

Antioxidant, Total phenolic Content as well as Antimicrobial Potentiality Effect of peel white and Black Eggplant extracts

NourBasudan*

**Department of Chemistry, Faculty of Science, King Abdulaziz University, Jeddah,
Saudi Arabia**

Abstract: Eggplant is one of the common Egyptian medicinal plants, which belongs to family Solanaceae. All parts of the plant i.e., fruits, stem, leaf, root and flower are used for the curative of great number of diseases. For the present investigation, peels of white and black eggplant were selected for total phenolic, peroxidation antioxidants and antimicrobial activity. The antimicrobial activity of two different of ethanol extract of peel Eggplant was screened against two Gram negative bacteria, *Escherichia coli* and *Pseudomonas aeruginosa*, two Gram positive bacterium, *Staphylococcus aureus* and *Bacillus subtilis*. Also three species of fungi i.e., *Candida albicans*, *Aspergillus flavus* and *Aspergillus niger* were used by well and disc diffusion methods. Phytochemical investigation of the eggplant peel extracts showed antioxidants activity. However, the phenolic content of peel black eggplant was much greater than the white eggplant. White eggplant peel extract inhibition the linoleic acid peroxidation than that of black eggplant through 7 days. Ethanol extract of peel black Eggplant exhibited dose dependent significant inhibitory activities against both bacterial and fungal strains are tested concentrations.

Key words : Antimicrobial activity, Eggplant, Total phenolic, Peroxidation, Antioxidant activity.

NourBasudan /International Journal of ChemTech Research, 2018,11(08): 161-167.

DOI= <http://dx.doi.org/10.20902/IJCTR.2018.110817>
