

IN VITRO ANTIBACTERIAL ACTIVITY OF CLOVE AGAINST GRAM NEGATIVE BACTERIA

SABAHAT SAEED AND PERWEEN TARIQ

Department of Microbiology,
University of Karachi, Karachi-75270, Pakistan.

Abstract

A study was carried out to investigate the potential of using aqueous infusion, decoction and essential oil of clove (*Syzygium aromaticum*) as natural antibacterial agents against 100 isolates belonging to 10 different species of Gram –ve bacilli viz., *Escherichia coli* (36), *Proteus mirabilis* (6), *Pseudomonas aeruginosa* (10), *Enterobacter aerogenes* (5), *Klebsiella ozaenae* (2), *Klebsiella pneumoniae* (24), *Serratia marcescens* (4), *Salmonella typhi* (3), *Shigella dysenteriae* (5) and *Vibrio cholerae* (5). The screening was performed by standard disc diffusion method. The aqueous infusion and decoction of clove exhibited maximum activity against *P. aeruginosa* with 10.43 mm mean diameter of zone of inhibition \pm 1.76 standard deviation and 10.86 mm mean diameter of zone of inhibition \pm 1.46 standard deviation respectively. Essential oil of clove exhibited maximum activity against *V. cholerae* with 23.75 mm mean diameter of zone of inhibition \pm 3.03 standard deviation. *K. ozaenae*, *K. pneumoniae*, *S. marcescens*, *S. typhi*, *S. dysenteriae* and *V. cholerae* were found resistant to aqueous infusion and decoction while essential oil showed strong antibacterial activity against all bacterial isolates tested.

Introduction

Cloves (*Syzygium aromaticum*, syn. *Eugenia aromaticum* or *Eugenia caryophyllata*) are the aromatic dried flower buds of a tree in the family *Myrtaceae* (Srivastava & Malhotra, 1991; Chaieb *et al.*, 2007a). Cloves are used in Ayurveda, Chinese medicine and Western herbalism. Cloves are used as a carminative, to increase hydrochloric acid in the stomach and to improve peristalsis (Phyllis & James, 2000). It is also used in dentistry where the essential oil of clove is used as an adjuvant for dental emergencies (Cai & Wu, 1996; Prashar *et al.*, 2006). In addition, the cloves are antimutagenic (Miyazawa & Hisama, 2003), anti-inflammatory (Kim *et al.*, 1998), antioxidant (Chaieb *et al.*, 2007b), antiulcerogenic (Bae *et al.*, 1998; Li *et al.*, 2005), antithrombotic (Srivastava & Malhotra, 1991) and antiparasitic (Yang *et al.*, 2003).

The essential oil extracted from the dried flower buds of cloves is used for acne, warts, scars and parasites. Research has shown that clove oil is an effective mosquito repellent (Trongtokit *et al.*, 2005). The clove oil is also used as a topical application to relieve pain and to promote healing and also finds use in the fragrance and flavouring industries (Chaieb *et al.*, 2007a). However, clove oil is toxic to human cells (Prashar *et al.*, 2006). If ingested or injected in sufficient quantity, it has been shown to cause life-threatening complications, including Acute Respiratory Distress Syndrome, Fulminant Hepatic Failure and Central Nervous System disorder. The lethal oral dose is 3.752 g/Kg body weight (Kirsch, 1990; Lane *et al.*, 1991; Hartnoll *et al.*, 1993).

Several constituents of clove have been identified, mainly eugenol, eugenyl acetate, beta-caryophyllene, 2-heptanone (Chaieb *et al.*, 2007b), acetyleugenol, alpha-humulene, methyl salicylate, isoeugenol, methyleugenol (Yang *et al.*, 2003), phenyl propanoides, dehydrodieugenol, trans-coniferyl aldehyde, biflorin, kaempferol, rhamnocitrin, myricetin,

gallic acid, ellagic acid and oleanolic acid (Cai & Wu, 1996). The main constituents of essential oil are phenylpropanoids such as carvacrol, thymol, eugenol and cinnamaldehyde (Chaieb *et al.*, 2007a). Several studies have demonstrated potent antifungal (Arina & Iqbal, 2002; Giordani *et al.*, 2004; Pawar & Thaker, 2006; Park *et al.*, 2007), antiviral (Chaieb *et al.*, 2007a) and antibacterial effects of clove (Cai & Wu, 1996; Bae *et al.*, 1998; Lopez *et al.*, 2005; Li *et al.*, 2005; Betoni *et al.*, 2006; Fu *et al.*, 2007).

The present study was therefore conducted to evaluate the antibacterial potential of aqueous infusion, decoction and essential oil of clove against 100 different isolates belonging to 10 different species of Gram-negative bacilli viz., *Escherichia coli* (36), *Proteus mirabilis* (6), *Pseudomonas aeruginosa* (10), *Enterobacter aerogenes* (5), *Klebsiella ozaenae* (2), *Klebsiella pneumoniae* (24), *Serratia marcescens* (4), *Salmonella typhi* (3), *Shigella dysenteriae* (5) and *Vibrio cholerae* (5).

Materials and Methods

Maintenance of isolates: A total of 100 isolates belonging to 10 different species of Gram -ve bacilli (Table 1) isolated from different clinical specimens of stool, urine, blood and pus from wound were maintained on tryptone soy agar (TSA) (Oxoid).

Preparation of infusion: The aqueous infusion was prepared by taking 10 g clove in 100 ml distilled water and left for 24 hours at room temperature with occasional shaking and filtered to obtain clear infusion.

Preparation of decoction: The aqueous decoction was prepared by boiling 10 g clove in 100 ml distilled water in a flask for 20 minutes. The flask was removed from heat and allowed to cool. The content of flask was filtered to obtain clear decoction.

Table 1. Antibacterial activities of infusion, decoction and oil of clove.

S. No.	Name of organisms	No. of isolates	Mean zone of inhibition in mm \pm Standard deviation		
			Infusion	Decoction	Oil
1.	<i>E. coli</i>	36	8.73 \pm 1.18	9.07 \pm 1.46	11.87 \pm 3.22
2.	<i>P. mirabilis</i>	06	8.50 \pm 0.87	8.00 \pm 0.00	16.50 \pm 0.50
3.	<i>P. aeruginosa</i>	10	10.43 \pm 1.76	10.86 \pm 1.46	18.86 \pm 1.46
4.	<i>E. aerogenes</i>	05	9.40 \pm 0.49	8.20 \pm 0.40	14.20 \pm 0.75
5.	<i>K. ozaenae</i>	02	-	-	14.50 \pm 2.50
6.	<i>K. pneumoniae</i>	24	-	-	12.00 \pm 3.15
7.	<i>S. marcescens</i>	04	-	-	14.25 \pm 0.43
8.	<i>S. typhi</i>	03	-	-	18.00 \pm 3.08
9.	<i>S. dysenteriae</i>	05	-	-	16.50 \pm 0.50
10.	<i>V. cholerae</i>	05	-	-	23.75 \pm 3.03

-No activity

Essential oil: Essential oil of clove (Hamdard) was purchased from a local market of Karachi, Pakistan.

Screening of antibacterial activity: Screening of antibacterial activity was performed by standard disc diffusion method (Saeed *et al.*, 2007). Hundred sterilized discs of filter paper (6 mm diameter) were soaked in 1 ml of infusion, decoction and oil, separately for 1-2 minutes and then used for screening. The potency of each disc was 10 μ l. Mueller-Hinton agar (MHA) (Merck) was used as base medium and Mueller-Hinton broth (MHB) was used for the preparation of inoculum. Four to five isolated colonies of tested

organisms were picked by sterile inoculating loop and inoculated in tubes of MHB (5 ml each). The inoculated tubes were incubated at 35-37° C for 24 hours and matched with 0.5 McFarland nephelometer turbidity standard (Saeed & Tariq, 2007). A sterile cotton swab was dipped into the standardized bacterial test suspension to inoculate entire surface of a MHA plate. Discs of infusion, decoction and oil were placed on the surface of inoculated plates with the help of sterile forcep. The inoculated plates were incubated at 35-37° C for 24 hours. After incubation inhibition zone diameters were measured to the nearest millimeter (mm).

Statistical analysis: Mean diameter of zone of inhibition and standard deviations were calculated.

Results and Discussion

One hundred Gram-negative bacilli belonging to 10 different species viz., *E. coli* (36), *P. mirabilis* (6), *P. aeruginosa* (10), *E. aerogenes* (5), *K. ozaenae* (2), *K. pneumoniae* (24), *S. marcescens* (4), *S. typhi* (3), *S. dysenteriae* (5) and *V. cholerae* (5), were used in the present study. The results of *In vitro* antibacterial activity of aqueous infusion, decoction and essential oil are presented in Table 1.

The aqueous infusion and decoction of clove exhibited maximum activity against *P. aeruginosa* with 10.43 mm mean diameter of zone of inhibition \pm 1.76 standard deviation and 10.86 mm mean diameter of zone of inhibition \pm 1.46 standard deviation respectively. Essential oil of clove exhibited maximum activity against *V. cholerae* with 23.75 mm mean diameter of zone of inhibition \pm 3.03 standard deviation. *K. ozaenae*, *K. pneumoniae*, *S. marcescens*, *S. typhi*, *S. dysenteriae* and *V. cholerae* were found resistant to aqueous infusion and decoction while essential oil showed strong antibacterial activity against all bacterial isolates tested. The results of the present study are in harmony to those reported by Burst & Reinders (2003) that clove oil was found effective against non-toxigenic strains of *E. coli* O157:H7. Similarly, in another study clove oil was found active against foodborne Gram-positive bacteria (*Staphylococcus aureus*, *Bacillus cereus*, *Enterococcus faecalis* and *Listeria monocytogenes*) and Gram-negative bacteria (*E. coli*, *Yersinia enterocolitica*, *Salmonella choleraesuis* and *P. aeruginosa*) (Lopez *et al.*, 2005). Furthermore, active constituents of clove (biflorin, kaempferol, rhamnocitrin, myricetin, gallic acid, ellagic acid and oleanic acid) possess antibacterial activities against Gram-negative anaerobic periodontal oral pathogens, including *Streptococcus mutans*, *Actinomyces viscosus*, *Porphyromonas* and *Prevotella intermedia* (Cai & Wu, 1996). It has also been reported that the extract of clove potently inhibited the growth of *Helicobacter pylori* (Bae *et al.*, 1998; Li *et al.*, 2005). In a study carried out by Betoni *et al.*, (2006) clove extract showed inhibitory effect against *S. aureus*.

References

- Arina, B. and A. Iqbal. 2002. *In vitro* fungitoxicity of the essential oil of *Syzygium aromaticum*. *World J. Microbiol. Biotech.*, 18(4): 317-319.
- Bae, E.A., M.J. Han, N.J. Kim and D.H. Kim. 1998. Anti-*Helicobacter pylori* activity of herbal medicines. *Biol. Pharm. Bull.*, 21(9): 990-992.
- Betoni, J.E., R.P. Mantovani, L.N. Barbosa, L.C. De-Stasi and F.A. Junior. 2006. Synergism between plant extract and antimicrobial drugs used on *Staphylococcus* diseases. *Mem. Inst. Oswaldo Cruz.*, 101(4): 387-390.
- Burst, S.A. and R.D. Reinders. 2003. Antibacterial activity of selected plant essential oils against *Escherichia coli* O157:H7. *Lett. Appl. Microbiol.*, 36(3): 162-167.

- Cai, L. and C.D. Wu. 1996. Compounds from *Syzygium aromaticum* possessing growth inhibitory activity against oral pathogens. *J. Nat. Prod.*, 59(10): 987-990.
- Chaieb, K., H. Hajlaoui, T. Zmantar, K.A.B. Nakbi, M. Rouabhia, K. Mahdouani and A. Bakhrouf. 2007a. The chemical composition and biological activity of essential oil, *Eugenia caryophyllata* (*Syzygium aromaticum* L. Myrtaceae): a short review. *Phytother. Res.*, 21(6): 501-506.
- Chaieb, K., T. Zmantar, R. Ksouri, H. Hajlaoui, K. Mahdouani, C. Abdelly and A. Bakhrouf. 2007b. Antioxidant properties of essential oil of *Eugenia caryophyllata* and its antifungal activity against a large number of clinical *Candida* species. *Mycosis*, 50(5): 403-406.
- Fu, Y., Y. Zu, L. Chen, X. Shi, Z. Wang, S. Sun and T. Efferth. 2007. Antimicrobial activity of clove and rosemary essential oils alone and in combination. *Phytother. Res.*, 21(10): 989-994.
- Giordani, R., P. Regli, J. Kaloustian, C. Mikail, L. Abou and H. Portugal. 2004. Antifungal effects of various oils against *Candida albicans*. Potentiation of antifungal action of amphotericin B by essential oil from *Thymus vulgaris*. *Phytother. Res.*, 18(12): 990-995.
- Hartnoll, G., D. Moore and D. Douek. 1993. Near fatal ingestion of oil of cloves. *Arch. Dis. Child*, 69(3): 392-393.
- Kim, H.M., E.H. Lee, S.H. Hong, H.J. Song, M.K. Shin, S.H. Kim and T.Y. Shin. 1998. Effect of *Syzygium aromaticum* extract on immediate hypersensitivity in rats. *J. Ethnopharmacol.*, 60(2): 125-131.
- Kirsch, C.M. 1990. Non-cardiogenic pulmonary edema due to the intravenous administration of clove oil. *Thorax*, 45(3): 235-236.
- Lane, B.W., M.H. Ellenhorn, T.V. Hulbert and M. McCarron. 1991. Clove oil ingestion in an infant. *Human Exp. Toxicol.*, 10(4): 291-294.
- Li, Y., C. Xu, Q. Zhang, J.Y. Liu and R.X. Tan. 2005. *In vitro* anti-*Helicobacter pylori* action of 30 Chinese herbal medicines used to treat ulcer diseases. *J. Ethnopharmacol.*, 98(6): 329-333.
- Lopez, P., C. Sanchez, R. Batlle and C. Nerin. 2005. Solid- and Vapor-phase antimicrobial activities of six essential oils: susceptibility of selected food borne bacterial and fungal strains. *J. Agric. Food Chem.*, 53(17): 6939-6946.
- Miyazawa, M. and M. Hisama. 2003. Antimutagenic activity of phenylpropanoides from clove (*Syzygium aromaticum*). *J. Agric. Food Chem.*, 51(22): 6413-6422.
- Park, M.J., K.S. Gwak, I. Yang, W.S. Choi, H.J. Jo, W.J. Chang, E.B. Jeung and I.G. Choi. 2007. Antifungal activities of the essential oils in *Syzygium aromaticum* (L.) Merr. Et Perry and *Leptospermum betersonii* Bailey and their constituents against various dermatophytes. *J. Microbiol.*, 45(5): 460-465.
- Pawar, V.C. and V.S. Thaker. 2006. *In vitro* efficacy of oils against *Aspergillus niger*. *Mycosis*, 49(4): 316-323.
- Phyllis, B. and B. James. 2000. *Prescription for Nutritional Healing*, 3rd ed., Avery Publishing, pg. 94.
- Prashar, A., I.C. Locke and C.S. Evans. 2006. Cytotoxicity of clove (*Syzygium aromaticum*) oil and its major components to human skin cells. *Cell Prolif.*, 39: 241-248.
- Saeed, S. and P. Tariq. 2007. Antimicrobial activities of *Embllica officinalis* and *Coriandrum sativum* against Gram-positive bacteria and *Candida albicans*. *Pak. J. Bot.*, 39(3): 913-917.
- Saeed, S., A. Naim and P. Tariq. 2007. A study on prevalence of multi-drug-resistant Gram-negative bacteria. *Int. J. Biol. Biotech.*, 4(1): 71-74.
- Srivastava, K.C. and N. Malhotra. 1991. Acetyl eugenol, a component of oil of cloves (*Syzygium aromaticum* L.) inhibits aggregation and alters arachidonic acid metabolism in human blood platelets. *Prostaglandins Leukot Essent Fatty Acids*, 42(1): 73-81.
- Trongtokit, Y., Y. Rongsriyan, N. Komalamisra and L. Apiwathnasom. 2005. Comparative repellency of 38 essential oils against mosquito bites. *Phytother. Res.*, 19(4): 303-309.
- Yang, Y.C., S.H. Lee, W.J. Lee, D.H. Choi and Y.J. Ahn. 2003. Ovicidal and adulticidal effects of *Eugenia caryophyllata* bud and leaf oil compounds on *Pediculus capitis*. *J. Agric. Food Chem.*, 51(17): 4884-4888.