



تفاصيل البحث:

<u>Comparative Study On Antibacterial Activities Of Two Natural:</u>
<u>Plants</u>

<u>Comparative Study On Antibacterial Activities Of Two Natural Plants</u>

The aim of this study was a trail to find natural agent to be: used as intracanal medication to eliminate the uses of chemical medications with their cytotoxic effects. Antibacterial activities of two natural plants (freshly minced garlic extract and fresh lemon solution were compared with that of three traditional intracanal medications (10% citric acid, 5.25%NaOCI, and CPCP). Mixed root canal flora collected from necrotic teeth with open cavity, visible sinus) tract) and four bacterial strains isolated from infected root canals (?-hemolytic Streptococci, Streptococci pyogens, Enterococci faecalis and Pseudomonas aeruginosa) were tested. All bacteria were inoculated on blood agar plates as well as inside prepared sterile root canals. On the blood agar surfaces the inhibitory zones were measured around each medication used. pH of each medication was also determined to evaluate its antibacterial properties in relation to its pH value. The results showed that both freshly minced garlic and CPCP represented the statistically significant largest inhibitory zones when compared with other three medications used (F= 7.3341 at p< 0.005). There was no significant difference between bacterial inhibitory action of freshly minced garlic and CPCP. The vials containing samples collected from root canal medicated with CPCP appeared the clearest media, followed by that medicated with minced garlic and 5.25% NaOCI, respectively. The bacterial inhibitory growth in vials containing the samples medicated with fresh lemon solution and 10% citric acid appeared nearly similar or slightly less than that of 5.25% NaOCI. The sensitivity of bacteria used to fresh lemon solution was similar to that of citric acid. There was no significant difference between 10% lemon solution, 10% citric acid and 5.25% NaOCI solution to inhibit the microorganisms used. The medications were ranked in descending order of its acidity as the following: 10% citric acid(pH 1.68), lemon solution(pH 2.21), CPCP (pH and 5.25% NaOCI (pH 12.96). It is difficult to determine (4.27 .the pH of minced garlic as it is in semi-solid form

عنوان البحث

الوصف

· الصفحة الرئيسية

عن الكلية

> الإدارة

∙ الشؤون التعليمية

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المواد

ألبوم الصور

· مواقع مفضلة

الجوائز والاعتمادات

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: رسالة علمية