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Antimicrobial effect of essential oils in combinations against five bacteria and their effect on sensorial quality of ground meat

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Highlights

- The antibacterial activity of 32 plant Essential Oils (EOs) was evaluated.
- Agar diffusion, micro-atmosphere and broth microdilution assays were used.
- Synergistic effect of combined EOs was conducted by checkerboard method.
- Two EOs had additive effects against 5 bacteria and was sensorial acceptable at 0.05%.