Obtaining ethanolic extract of grape residue with antimicrobial activity

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In the search for new compounds with antimicrobial and antioxidant properties, bioactive compounds of plant extracts have been shown to be an important natural source alternative. However, the feasibility of the use of such waste is not grounded. With the purpose of obtaining grape extract and assess antimicrobial activity against bacteria of the alcoholic fermentation, samples of the dried residue of grape Santa Isabel (Vitis labrusca) were kept in 70% (v/v) ethanol in a ultrasound bath for 10, 20, 35, 50, or 60 minutes. The samples were centrifuged following and the supernatant is concentrated at 40ºC. The total phenolics compounds (TPC) content of extracts was determined by colorimetric method of Folin-Ciocalteau assay. Extracts with high TPC were evaluated as the antimicrobial to bacteria present in the alcoholic fermentation. The CFT obtained in the samples ranged between 614.51 and 3846.3 mg. 100 g – GAE 1 dry weight; the maximum was retrieved 20 minutes of maceration. Despite the high amount of CFT, the statements do not inhibit the growth of bacteria Lactobacillus fermentum and Bacillus subtilis, contaminants of the alcoholic fermentation, when tested by the method of diffusion on agar.