Chemical Composition, Antibacterial and Antioxidant Effect of Salvia Officinalis, Mentha Piperita and Mentha Longifolia

Hashemi, M. (PhD) Assistant Professor of Food Hygiene, Department of Nutrition, Faculty of Medicine, Mashahd University of Medical Sciences, Mashhad, Iran

Amin Zare, M. (PhD) Assistant Professor, PhD of Food Hygiene, Department of Food Hygiene, Faculty of Health,

Zanjan University of Medical Sciences, Zanjan, Iran

Naghibi, S. (MSc) PhD Student of Food Hygiene, Department of Food Hygiene and Aquaculture, Faculty of Veterinary Medicine, Urmia University,

Urmia, Iran

Raeisi, M. (PhD)

Assistant Professor of Food Hygiene, Cereal Health Research Center, Golestan University of Medical Sciences, Gorgan, Iran

Hasanza Azar, H. (PhD) Assistant Professor of Food Hygiene, Department of Food

Hygiene, Faculty of Health, Zanjan University of Medical Sciences, Zanjan, Iran

Corresponding Author: Raeisi, M.

Email: drmraeisi@goums.ac.ir

Received: 6 May 2015 Revised: 27 Jul 2015 Accepted: 1 Aug 2015

Abstract

Background and Objective: The aim of this study was to evaluate chemical composition, antibacterial and antifungal effect and antioxidant property of *Salvia officinalis, Mentha piperita* and *Mentha Longifolia*.

Material and Methods: At first, chemical analysis of essential oils was determined using GC/MS. Then the antibacterial and antifungal effect of tested essential oils on *L. monocytogenes*, *S. aureus*, *S. typhimurium* and *E. coli* and two fungal strains including *A. niger* and *A. flavus* were determined using disk diffusion agar and broth microdilution methods. The antioxidant property of essential oils was evaluated using DPPH assay.

Results: Linalool (14.38%), l. menthone (19.03%) and δ -terpinene (21.78%) were the major components of *Salvia officinalis*, *Mentha piperita* and *Mentha Longifolia*, respectively. all tested essential oils had antibacterial effect on foodborne pathogens, which was comparable with tetracycline's effect. In addition, all essences had appropriate antioxidant potential compared with BHT.

Conclusion: based on the results, *Salvia officinalis*, *Mentha piperita* and *Mentha Longifolia* can be introduced as appropriate natural preservatives.

Keywords: Salvia officinalis; Mentha piperita; Mentha Longifolia, Antibacterial Agents