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Influence of selected essential oils on some pathogenic microorganisms in white soft cheese

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Abstract : This study was designed to show the effect of antimicrobial properties of some Essential Oils (EOs); cinnamon and thyme oils for four weeks on *S.aureus* and *E.coli* microorganisms in white soft cheese. The higher sensory score of cheese samples was gained at first two weeks with cinnamon oil. *S.aureus* and *E.coli* count of cinnamon and thyme oils cheese samples significantly decreased ($P<0.05$) through 3 and 4 weeks of storage. The cinnamon and thyme oils had the different degrees of antibacterial effect on the selected pathogenic microorganisms during the storage of cheese.

Key words: Cinnamon oil, thyme oil, *S.aureus*, *E.coli*, white soft cheese.

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