

Antimicrobial and Phytotoxic activity of essential oil of Origanum vulgare growing in Cilento

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Recent studies demonstrated that aromatic plants are a good source of nutraceuticals with a positive impact in human and vegetal health. Moreover, there is a growing interest in use of essential oils as possible alternatives for traditional antibiotics, pesticides and herbicides. Origanum vulgare L. is an aromatic perennial herb, belonging to Lamiaceae family, with many health benefits. This study was carried out to characterize the chemical composition of O. vulgare essential oil (EO) and to evaluate in vitro its antimicrobial and phytotoxic activities. The antimicrobial activity was performed against some post-harvest phytopathogenic fungi (Botrytis cinerea, Penicillium expansum, Aspergillus niger and Monilinia fructicola) and some phytopathogenic bacteria (Bacillus megaterium and Clavibacter michiganensis (G+ve) and Xanthomonas campestris, Pseudomonas fluorescens, and P. syringae pv. phaseolicola (G-ve). In O. vulgare EO, 35 compounds were identified, accounting 97.8% of the total oil. The main constituent is carvacrol (77.8%), followed by p-cymene (5.3%) and γ -terpinene (4.9%). The phytotoxicity of the studied EO was evaluated against the germination and initial radicle elongation of Raphanus sativus L. (radish), Lactuca sativa L. (lettuce), Lepidium sativum L. (garden cress), Solanum lycopersicum L. (tomato). Results demonstrated that the studied EO has a promising in vitro antimicrobial activity against all tested phytopathogens at all tested concentrations. It showed an interesting effect - in terms of Minimal Inhibitory Concentration and Minimal Bactericidal Concentration- against Listeria innocua and Listeria monocytogenes indeed needing concentrations of 0.02 and 0.05 % (v/v) of the EO for both bacteria, respectively. Moreover, both germination and radical elongation of selected plants were sensitive to the studied EO.

Bacteria	MIC (%, v/v)	MBC (%, v/v)
L. innocua	0.02	0.05
L. monocytogenes	0.02	0.05