BIOACTIVE POTENTIAL OF AQUEOUS AND METHANOLIC EXTRACTS OF *MALVA SYLVESTRIS* L.

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Introduction & Objectives:

The widespread use of culinary plants for health purposes has increased considerably due to their great importance for a balanced diet.

Methodology (Material and methods):

In this study, different extracts (by maceration) of the whole and fresh plant of *Malva sylvestris* were investigated for their level of total phenolic compounds, antimicrobial activity against Gram-positive strains: *Staphylococcus aureus* (ATCC-25923) by the method of diffusion in solid medium [1].

In addition to four Gram-negative strains: *Escherichia coli* (ATCC-25922); and their antioxidant activities using 1, 1-diphenyl-2-picryl-hydrazyl DPPH method [2].

Results and Discussion:

The total phenolic content was found to be 383.66µg EAG/ml and 366. 66 µg EAG/ml fresh plant weight in the methanolic and aqueous extracts respectively. Methanolic extract was found to be more active towards pathogenic microorganisms.

Conclusion: The present study revealed that the consumption of this plant would exert several beneficial effects by virtue of their antioxidant and antimicrobial activities.

Keywords: *Malva sylvestris*; extracts; antimicrobial; antioxidant activity; Tiaret.

Communications Affichées

References

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