Antimicrobial activity of *Curcuma longa*, *Foeniculum vulgare*, *Sesamum indicum*, *Ocimum basilicum* and *Petrosolium sativum*


In recent years there has been an increasing interest in the use of natural substances in food conservation, because consumers have demanded the restrictive use of chemical preservatives in food. Thus, the aim of this work was to evaluate the antimicrobial activity of ethanolic extracts (EE), hexanic extracts (HE) and essentials oils (EO) of *C. longa*, *F. vulgare*, *S. indicum*, *O. basilicum* and *P. sativum* against *Staphylococcus aureus*, *Bacillus cereus*, *Escherichia coli* and *Candida albicans*. The plant extracts were obtained by maceration in hexane or ethanol and the essential oils for hydrodistillation in Clevenger. The antimicrobial activities of extracts and EO, in concentrations of 500µ/mL, were performed by the modified method of agar in plate with modified hole. Among the five plants analyzed, only *S. indicum*, did not show activity against all microorganisms tested. The HE, EE and EO of *O. basilicum* and *C. longa* were effective against *S. aureus* and *B. cereus*, respectively. *E. coli* was sensitive only to the OE of *O. basilicum* and *F. vulgare*. The OE of *P. sativum* and *F. vulgare* (500µ/mL) were able to inhibit completely of the growth of *C. albicans*. There is a large number of plant extracts and essential oils of plants which present antimicrobial activity and these results suggest that the use of extracts and essential oils of these plants could be considered as an alternative to food preservation.