Abstract

Staphylococcus aureus is a important born pathogen for food industry and is a member of hazand grop food born bacteria. This study aimed to the antibacterial activity of alcoholic extract of hibiscus (hibiscus sabdariffa) in inhibiting of S. aureus (Staphylococcus aureus) alone and in combination with nisin in minced meat vannamei shrimp was done. Extraction of Extracts of plants was performed with using vacuum evaporation was conducted with the help of Rotary effect of different concentrations of alcoholic extracts of hibiscus (0, 1, 5/2, 5/3, 5%) and solution of nisin $(0, 5/0, 5/2 \mu g/g)$ and combining varying amounts of solution nisin ($\mu g/g$) and extracts (%): (0/25+3/5), (0/25+5), (0/5+1), (0/5+2/5), (2/5+1), (2/5+2/5) on growthing bihavior of the Staphylococcus aureus at 4° c temperature over 21days was investigated. The results showed that bacterial growth at extracts of hibiscus (3/5, 5) and solution of nisin (0/5, 2/5)afther six day has stopped on Low concentrations of extracts of hibiscus (1and 2/5%) did not have significant differences to inhibit the bacterial growth. Combined treatment were effective after six days to stop the growth of Staphylococcus aureus. According to the findings of this research, hibiscus extract and solution of nisin alonely has an inhibitory properties and those have natural preservative effests for food instead of industrial chemicals additives. This research approved the synergistic effect of nisin and alcoholic extract on the inhibition of the bacterial growth.

Key words: litopenaeus vannamei, Staphylococcus aureus, Hibiscus sabdariffam, Nisin, alcoholic Extract



University of Zabol Graduate school Faculty of Veterinary Departement of health food

The Thesis Submitted for the Degree of General ph.d of veterinary medicine

Effect of nisin and alcoholic extract of hibiscus sabdariffa on inoculated populations of *staphylococcus aureus ATCC 1113* in litopenaeus vannamei minced fillet at 4°C.

Supervisors

Dr. M. Rahnema Dr. M. Alipuor Eskandani

Advisors

Dr. D. Saadati Miss A. Nuri Jangi

> **By** S. Sargazi