DMC RESEARCH CENTER

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MICROBIOLOGICAL REPORT

Trial: *In-vitro* study comparing the antimicrobial effect of different commercial products.

Products: Proallium DMC.

Tested microorganisms: *Listeria monocytogenes CECT 4032* (isolated from a meningitis patient after consumption of contaminated cheese), *Bacillus cereus CECT 495, Lactobacillus sakei CTC* (isolated from food source), *Salmonella enteritidis serotype Derby CTC* (isolated from a patient with food-born intoxication), *S. aureus CECT 975* (producer of enterotoxine A*) y Penicilium digitatum* (wild strain) and others listed below.

Methods: Diffusion in agar. The area without any microbial growth which surrounds the active principle is expressed in mm.

Results:

Court of inhibition of growth expressed in mm

Microorganismos ensayados	PROALLIUM DMC 500 ppm
Listeria monocytogenes CECT 4032 serotype 4b	45
Bacillus cereus CECT 148	34
Bacillus megaterium	31
Lactobacillus sakei	26
Staphylococcus aureus subsp. aureus CECT 976. Enterotoxin A	22
Salmonella enteritidis subssp. enterica CECT 443	16
Escherichia coli H157:H7 CECT 4972	21
Yersinia enterocolitica IP383 serotyoe O:9	22
Campylobacter jejuni CECT 7572	15
Pseudomonas aeruginosa CECT 118	15
Enterococcus faecalis ATCC 29212	20
Zyosaccharomyces bailii DMC 03	21
Penicillium digitatum CECT 2954	30
Penicillium itallicum CECT 20332	35
Aspergillus niger DMC 15	29

Data expressed in mm, representing the diameter of inhibition of microbial growth (including 6 mm of the disc's diameter)

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Conclusions:

• In general, the tested products exerted a good effect of inhibition against the tested strains.

• The results indicate that the effect against moulds and gram-positive bacteria is higher.

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