

International Conference on
FOOD SAFETY AND HEALTH
and
11th World Congress on
FOOD CHEMISTRY AND FOOD MICROBIOLOGY
August 30-31, 2018 Dubai, UAE

Antifungal activity of essential oil from *Anethum graveolens* L. growing wild in south west of Algeria on the fungi growth

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This work studies the antifungal activity from essential oil of *Anethum graveolens* L. growing wild in the south-west of Algeria. The local plant tested gives a good essential oil yield (2.10%). The antifungal properties of the selected oil were tested against seven fungi. Other physicochemical parameters are also measured in this study. The results of direct contact method showed that the oil was active against mycelial growth of fungi. All strains were inhibited at Minimum Inhibitory Concentrations (MICs) as from 1/500 v/v, except *Aspergillus niger* at MIC (1/180 v/v). *Alternaria alternata* was most sensitive, being inhibited at MIC as weak as 1/6500 v/v. The results of biomass technique on liquid medium revealed that, the studied oil was effective to inhibit the fungal biomass produced. All strains were inhibited at concentration as weak as 1/370 (v/v).

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