

Antibacterial Activity of Kecombrang Flower Extract Toward Pathogenic and Food Spoilage Bacteria

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Abstract	In this study, kecombrang flowers was extracted with non polar (hexane), semipolar (ethyl acetate) and polar (ethanol) solvent. The result revealed that ethil acetat and ethanol extracts inhibited 7 bacteria, i.e : spore forming bacteria (<i>Bacillus cereus</i>), Gram positive bacteria (<i>Staphylococcus aureus</i>) and (<i>Listeria monocytogenes</i>), Gram negative bacteria (<i>Salmonella typhimurium</i> , <i>Aeromonas hydrophila</i> and <i>Escherichia coli</i>), spoilage bacteria (<i>Pseudomonas aeruginosa</i>) but did not inhibit <i>Lactobacillus plantarum</i> . The hexane extract did not show antimicrobial activity. On well diffusion test, ethil acetate developed clear zones of 12.3 mm (diameters) and this was higher than ethanol extract 11.0-15.4 mm (diameters). The MIC (minimum inhibitory concentration) of ethil acetate and ethanol extract against the seven bacteria were 3-13 mg/ml. Key words : Kecombrang (<i>Nicolia speciosa</i>), antibacteria, extract
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