

EFFICACY OF ANTIMICROBIAL ACTIVITY OF GARLIC EXTRACTS ON BACTERIAL PATHOGENS COMMONLY FOUND TO CONTAMINATE MEAT

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ABSTRACT

Background: Meat is a major source of food and raw materials for a number of industries, yet a lot of meat is wasted each year due to deterioration as a result of spoilage by micro-organisms such as *Pseudomonas*, *Acinetobacter*, *Moraxella*, *Bacillus*, *Campylobacter*, *Escherichia*, *Listeria*, *Clostridium*, *Salmonella* and *Staphylococcus* species.

Objective: To determine efficacy of antimicrobial activity of garlic extracts on bacterial pathogens commonly found to contaminate meat.

Design: A cross sectional study.

Setting: The Department of Public Health, Pharmacology and Toxicology, Faculty of Veterinary Medicine University of Nairobi.

Subjects: Garlic from Nganoini farm in Laikipia County, Kenya

Results: The results indicated that garlic absolute ethanol extract had the highest efficacy of antimicrobial activity inhibiting all test micro-organisms.

Conclusion: Ethanolic extract can be used as a meat preservative or decontaminant.