



Spicy Food & Inhibition of Pathogenic Microbial Growth

The Ration

- I chose “spicy food and the inhibition of path” because I love spicy food.
- This topic is important for exploration and ac because it gives people who eats spicy food c they are putting in their bodies.
- Learning about inhibition of pathogenic micro importance for the betterment of humanity b antibacterial and antifungal activity.

Backgrou

- Growth inhibition of gram-positive and gram-negative bacteria, yeast and mold by garlic, onion, cinnamon and spices (Shelef, L.A., 2007)
- Benzoic and sorbic acids are commonly applied as food preservatives which causes morbidity and mortality (Q., Meng, X., Li, Y., Zhao, C. N., Tang, G. Y., & L.