterization was complemented for all essential oils and extracts. Antimicrobial activity was examined against Staphylococcus aureus, Escherichia coli, 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 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 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.

Indian Herbal Medicines

Functional and Preservative Properties of Phytochemicals

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 lifestyle. On the other 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)

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

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 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.

Antimicrobial, Antioxidant Properties and Chemical Composition of Some Spices/herbs

Honey Analysis - New Advances and Challenges discusses advances in honey research. Topics include the physicochemical characteristics of honey from stingless bees, the therapeutic properties of honey, melissopalyonological analysis as an indicator of the botanical and geographical origin of honey, and methods for authenticating honey. Written by experts in the field, this book provides readers with an indispensable source of information, assisting them in future investigations of honey and beekeeping.

An Introduction to Mushroom

The mushroom has a wide number of medicinal properties such as being an antioxidant, antimicrobial, anticancer, antidiabetic, immune enhancer, and also used for the treatment of various diseases such as anthelmintic, anti-inflammatory, antipyretics, etc.
According to current information, there are approximately twelve-thousand species in the world, and out of them, 2000 species are reported as being edible. Around 35 edible mushroom varieties are cultivated commercially, whereas almost 200 wild species could be used for medicinal purposes. This book also covers the diversity of edible mushrooms and describes several applications as an alternative source for food production and clinical approach. This book includes: • the diverse types of mushroom and their enzymatic activity • importance of nutritional properties along with their food product development • industrial and clinical applications of macro fungi, i.e., degradation of dyes, anticancer, antimicrobial, antioxidant, etc.

Tea and Tea Products

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.

Antioxidant & Antimicrobial Activity of Medicinal Plants

Developing and Characterization of Catfish Skin Hydrolysates Including Antioxidant and Antimicrobial Properties

Antioxidant and Antimicrobial Properties of Withania Somnifera

Extracts of plants are more safe and their toxicity is 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 medicinal plants can be potential new sources of natural antioxidants.

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