

**THE ANTIMICROBIAL ACTIVITIES AGAINST FOOD PATHOGENS
OF *HYPERICUM PERFORATUM* L. FLOWERS AND ITS
NON-ENZYMATIC ANTIOXIDANT ACTIVITY**

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The biggest problem in the food industry is to extend the shelf life of food. Sector to cope with food pathogens, is to try different methods. There are several consumer trends that may have an impact on foodborne disease. Additionally, today's researches are focused on discovering and using new antibiotics against bacteria. *Hypericum perforatum* L. is a representative of the *Hypericaceae* family with confirmed therapeutic effects on burns, antidepressant, antiviral, antioxidant and antimicrobial activity. The antimicrobial activity of *H. perforatum* flower extract against food pathogens has not been studied, the *in vitro* antimicrobial activity of flower parts of the plant growing in Mugla was evaluated using disc diffusion method. The aim of this work was to investigate the antimicrobial effects of *H. perforatum* extracts against food pathogens, and its non-enzymatic antioxidant potentials. The extract showed maximum inhibition zone against *Staphylococcus aureus* and *Listeria monocytogenes*, and the zone was 16 mm. *S. aureus* and *L. monocytogenes* showed the lowest sensitivity to *H. perforatum* methanol extract (1625 µg/mL). In addition, the extracts were tested against the stable 2,2-diphenyl-1-picryl-hydrazyl-hydrate free-radical for antioxidant activity. The extracts of *H. perforatum* have antimicrobial, and antioxidant potential.

Keywords: *H. perforatum*, food pathogen, antimicrobial, antioxidant

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