

**THE *IN VITRO* ANTIBACTERIAL ACTIVITY OF SOME
IRANIAN ESSENTIAL OILS ON
Bacillus cereus AND *Staphylococcus aureus***

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ABSTRACT

Medicinal plants contain numerous biologically active compounds, many of which have been shown to have antibacterial properties. In this study, the antibacterial effect of the essential oils of thyme (*Thymus vulgaris* L.), peppermint (*Menthae piperita* L.), fennel (*Foeniculum vulgare* MILL) and caraway (*Carum carvi* L.) were studied for antibacterial activity against *Bacillus cereus* and *Staphylococcus aureus* by the agar dilution method. The essential oils of thyme (*Thymus vulgaris* L.) were active against *Staphylococcus aureus* and *Bacillus cereus*, inhibiting both microorganisms with MICs of 25 and 50 µg/ml, respectively. Consequently, it is likely that these plants may be used in the field of food preservation.

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