

## Outline

### Highlights

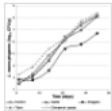
### Abstract

### Keywords




1. Introduction
  2. Materials and methods
  3. Results and discussion
  4. Conclusion
- Acknowledgments  
References

Show full outline 

## Figures (1)



## Tables (3)

-  Table 1
-  Table 2
-  Table 3



## Meat Science

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# *In vitro* evaluation of antimicrobial activities of various commercial essential oils, oleoresin and pure compounds against food pathogens and application in ham

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## Highlights

- The antibacterial activity of 67 essential oils and oleoresins were evaluated.
- Five products showed high antimicrobial activity against all tested bacteria.
- Six products were most active only against Gram positive bacteria.
- Seven products were active against both Gram positive and negative bacteria.
- Essential oils reduced the growth rate of *Listeria monocytogenes* in ham.