ANTIMICROBIAL ACTIVITY SCREENING OF ALLIUM TUNCELIANUM

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ABSTRACT
Allium tuncelianum is locally cultivated in Tunceli, Turkey and it is an endemic garlic species. Antimicrobial activity of A. tuncelianum was tested against nine gram negative and eight gram positive bacteria (17 bacteria including species of Bacillus, Enterobacter, Enterococcus, Escherichia, Klebsiella, Listeria Pseudomonas, Salmonella and Staphylococcus. By using Candida albicans, antifungal activity against also was investigated. Three different processes, namely chopping, freezing and silencing were applied before extraction and the antimicrobial activity of A. tuncelianum ethanol extract was analysed with disk diffusion method. The results were presented that A. tuncelianum has important antimicrobial potential against C. albicans DSMZ 1386, B. subtilis DSMZ 1971 and E. faecium, but its anti-candidal activity is greater than antibacterial activity.

KEYWORDS: Allium tuncelianum, garlic, antimicrobial activity, disk diffusion test, bacterial strains, fungal strains.

INTRODUCTION
Natural antibiotic materials research became an important subject because of developing resistance of the bacteria, which cause infective diseases, against commonly used antibiotics.[1] Since ancient times several diseases have been treated with natural products, such as plants. Today, this treatment has become critical for many developing countries.[2] Garlic is the most significant of them and it is used as medicine since ancient times. First experiment was applied by Pasteur, but antibacterial, antifungal, antiprotozoal and antiviral activity is determined at late numerous studies.[3,4] Allicin, which is dialilil thioulate, one of the garlic components, however it is only released when garlic is chopped and allinase enzyme reacts with allinin. Antibacterial and antifungal activity is related to allicin – SH’s (sulphydryl group) specific linkage feature.[5] Although the antimicrobial activity of many garlic species were determined until today, but the broad range antimicrobial activity of A. tuncelianum hasn’t been analyzed before by disk diffusion method. Previously it was proved that chopped garlic clove has higher antimicrobial activity than frozen and sliced clove, because of allicin is released critically after chopping process. Therefore the effect of A. tuncelianum was firstly analyzed after these 3 different processes against 17 bacteria and 1 fungi.

MATERIALS AND METHODS
Obtaining of plant materials
Allium tuncelianum was obtained from Ovacık area of Tunceli (Turkey). Fresh garlic samples are used for experiment and it was free of any chemical treatment.

Ethanol extracts of garlic
Chopped, frozen and sliced garilces were prepared. Garlic samples were chopped into small pieces with grinder; were sliced just into two with knife; were frozen with ultra-freezer, then it was ground immediately by cold grinder (TF). In all processes 40 g of garlic was used and these samples were shaken in ethanol (Sigma-Aldrich) at 125 rpm for 2 days at room temperature.[7,8] After that, all of them were filtrated through Whatman No.1 filter paper into evaporation flasks. Filtrates were evaporated by a rotary evaporator (Buchi R3) at 45°C.[9] Finally,
remnants were collected and it is used to prepare to 303.75, 607.5 and 656.25 µg.

**Test microorganisms**

17 bacteria and 1 fungi species was used and these microorganism was sustained on Nutrient Agar (BD Difco, USA). There are 11 standard bacteria and 1 standard fungi. Five of them are standard gram positive bacteria, which are *Bacillus subtilis* DSMZ 1971, *Enterococcus faecalis* ATCC 29212, *Listeria monocytogenes* ATCC 7644, *Staphylococcus aureus* ATCC 25923 and *Staphylococcus epidermidis* DSMZ 20044. The others are standard gram negative bacteria, which are *Enterobacter aerogenes* ATCC 13048, *Escherichia coli* ATCC 25922, *Pseudomonas aeruginosa* DSMZ 50071, *Pseudomonas fluorescens* P1, *Salmonella enteritidis* ATCC 13075 and *Salmonella typhimurium* SL1344. There is 1 standard fungi, which is *Candida albicans* DSMZ 1386. Besides, there are 6 non-standard bacteria, which are isolated from food at Ankara University microbiology laboratory. Three of them are gram positive bacteria, which are *Enterococcus durans*, *Enterococcus faecium* and *Listeria innocua*. The others are gram negative bacteria, which are *Klebsiella pneumonia*, *Salmonella infantis* and *Salmonella kentucky*.

**Preparation of Inocula**

All bacterial strain were incubated at 37 °C for 24 hours, however *Candida albicans* DSMZ 1386 was incubated at 27°C for 48 hours. Each bacteria and yeast were inoculated into 0.9% sterile saline solution and adjusted to 0.5 McFarland standard, in order to standardize inocula to contain about 10^5 cfu.mL^-1 for bacteria and 10^7 cfu.mL^-1 for *Candida albicans*. [12]

**Antimicrobial activity test**

The antimicrobial activity of garlic ethanol extract was performed by disk diffusion test, as described by Andrews (2003). Firstly, Mueller Hinton Agar (BD Difco, USA) was poured into 90 mm sterile Petri dish in order to reach a meat depth of 4.0 mm ±0.5mm. 94.5, 189 and 262.5 µg of extracts were loaded on 6 mm Oxoid Antimicrobial Susceptibility Test Disks. Disks were left to dry overnight at 30°C in sterile conditions in order to prevent any remaining of solvent, which may interfere with the results. After that, prepared microorganisms, which were inoculated into saline solution were streaked on the surface of petri dishes. These plates were left to dry for 5 minutes at room temperature in aseptic conditions. Next, disks were tightly applied to the surface of plates. Finally, these plates were incubated and inhibition zone diameters were observed.

**Controls**

Empty sterile disks and extraction solvent (ethanol) were used as negative controls.

**Statistics**

The statistical analysis was executed using a non-parametric method Kruskal-Wallis which is one-way analysis of variance with p < 0.05.

**RESULTS AND DISCUSSION**

Antimicrobial activity of *Allium tuncelianum* cloves ethanol extracts were analyzed. In order to load extracts, empty sterile disks were used, then these disks were applied on a Mueller Hinton Agar (culture medium), which was inoculated with microorganisms. Inhibition zone was observed, when the extracts had activity against these microorganisms. The diameter of these zones were measured as diameters in millimetres as given in Table 1. No activity for empty sterile disks and ethanol loaded on disks and evaporated before application, which are negative controls, were observed.

The diameter of inhibition zones for *A. tuncelianum* is given in Table 1. Tunceli- chopped garlic (TC) has antimicrobial activity against 5 bacteria, however Tunceli-frozen garlic (TF) has antimicrobial activity against 5 bacteria and Tunceli-sliced garlic (TS) has antimicrobial activity against 4 bacteria. According to table 1, TC and TF has moderate antimicrobial activity against *B. subtilis* DSMZ 1971 (14 and 12 mm respectively) and low antimicrobial activity against *E. faecium* (12 and 9 mm respectively at 656.25 µg). Furthermore, TC has great (17 mm), TD has moderate (13 mm) and TS less (10 mm) antifungal activity against *Candida albicans* DSMZ 1385. These results demonstrate that freezing slightly affected the antimicrobial activity of *A. tuncelianum*, however slicing negatively affected its activity.

**Table 1. Disk diffusion test result for Allium tuncelianum (Inhibition zones in mm).**

<table>
<thead>
<tr>
<th>Microorganism</th>
<th>TC 1</th>
<th>TC 2</th>
<th>TC 3</th>
<th>TF 1</th>
<th>TF 2</th>
<th>TF 3</th>
<th>TS 1</th>
<th>TS 2</th>
<th>TS 3</th>
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</thead>
<tbody>
<tr>
<td><em>B. subtilis</em> DSMZ 1971</td>
<td>10</td>
<td>14</td>
<td>14</td>
<td>9</td>
<td>11</td>
<td>12</td>
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<tr>
<td><em>C. albicans</em> DSMZ 1386</td>
<td>11</td>
<td>18</td>
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<td>8</td>
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<td><em>E. aerogenes</em> ATCC 13048</td>
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<td><em>E. durans</em></td>
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<td><em>E. faecalis</em> ATCC 29212</td>
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<td><em>E. faecium</em></td>
<td>7</td>
<td>10</td>
<td>12</td>
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<td><em>E. coli</em> ATCC 25922</td>
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<tr>
<td><em>K. pneumonia</em></td>
<td>7</td>
<td>8</td>
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<tr>
<td><em>L. innocua</em></td>
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In the USA, Candida species are the fourth important nosocomial infection and it has 50% mortality rate,[14] also, 75% of oral cavity population has C. albicans, which cause two critical human infection such as superficial infections and life-threatening systemic infections and it is called oral candidiasis.[15] According to our analyses, A. tuncelianum can be used specifically for oral cavity treatment.

According to Taşkın et al.[16], 10% ethanol extract of A. tuncelianum has moderate activity against C. albicans (12 mm); low level activity against S. aureus (10 mm), B. subtilis (6 mm) and K. pneumoniae (7 mm), but present no activity against P. aeruginosa. This research demonstrated that ethanol extract of A. tuncelianum has more antimicrobial activity than water and ether extracts, therefore ethanol extract is used in our analyses. Besides, Taşkın et al, determined that anticanical activity is greater than antibacterial activity, which also supports our results.

Due to antimicrobial resistance (tolerance; intrinsic and acquired resistance), Enterococcus genus, especially E. faecalis and E. faecium, has significant clinical feature with colonization and infection. Penicillin and ampicillin activity critically diminished at the last decade on Enterococcus genus, so discovery of new antibiotics became critical.[17] A. tuncelianum has medium level activity against E. faecium, but E. faecalis was resistant to it at 656.25 μg. E. faecalis has resistance to quinupristin/dalfopristin (combination of two antibiotics), however E. faecium hasn’t got specific resistance, so E. faecalis can be accepted as more resistant Enterococcus species.[18] This knowledge can be confirmed after our results and this garlic species can be used as E. faecium treatment.

Our analyses are important since the antimicrobial activity of A. tuncelianum was determined in a large scale of antibacterial strains by disk diffusion method.

**CONCLUSION**

Consequently, A. tuncelianum clove has clear antimicrobial activity against 6 of the tested strains at 656.25 mg. These analyses clearly presented that, A. tuncelianum clove has possible medicinal activity significantly against C. albicans DSMZ 1386, B. subtilis DSMZ 1971 and E. faecium. Also, freezing and slicing negatively affected the antimicrobial activity of A. tuncelianum. Motor force was prevented with freezing and slicing, because the transformation of alliin to allicin, which wasn’t wanted.

In a previous antimicrobial research, enough amount of allicin activity was not obtained from frozen garlic clove. For this reason, A. tuncelianum frozen clove was used, but this allicin releasing inhibition was not affective because of their big clove. Therefore, chemical composition analyses is required for confirming our result. Besides, C. albicans, B. subtilis and E. faecium strain should be used for specific A. tuncelianum antimicrobial research. Also, further researches are needed in order to analyses the active substances and their activity mechanisms in details. Geographical differences can cause active compound differences, but this garlic species is endemic and only produced in similar places.

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