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Antimicrobial Properties Of

Phenolic acids from finger millet (*Eleusine coracana*) milled fractions (whole flour, seed coat, 3%, 5% and 7%) were isolated and their antioxidant and antimicrobial properties were evaluated. Acidic methanol extracts from seed coat to whole flour were rich in polyphenol content and were found to be stable up to 48 h at pH 4, 7, and 9 as studied by ultraviolet spectroscopy.

Evaluation of antioxidant and antimicrobial properties of ...

Antioxidant and antimicrobial properties of bioactive phytochemicals from cranberry In the rational human diet, the important role of fruits and vegetables, which are a source of bioactive phytochemicals, is emphasized. Among fruits particular attention, due to a number of documented health-promoting properties, is focused on cranberry.

Antioxidant and antimicrobial properties of bioactive ...

In this regard, natural extracts of the Lamiaceae family, such as rosemary, have been studied because of its bioactive properties. Several studies have reported that rosemary extracts show biological bioactivities such as hepatoprotective, antifungal, insecticide, antioxidant and antibacterial.

Antioxidant and Antimicrobial Properties of Rosemary ...

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Essential oils have been studied extensively and there is much literature regarding their desirable antioxidant and antimicrobial properties, however, poor water solubility limits their application. Encapsulation of EOs in zein nanoparticles allows their dispersion in water, which greatly enhances their potential for use in food preservation and control of human pathogenic bacteria.

Antioxidant and antimicrobial properties of essential oils ...

Studies have shown that MW and degree of deacetylation influence the antioxidant and antimicrobial properties of chitosan (Jeon et al., 2001). Tomida et al. (2009) reported that low MW (2.8–87.7 kDa) chitosans had higher radical scavenging activity than high MW (604–931 kDa) chitosans. The low MW chitosans were also more effective in preventing the formation of carbonyl groups in plasma proteins exposed to peroxy radicals.

Physicochemical, antioxidant, and antimicrobial properties ...

Antioxidant capacity and antimicrobial activities of *Lepista nuda* (Bull.) Cooke extracts obtained with ethanol were investigated. Four complementary test systems, namely DPPH free radical scavenging, β -carotene/linoleic acid systems, total phenolic compounds and total flavonoid concentration, have been used. Linoleic, acid

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inhibition values of L. nuda ethanolic extract, BHA and α -tocopherol ...

Antioxidant and antimicrobial properties of ethanolic ...

The Anticancer, Antioxidant and Antimicrobial Properties of the Sesquiterpene β -Caryophyllene from the Essential Oil of *Aquilaria crassna*

The Anticancer, Antioxidant and Antimicrobial Properties ...

However, many phenolic agents exhibit both antioxidant and antimicrobial properties. In theoretical science, antioxidant activity is all about the reduction or removal of free radicals and nascent...

Is there any relationship between antioxidant and ...

antioxidant and antimicrobial activity of *Glycine max.* Polyphenols as antioxidant compounds are gaining a lot of importance due to their dual role in the food industry as lipid stabilizer and in prevention of oxidative stress-related disease. Antioxidants especially natural antioxidants are reported to

Antioxidant and Antimicrobial properties of Glycine Max-A ...

The aim of the present study was to determine the chemical composition (organic acids—acetic, tartaric, citric;

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sugars—sucrose, glucose, fructose; total acidity, alcohol content, pH—with FTIR instrument; content of selected mineral compounds—AAS instrument), antioxidant activity, antimicrobial activity and sensory profiles of prepared kombucha tea beverage. Black tea with white sugar ...

The evaluation of chemical, antioxidant, antimicrobial and ...

Secondary metabolites of plants are well known to exert health-promoting effects in humans. Phenolics, in particular, are a vast array of plant-derived substances with diversified biological activities, from antioxidant and anticancer properties up to the ability to inhibit and kill selected pathogenic bacteria [1,2,3].*Cytinus* (Cytinaceae) is a small genus of holoparasitic, nonchlorophyllic ...

Tannin profile, antioxidant properties, and antimicrobial ...

Abstract. Essential oils (EOs) are a mixture of natural, volatile, and aromatic compounds obtained from plants. In recent years, several studies have shown that some of their benefits can be attributed to their antimicrobial, antioxidant, anti-inflammatory, and also immunomodulatory properties. Therefore, EOs have been proposed as a natural alternative to antibiotics or for use in combination with antibiotics against multidrug-resistant bacteria in

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animal feed and food preservation.

Antimicrobial, Antioxidant, and Immunomodulatory ...

Despite the wide availability of rose cultivars, comprehensive information on petal chemical composition and healthful properties is still lacking. Therefore, the aim of this study was analysis of cytotoxic, antioxidant and antimicrobial activity and chemical composition of rugosa rose petals.

Cytotoxic, antioxidant, antimicrobial properties and ...

Some investigations have proven that the antioxidant and antimicrobial effects of phenols and flavonoids are structurally related.^{36, 37, 38, 39} Moreover, other minor constituents in honey, such as enzymes, proteins, and Maillard's reaction products, have been stated to synergistically advance its antioxidant capacity.⁴⁰ Hydrogen peroxide content, high osmolality, and acidity have also been highlighted as the main antibacterial agents in honey.⁴ Additionally, this study included ...

Antioxidant and antibacterial activities of multiflora ...

This study was conducted to determine the phytochemical constituents, antioxidant and antimicrobial properties of ethanolic extracts of the plant variety. Alkaloids, saponins, flavonoids, and...

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Phytochemical, antioxidant and antimicrobial properties of ...

One of the mechanisms of antioxidant action (which is believed to be important in the activity of tea catechins) is to scavenge free radicals, thereby inhibiting oxidation. This mechanism is also the explanation for antimicrobial activity in cells and cell membranes (Frei & Higdon, 2003).

Antioxidant and antimicrobial activities of tea infusions ...

responsible for the antibacterial, antifungal and antioxidant properties. Traditionally , rosemary oil has been shown to possess a number of applications in managing or curing many diseases such as

(PDF) medicines Antioxidant and Antimicrobial Properties ...

The studied extracts demonstrated antioxidative properties, both in ferric reducing antioxidant power assay (FRAP) as well as in free radical quenching measurement (DPPH). All of the studied...

Polyphenols composition, antioxidant and antimicrobial ...

Further, chitosan addition increased the antibacterial activity, while it decreased the antioxidant activities of composite edible films. In conclusion mixing gelatin and chitosan at a ratio of G75/C25 or G50/C50

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may improve the physico-chemical performance of composite films, without altering antimicrobial properties of chitosan or the antioxidant effect of gelatin.

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