

# Invitro Antibacterial Activity of four Indian Spices against Some Pathogenic Organisms

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## **ABSTRACT**

In the present study the Indian spices extracts of *Piper nigrum*, *Foeniculum vulgare*, *Syzygium aromaticum* and *Elettaria cardamomum* was used for antibacterial activity assay. The test organism such as *Escherichia coli*, *klebsiella pneumonia*, *Staphylococcus aureus* and *Pseudomonas aeruginosa* were selected. This Indian spices have been reported to have antiseptic and disinfectant influences on the microbial world and are considered as antimicrobial agents. Spices extracts of *Piper nigrum*, *Foeniculum vulgare*, *Syzygium aromaticum*, *Elettaria cardamomum maximum* antibacterial activity against microorganisms *Escherichia coli*, *Pseudomonas aeruginosa*, *staphylococcus aureus*. All other bacterial species showed moderate antibacterial activities.

## **INTRODUCTION**

A Spice is a dried seed, fruit, root, bark or vegetative substance primarily used to flavouring, colouring or for preserving food. It have other uses, including medicinal, religious ritual, cosmetics or perfume production or as a vegetable. Turmeric roots are consumed as a vegetables and garlic as an antibiotic.

## **NUTRITION**

Herbs and spices have substantial antioxidant activity. Owing primarily to phenolic compounds especially flavonoids which influence nutrition through many pathways. These antioxidants also can act as natural preservatives, preventing or slowing the spoilage of food.

## **THE USES AND BENEFITS OF SPICES**

Spices are used in India and other countries make better use of spices by discovering for its benefits provided by the spices. Among like many spices Black pepper, Fennel, Cardamomum and cloves are taken for the investigation of antimicrobial activity for this study.

## **SCIENTIFIC CLASSIFICATION OF BLACK PEPPER**

Kingdom : Plantae  
Unranked : Angiosperms

Unranked : Magnolids  
Order : Piperales  
Family : Piperaceae  
Genus : Piper  
Species : P. nigrum  
Binomial name : ***Piper nigrum***

Black pepper (*Piper nigrum*) is a flowering vine in the family *Piperaceae*, cultivated for its fruit, which is usually dried and used as a spice and seasoning. Black pepper is native to south India. It is used for flavour and as a medicine. The spiciness of black pepper is due to the chemical piperine. It is added in food as flavouring agent.

## **SCIENTIFIC CLASSIFICATION OF FENNEL**

Kingdom : Plantae  
Unranked : Angiosperms  
Unranked : Eudicats  
Unranked : Asterids  
Order : Apiales  
Family : Apiaceae  
Genus : Foeniculum  
Species : F. vulgare  
Binomial name : ***Foeniculum vulgare***

It is a hardy, perennial, umbelliferous, herb, with yellow flowers and feathery leaves. It is grown in many parts of the world, especially on dry soils near the sea coast and on river banks. It is a highly aromatic and flavourful herb with culinary and medicinal uses.

## **SCIENTIFIC CLASSIFICATION OF CARDAMOMUM**

Kingdom : Plantae  
Unranked : Angiosperms  
Unranked : Monocots  
Unranked : Commelinids  
Order : Zingiberales  
Family : Zingiberaceae  
Genus : Elettaria  
Species : E. cardamomum  
Binomial name : ***Elettaria cardamomum***

Cardamomum of commerce is the dried ripe fruit often referred as the 'Queen of Spices' because of its very pleasant aroma and taste cardamomum is a perennial, herbaceous, rhizomatous plant. Based on

the nature of panicles, three varieties are recognized viz. Malabar with prostrate panicle, Mysore with erect panicle and vazhukka with semi erect panicle.

#### **SCIENTIFIC CLASSIFICATION OF CLOVE**

Kingdom	:	Plantae
Unranked	:	Angiosperms
Unranked	:	Eudicots
Unranked	:	Rosids
Order	:	Myrtales
Family	:	Myrtaceae
Genus	:	Syzygium
Species	:	S. aromaticum
Binomial name	:	<i>Syzygium aromaticum</i>

Cloves are the aromatic dried flower buds of a tree in the family Myrtaceae, *Syzygium aromaticum*, cloves are native to the Maluku islands in Indonesia and used as spice in all cuisines all over the world. Cloves are harvested primarily in Indonesia, India, Madagascar, Zanzibar, Pakistan and Sri Lanka. They have a numbing effect on mouth tissues.

#### **Staphylococcus aureus**

*Staphylococcus aureus* is a major pathogen for human. Almost every person will have some type of staphylococcus aureus infection during a life time ranging in infections staphylococcus aureus cause impetigo superficial skin infection that is common in sepsis with suppuration in any organ. Staphylococci of low invasiveness are involved in many skin infections (e.g. acne, pyoderma or impetigo)

#### **Pseudomonas aeruginosa**

*Pseudomonas aeruginosa*, an ubiquitous inhabitant of soil and fresh water causes several diseases. It causes 4% urinary tract infections, *Pseudomonas aeruginosa*, a gram negative bacteria is a clinically important pathogen because of therapeutic problem because it produces a high rate morbidity and mortality and because of the possibility of drug resistance developing during therapy. The main reason for this bacterial resistance is thought to be organism low outer membrane permeability to antibacterial agents. It affects victims of severe burns in cancer patients who have been treated with immunosuppressive drugs.

#### **Klebsiella pneumoniae**

*Klebsiella pneumoniae* is among the most common gram negative bacterial encountered by physicians worldwide. It is common hospital acquired pathogen causing urinary tract infections nosocomial *K. pneumoniae* is also a potential community acquired pathogen. In this collaborative study we evaluated geographic differences and trends in three prominent

presentations of community acquired *Klebsiella pneumoniae* chest radiography abnormalities such as bulging interlobar tissue and cavitary abscesses are prominent. However, the incidence of community acquired *Klebsiella pneumoniae* has apparently declined in the United States.

#### **Escherichia coli**

A strain of *Escherichia coli* a sub group within the species that has unique characteristics that distinguish it from other *Escherichia coli* strains. These differences are often detectable only at the molecular level however they may result in changes to the physiology or life cycle of the bacterium. For example ability to take upon a particular ecological niche or the ability to resist antimicrobial agents. Different strains of *Escherichia coli* are often host specific, making it possible to determine the source of faecal contamination in environmental samples and knowing which *Escherichia coli* strains are often host-specific. For example knowing which *Escherichia coli* strains are present in a water sample allows to make assumptions about a human another mammal or a bird.

#### **DISC DIFFUSION METHOD**

Antibiotic assay is performed by using disc diffusion technique two great. Scientist William Kirby and A.W. Bauer developed it during the year 1996. In this antibiotics present in the disc diffuse in to the remote area success fullness of disc diffusion is depends on amount of inoculum, nature of disc, moisture content of media and incubation condition. This test is done to determine which antibiotic is effectiveness against the particular pathogen. In this method both test and control organisms were used in two separate plate's width of the zone of inhibition is usually measured.

#### **MATERIALS AND METHODS**

##### **SPICES COLLECTION**

The spices like black pepper (*Piper nigrum*), Fennel seed (*Foeniculum vulgare*), Cloves (*Syzygium aromaticum*), cardamom (*Elettaria cardamomum*) was collected from shop Thiruvannamalai and in Kumbakonam, Thanjavur district, Tamil Nadu.

##### **BACTERIAL CULTURE COLLECTION**

Antibacterial activity of spices extract and synthetic compounds were investigated on four bacterial species. The bacteria organisms were used in this study includes one gram positive bacteria, *Staphylococcus aureus* and three gram negative bacterial strains that is *Escherichia coli*, *Klebsiella pneumoniae*

*pneumoniae* and *Pseudomonas aeruginosa*. The microorganisms were obtained from diagnostic centres of Trichy, Thanjavur District and Tamil nadu.

### **GENERAL MICROBIOLOGICAL TECHNIQUES**

General laboratory techniques for the preparation of media inoculation maintenance of culture were followed.

### **CLEANING OF GLASS WARE**

All glass wares were kept in chromic acid cleaning solution (10%) potassium dichromate in 25% sulphuric acid for a few hours. The glass wares were washed thoroughly in tap water followed by detergent solution and finally rinsed with distilled water.

### **STERILIZATION**

Media were sterilized in autoclave at 121°C (1510s) pressure for 15 minutes. The glass wares were sterilized in a hot air oven at 110°C for 3 hours.

### **MEDIA USED**

#### **MULLER-HINTON AGAR**

Beef infusion	-	300g
Casein acid hydrolysate	-	17.5g
Starch	-	15.0g
Agar	-	17.0g
Distilled water	-	1000ml
pH	-	7.3 ± 0.2

#### **NUTRIENT BROTH**

Beef infusion	-	3.0gm
Peptone	-	5.0gm
Sodium chloride	-	5.0gm
Distilled water	-	1000ml
pH	-	7.0

### **PREPARATION OF MEDIA**

#### **MULLER HINTON AGAR**

10gm of Muller-Hinton agar was suspended in 1000ml of distilled water and the pH was adjusted to 7.3 ± 0.2 and the agar was boiled to dissolve the medium completely. The medium was sterilised by autoclaving at (121°C) (15lbs pressure) for 15 minutes and mixed well before pouring.

#### **EXTRACTS PREPARATION**

##### **ETHANOL EXTRACT**

The fine powder of 4 spices, like black pepper, fennel seeds, cloves and cardamom was taken. 2.5gm of each spice were mixed with 7.5ml of ethanol separately. 25% was kept for 12hrs for proper mixing of bioactive compounds. From this µl of extract was used for antibacterial assay.

#### **INVITRO SUSCEPTIBILITY TESTING FOR BACTERIAL SPECIES**

Gram positive bacteria *Staphylococcus aureus* and gram negative bacterial strain such as *Escherichia coli*, *Klebsiella pneumoniae* and *Pseudomonas aeruginosa* were used for the study.

#### **INOCULUM PREPARATION**

The test organism of each strain was suspended in 5ml of nutrient broth and incubates overnight culture were diluted 1/10 with nutrient broth before use.

#### **DISC-DIFFUSION METHOD**

##### **PREPARATION OF DISC**

What Mann No.1.6mm filtered paper disc were prepared and sterilized by autoclaving. These discs were plated and each disc was impregnated with appropriate quantity of stock solution and dried overnight at 37°C. This was carried out under sterile condition inside a laminar air flow.

#### **INOCULATION AND TESTING**

Antimicrobial activity at the extracts was tested using the disc diffusion methods 10µl of each extract was impregnated into empty sterilized antibiotic disc. Each Muller Hinton agar plate was inoculated with the standard inoculums suspension by soaking a swab and rotating it over the agar plate. The paper disc was placed over the inoculated agar. After 24 hour of incubation at 37°C zone of an inhibition was measured and recorded.

**THERAPEUTIC USES OF CERTAIN MEDICINAL INDIAN SPICE**

SCIENTIFIC NAME THE PLANTS	LOCAL NAME	PARTS USED	MEDICINAL USES
<i>Piper nigrum</i>	Melaku	Fruit	Digestive disorder, Vomiting, diarrhoea, Flatulence, blood Purification, urinary Problems and skin Diseases.
<i>Foeniculum vulgare</i>	Sombu	Seed	Reduces blood cholesterol
<i>Elettaria cardamomum</i>	Elakkai	Fruits	Help to control bad breath And digestive disorder. A Whole cardamom chewed is good for diabetes
<i>Syzygium aromaticum</i>	Kirambu	Flower	Reduce blood sugar dental pain, oral ulcers, vomiting, and diarrhoea and spleen sto coldness.

**RESULT**

The present study investigated the antibacterial activity of ethanol extract is presented in the table the four spices. The extracts tested exhibited different degree of antibacterial activity against tested microorganisms, such as *Escherichia coli*, *Klebsiella pneumoniae*, *Staphylococcus aureus* and *Pseudomonas aeruginosa*.

Ethanol extract of Black pepper (*Piper nigrum*) (25%) showed the zone of inhibition ranging from *Escherichia coli* (36mm), *Klebsiella pneumoniae* (10mm), *Staphylococcus aureus* (30mm), *Pseudomonas aeruginosa* (28mm). Among these organisms *Escherichia coli* showed the higher zone of inhibition (Table 1).

Ethanol extract of Fennel seed (*Foeniculum vulgare*) (25%) showed the zone of inhibition ranging from *Escherichia coli* (33mm), *Klebsiella pneumoniae* (10mm), *Staphylococcus aureus* (34mm) and *Pseudomonas aeruginosa* (30mm). Among these organisms *Staphylococcus aureus* showed the higher zone of inhibition (Table 2).

Ethanol extract of Cloves (*Syzygium aromaticum*) (25%) showed the zone of inhibition ranging from *Escherichia coli* (25mm), *Klebsiella pneumoniae* (10mm), *Staphylococcus aureus* (27mm), *Pseudomonas aeruginosa* (28mm). Among these organisms *Pseudomonas aeruginosa* showed the higher zone of inhibition (Table 3).

Ethanol extract of cardamom (*Elettaria cardamomum*) (25%) showed the zone of inhibition ranging from *Escherichia coli* (31mm), *Klebsiella pneumoniae* (12mm), *Staphylococcus aureus* (30mm), *Pseudomonas aeruginosa* (28mm). Among these organisms *Escherichia coli* showed the higher zone of inhibition (Table 4).

**ANTIBIOTIC SENSITIVITY**

Antibiotic sensitivity of penicilium, Gentamycin against *Escherichia coli* (30mm), *Staphylococcus aureus* (28mm), *Klebsiella pneumoniae* (6mm), *Pseudomonas aeruginosa* (25mm). Among the tested organism *Escherichia coli* showed maximum zone of inhibition.

**TABLE 1: ANTIBACTERIAL ACTIVITY OF ETHANOLIC EXTRACT OF *Piper nigrum***

S.NO	BACTERIAL SPECIES	DIAMETER OF THE ZONE OF INHIBITION IN (mm) (M±SD)
		<i>Ethanol</i>
1	<i>Escherichia coli</i>	36 ± 0.7
2	<i>Staphylococcus aureus</i>	30.3 ± 0.7
3	<i>Klebsiella pneumoniae</i>	10 ± 0.1
4	<i>Pseudomonas aeruginosa</i>	28 ± 0.4

**TABLE 2: ANTIBACTERIAL ACTIVITY OF ETHANOLIC EXTRACT OF *Foeniculum vulgare***

S.NO	BACTERIAL SPECIES	DIAMETER OF THE ZONE OF INHIBITION IN (mm) (M±SD)
		<i>Ethanol</i>
1	<i>Escherichia coli</i>	33 ± 0.8
2	<i>Staphylococcus aureus</i>	34.3 ± 0.8
3	<i>Klebsiella pneumoniae</i>	10 ± 0.1
4	<i>Pseudomonas aeruginosa</i>	30.8 ± 0.6

**TABLE3: ANTIBACTERIAL ACTIVITY OF ETHANOLIC EXTRACT OF *Syzugium aromaticum***

S.NO	BACTERIAL SPECIES	DIAMETER OF THE ZONE OF INHIBITION IN (mm) (M±SD)
1	<i>Escherichia coli</i>	25.1 ± 0.5
2	<i>Staphylococcus aureus</i>	27 ± 0.7
3	<i>Klebsiella pneumoniae</i>	10 ± 0.1
4	<i>Pseudomonas aeruginosa</i>	29 ± 0.8

**TABLE 4: ANTIBACTERIAL ACTIVITY OF ETHANOLIC EXTRACT OF *Elettaria cardamomum***

S.NO	BACTERIAL SPECIES	DIAMETER OF THE ZONE OF INHIBITION IN (mm) (M±SD)
1	<i>Escherichia coli</i>	31 ± 0.8
2	<i>Staphylococcus aureus</i>	30 ± 1.2
3	<i>Klebsiella pneumoniae</i>	12 ± 0.77
4	<i>Pseudomonas aeruginosa</i>	28 ± 0.8

**DISCUSSION**

The present study investigated the antibacterial activity of ethanol extracts. The four spices the extract tested exhibited different degree of antibacterial activity against tested microorganism. Such as *Escherichia coli*, *Klebsiella pneumoniae*, *staphylococcus aureus* and *Pseudomonas aeruginosa*.

Antibacterial activity of black pepper from the Ethanolic extract by agar disc diffusion method. The zone of inhibition range from *Salmonella*

(25mm), *Bacillus* (20mm), *Escherichia coli* (30mm) and *Staphylococcus aureus* (27mm). Among this black pepper showed higher zone of antibacterial activity against *Escherichia coli*. (ELGAYYAR M ET al., 2001).

The present study investigated the antibacterial activity of black pepper (*Piper nigrum*). Ethanolic extract of pepper were evaluated for antibacterial activity by Muller Hinton agar disc diffusion method. Among these organisms *Escherichia coli* showed the higher zone of inhibition.

The Ethanolic extract of Fennel seeds were evaluated method. The zone of inhibition against various bacteria was measured. The result indicate excellent inhibition of Fennel Ethanolic extract was ranged from *Staphylococcus aureus*  $30.4 \pm 0.6$ , *Bacillus cereus*  $12 \pm 0.8$ , *Pseudomonas aeruginosa*  $30 \pm 0.18$  and *Escherichia coli*  $25 \pm 0.77$ . Showed extract higher zone of inhibition for *Pseudomonas aeruginosa* (Singh et al., 2008)

The present study investigated the antibacterial activity of fennel seeds the mode of action of a bacteria were done. The fennel extract showed higher zone of inhibition for *Staphylococcus aureus*.

The antibacterial properties of *Syzygium aromaticum* commonly known as clove tested food borne pathogens. Agar diffusion susceptibility test revealed inhibition zone of clove sample compare to ethanolic extract was showing best results against gram positive culture *Staphylococcus aureus* and two gram negative culture *Pseudomonas aeruginosa* and *Escherichia coli*. The MIC value was determined by using broth dilution methods. (Amit pandey et al., 2011)

The present study investigated the antibacterial activity of cloves extract was found against five disease causing bacteria. Among these bacteria cloves showed higher antibacterial activity against *Pseudomonas aeruginosa*.

Antibacterial activity of cardamom ethanolic extract was evaluated by agar disc diffusion method. The diameter of the zone of inhibition against various gram positive and gram negative bacteria *Salmonella typhi*. The zone of inhibition large from *Salmonella typhi* (konning TAMIL et al., 2004).

The present study of antibacterial activity of ethanolic extract of cardamom was evaluated by disc diffusion method. Among these organisms *Escherichia coli* showed the higher zone of inhibition.

Among the spices Black pepper showed higher zone of inhibition for *Escherichia coli*, Fennel showed higher zone of inhibition for staphylococcus aureus, cloves showed higher zone of inhibition for *Pseudomonas aeruginosa* and cardamom showed higher zone of inhibition for *Escherichia coli*.

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