Phytochemical Analysis and In Vitro Activity of Essential Oils of Selected Plants against Salmonella enteritidis and Salmonella gallinarum of Poultry Origin

Sidra Yasmin1, Muhammed Nawaz2*, Aftab Ahmad Anjum1, Kamran Ashraf2, Muhammad Asim Raza Basra3, Adnan Mehmood4, Imran Khan1 and Fatima Malik1

1Department of Microbiology, University of Veterinary and Animal Sciences, Lahore, Pakistan
2Department of Parasitology, University of Veterinary and Animal Sciences, Lahore, Pakistan
3Institute of Chemistry, University of the Punjab, Lahore, Pakistan
*Corresponding author: muhammad.nawaz@uvas.edu.pk

INTRODUCTION

Plants, being natural source of medicines, are used for the control and treatment of wide variety of ailments since pre historic times. Interest in use of plants is on the increase from last decade because of emergence of drug resistance, low toxicity and cheaper availability (Chouhan et al., 2017; Hanem et al., 2018; Abbas et al., 2019a, 2019b). The Salmonella, Gram-negative, facultative anaerobic bacteria, is a member of Enterobacteriaceae. Use of contaminated feed and feed ingredients is a source of Salmonella in Poultry. Both of the animals and consumers of animal food products remain at risk of contracting Salmonella (Khan et al., 2019). Ability of Salmonella to tolerate environmental conditions and capacity to form biofilm make it a persistent contaminant of food especially poultry products (Vestby et al., 2009). Detection of contaminant at early stage of poultry rearing or processing is an effective strategy to prevent contaminated products in market (Heymans et al., 2018). The Salmonella typhimurium and Salmonella enteritidis are major reason of food borne salmonellosis in human

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ABSTRACT

Antibiotic resistant Salmonella is a major threat to poultry industry and public health. Medicinal plants are an effective alternative of antibiotics for the control and treatment of multiple drug resistant Salmonella. The objective of this study was to evaluate the in-vitro activity of essential oils of some medicinal plants against multiple drug resistant Salmonella of poultry origin and to determine their active ingredients. Essential oils of Cuminum cyminum, Cinnamomum zeylanicum, Eucalyptus globulus, Allium sativum and Nigella sativa were prepared by steam distillation and their active ingredients were determined by Gas Chromatography-Mass Spectrometry (GC-MS) analysis. Activity of oils against Salmonella enteritidis (n=05) and Salmonella gallinarum (n=05) was determined by well diffusion assay. Broth microdilution assay was employed to determine the minimum inhibitory concentrations of oils. Well diffusion assay revealed that C. zeylanicum and E. globulus had better activity against salmonellae (26±7.6 mm and 16±6.8 mm, respectively) as compared to C. cyminum, A. sativum and N. sativa (8±5.9, 10±6.1, 8±4.7 mm, respectively). Minimum inhibitory concentrations of C. zeylanicum and E. globulus against Salmonella were 64.1±32.1 and 68.9±32.9 µg/mL, respectively. The GC-MS analysis revealed presence of diverse phytochemicals in all essential oils. Major antimicrobial phyto-constituents of essential oils of E. globulus and C. zeylanicum were eucalyptol (82.85%) and 1R-a-Pinene (13.781%), and cinnamaldehyde (64.14%) and eugenol (8.9%), respectively. It is concluded that essential oils of C. zeylanicum and E. globulus have excellent in vitro anti-Salmonella activity. It is insinuated that these extracts may be commercialized as an alternative of antibiotics for the control of Salmonellae in poultry after detailed in vivo evaluations.

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Major reservoir of Salmonella enteritidis is poultry. Food borne infections of Salmonella are reported throughout the world especially in developing countries. Salmonella enteritidis is considered as a major etiology of salmonellosis in Europe while Salmonella typhimurium in United States (Thorns, 2000).

Control and treatment of Salmonella associated infections is done by employing effective hygiene strategies and antibiotics, respectively. Overuse and misuse of antibiotic has resulted in emergence of antibiotic resistance in Salmonella which now pose a serious threat to poultry industry as well as public health (Klemm et al., 2018). Activity of medicinal plants against different pathogenic organisms is well known since long. A decreased interest in use of plant based medicines and antimicrobials since discovery of antibiotics has revived with the emergence of antibiotic resistance. Now, scientists have shifted their focus on development of alternatives of antibiotic. Essential oils derived from a wide variety of medicinal plants have antibacterial activity and an effective strategy to control microorganisms in poultry. Essential oils possess some volatile compounds having diverse bioactivities including promising antimicrobial activity (O’Bryan et al., 2015). Essential oils also provide many other health benefits to poultry i.e. increased weight gains and enhanced immunity (Ebani et al., 2018). Antimicrobial activity of essential oils depends upon their chemical constituents, functional group and their lipophilic character. Chemically terpenes are the most common class of compounds found in essential oils along with hydrocarbons. Cinnamon oil generally contains cinnamaldehyde, eugenol, limonene, linalool and cinnamic acid while leaves of Eucalyptus oil contain eucalyptol, pinene, carvone and cinnamic acid (Unlu et al., 2010; Gouveia et al., 2012). Use of essential oils against Salmonella has also been demonstrated previously in different reports (Adaszyńska-Skwirzyńska and Szczepińska, 2017).

Keeping in mind the problems associated with Salmonella in poultry, its threat to public safety and emergence of antibiotic resistance, this study was designed to determine in vitro activity of essential oils of different plants against multidrug-resistant Salmonella of poultry origin. In addition, phyto-constituents of essential oils were also investigated.

**MATERIALS AND METHODS**

**Indicator organism:** Multidrug resistant Salmonella (n=10) including Salmonella gallinarum (S01, S07, S15, S54, S64) and Salmonella enteritidis (S02, S47, S62, S63, S67) of poultry origin were obtained from in house collection of Department of Microbiology, University of Veterinary and animal Sciences, Lahore. Antibiotic resistance pattern of these isolates was determined previously is given table 1 (Yasmin et al., 2019). All these isolates were sub-cultured and maintained on salmonella shigella agar at 37°C.

**Plant collection and extraction of essential oils:** Plants (Cinnamomum zeylanicum, Cuminum cyminum, Eucalyptus globulus, Allium sativum and Nigella sativa) were collected/ procured from local markets of Lahore and identified by Government College University, Lahore. Plants were shade dried, crushed into powder using mortar and pestle. Essential Oils (EOs) were extracted by steam distillation as described elsewhere (Adinew, 2014). Extraction was carried out by immersing 300 g of dry plant material in 600 mL distilled heated continuously and essential oils were collected by using a condenser. Oils were stored in brown bottles and kept at 4°C for further use.

**Agar well diffusion assay:** Activity of essential oils were determined by well diffusion assay on nutrient agar plates as described previously (Mohamed et al., 2016). Briefly, exponentially growing indicator bacteria were re-suspended in phosphate buffered saline (PBS) (~0.5 McFarland) and swabbed on agar plates to obtain a uniform lawn of growth. Wells of appropriate size were made on inoculated plates, sealed and 100 µL of essential oils (100 mg/mL dimethyl sulfoxide) were added in wells. Plates were incubated and anti-Salmonella activity was read as zone of inhibition of growth surrounding the wells after incubation of plates at 37°C for 24 hours.

**Minimum inhibitory concentrations:** Minimum Inhibitory Concentrations (MICS) of EOs were determined by broth microdilution method using 96 well microtitre plate as described elsewhere (Manandhar et al., 2019). Doubly diluted essential oils (24 µg/mL-12.5 mg/mL) in MH broth (50 µL) were added in each well and inoculated with 100 µL of indicator organism (~1.5 × 10^6 CFU/mL). Inoculum was prepared by suspending the exponentially growing indicator organism in PBS (~1 McFarland) and diluting it by 1:1000 in MH broth. Plates were incubated at 37°C for 24 hours and MIC was read as lowest concentration of essential oils which totally inhibited the growth of indicator organism.

**GC-MS analysis of selected oils:** Phyto-constituents of EOs were determined by subjecting the oils to Gas Chromatography Mass Spectrometry (GC–MS) using an Agilent 6890N gas chromatography coupled to Agilent 5973N mass selective detector equipped with a flame ionization detector and fused silica capillary column HP-5MS as described previously (Kamalirroosta et al., 2012). Temperature of injector and detector were adjusted at 240°C and 300°C, respectively. GC program was as follows: Initial oven temperature was held at 60°C for 1 min and ramped at 8°C min^-1 to 200°C where it was held for 2 min, and then ramped at 10°C min^-1 to 230°C and held there for 5 min. The final temperature was 260°C for 10 min. Most constituents were identified by comparison of their retention indices. Relative percentages of the constituents determined on the basis of GC peak areas.

**RESULTS**

Essential oils of medicinal plants (C. zeylanicum, C. cyminum, E. globulus, A. sativum and N. sativa) extracted by steam distillation had strong aroma. Highest EOs yield was obtained for N. sativa (2.3%) followed by C. cyminum (1.8%) A. sativum (1.7%), C. zeylanicum (1.5%) and E. globulus was (1.5%). Antimicrobrial activity of EOs was determined through well diffusion assay against
ten different multiple drug resistant isolates of Salmonella gallinarum and Salmonella enteritidis characterized previously (Yasmin et al., 2019). All essential oils exhibited different levels of antimicrobial activity against these isolates. The essential oil of C. zeylanicum and E. globulus had higher activity against Salmonella gallinarum (35±1.53 mm and 22±0.58 mm, respectively) as compared with C. cinnamonum, A. sativum, N. sativa (17±1.00, 20±1.53, 17±1.53 mm, respectively). Similarly, essential oil of C. zeylanicum and E. globulus showed better activity against Salmonella enteritidis (35±1.15 mm and 23±0.58 mm, respectively) as compared to C. cinnamonum, A. sativum, N. sativa (12±1.53, 16±2.00, 11±1.53 mm, respectively) (Table 2). The essential oil of C. zeylanicum showed highest diameter of zone of inhibition 35±1.15 mm and 35±1.53 mm against Salmonella enteritidis S67 and Salmonella gallinarum S54 (Table 2, Fig. 1). Cinnamon oil showed higher zones of inhibition (26±7.6 vs 20.9±3.14) as compared to antibiotic cefixime (5µg). The MICs were determined for plants showing better activity by well diffusion assay i.e C. zeylanicum and E. globulus. The MICs ranged from 48-129 µg/mL against different isolates. Mean of MICs of C. zeylanicum and E. globulus essential oils were 64.1±32.1 and 68.9±32.9, respectively as shown in Table 3. Phyto-constituents of EOs of all plants are given in Table 4 and Fig. 2. Major phyto-constituents of essential oils of E. globulus and C. zeylanicum were eucalyptol (82.85%) and 1R-α-Pinene (13.781%) and cinnamaldehyde (64.14%) and eugenol (8.9%), respectively.

**DISCUSSION**

Current study was an effort to evaluate in vitro anti-
Salmonella activity and determination of phyto-
constituents of essential oils of medicinal plants. Essential oils were extracted by steam distillation and results revealed that yield of essential oils were in range of 1.5%-2.3% (w/w). Similar results reporting a moderate yield (<2.5% w/w) of essential oil of different plants have been reported previously as well (Ammar et al., 2017; Kasim et al., 2014). Higher yields of EOs (≥2.5% w/w) as compared to report in current study have also been reported (Li et al., 2013). These different or lower yield of essential oils in current can be attributed to different variety of plant, climate and soil type, plant part used for extraction, and irrigation and cultivation techniques (Teles et al., 2019). All the essential oils had variable activity against indicator Salmonella. The essential oils of C. zeylanicum

| Table 1: Antibiotic resistance profile of selected Salmonella |
|------------------|------------------|------------------|
| Salmonellae | Resistance profile |
| Salmonella gallinarum S01 | AMP®, GEN®, APX®, TET®, CTX®, CAZ®, CHL®, CIP®, NAL® |
| Salmonella gallinarum S07 | AMP®, GEN®, APX®, TET®, CHL®, CIP®, NAL® |
| Salmonella gallinarum S15 | AMP®, GEN®, APX®, CRO®, CAZ®, CHL®, SXT®, CIP®, NAL® |
| Salmonella gallinarum S54 | AMP®, GEN®, APX®, CRO®, TET®, CTX®, SXT®, CAZ®, CHL®, CIP®, NAL® |
| Salmonella sphydrium S64 | AMP®, GEN®, APX®, CRO®, CHL®, CIP®, NAL® |
| Salmonella enteritidis S02 | AMP®, GEN®, APX®, TET®, CTX®, CHL®, CIP®, NAL® |
| Salmonella enteritidis S47 | AMP®, GEN®, APX®, TET®, CAZ®, CHL®, SXT®, CIP®, NAL® |
| Salmonella enteritidis S62 | AMP®, GEN®, APX®, CRO®, CTX®, CAZ®, CIP®, NAL® |
| Salmonella enteritidis S63 | AMP®, GEN®, APX®, CRO®, CAZ®, CHL®, SXT®, CIP®, NAL® |
| Salmonella enteritidis S67 | AMP®, GEN®, APX®, TET®, CAZ®, CHL®, SXT®, CIP®, NAL® |

R: resistant; AMP: ampicillin; GEN: gentamicin; APX: amoxicillin; CRO: cefuroxime; TET: tetracycline; CTX: cefotaxime; CIP: ciprofloxacin; CHL: chloramphenicol; SXT: sulfamethoxazole; NAL: nalidixic acid; CAZ: ceftazidime; CEF: cefixime

| Table 2: Antimicrobial activity of essential oils determined by well diffusion test |
|------------------|------------------|------------------|
| Isolate | Cinnamonum zeylanicum (100 mg/mL) | Cuminum cyminum (100 mg/mL) | Eucalyptus globulus (100 mg/mL) | Allium sativum (100 mg/mL) | Nigella sativa (100 mg/mL) | Cefixime (5µg) |
| Salmonella gallinarum S01 | 32±0.58 | 6±1.00 | 12±0.58 | 0±0.00 | 2±0.00 | 21±0.57 |
| Salmonella gallinarum S07 | 23±0.58 | 17±1.00 | 22±0.58 | 11±0.58 | 9±1.00 | 22±1.00 |
| Salmonella gallinarum S15 | 27±1.53 | 1±1.23 | 16±1.53 | 10±1.53 | 8±1.53 | 27±0.57 |
| Salmonella gallinarum S54 | 35±1.53 | 15±1.00 | 20±2.08 | 14±1.15 | 17±1.53 | 21±2.64 |
| Salmonella sphydrium S64 | 22±1.00 | 1±1.15 | 13±1.57 | 20±1.53 | 7±0.58 | 20±2 |
| Mean±S.D Salmonella gallinarum | 28±5.8 | 8±7.6 | 17±4.3 | 11±2.7 | 8±6.05 | 22±6±2.81 |
| Salmonella enteritidis S02 | 25±1.53 | 12±1.53 | 20±1.53 | 2±2.89 | 5±1.53 | 22±1.7 |
| Salmonella enteritidis S47 | 11±0.58 | 0±0.00 | 13±1.00 | 50±2.58 | 60±50 | 23±2 |
| Salmonella enteritidis S62 | 21±0.58 | 6±1.00 | 2±2.08 | 9±0.58 | 11±1.00 | 19±2 |
| Salmonella enteritidis S63 | 32±1.00 | 9±1.00 | 20±1.73 | 16±2.00 | 11±1.53 | 15±0.57 |
| Salmonella enteritidis S67 | 35±1.51 | 8±1.53 | 23±0.58 | 8±1.53 | 3±1.00 | 19±2.5 |
| Mean±S.D Salmonella enteritidis | 25±5.49 | 7±4.47 | 15±9.2 | 8±2.5 | 7±3.6 | 19±3.10 |
| Overall Mean±S.D | 26±7.6 | 8±5.9 | 16±6.8 | 10±2.6 | 8±4.7 | 20±9.34 |

| Table 3: Minimum inhibitory concentrations of selected plants essential oils against S. enteritidis and S. gallinarum |
|------------------|------------------|------------------|
| Isolates | Minimum Inhibitory Concentrations (µg/mL) |
| Cinnamonum zeylanicum | Eucalyptus globulus |
| Salmonella gallinarum S01 | 64±27.7 | 48±20 |
| Salmonella gallinarum S07 | 48±0 | 48±20 |
| Salmonella gallinarum S15 | 64±27.7 | 48±20 |
| Salmonella gallinarum S54 | 48±0 | 64±27.7 |
| Salmonella sphydrium S64 | 48±0 | 80±27.7 |
| MIC Range | 48-64 | 48-80 |
| Mean±S.D | 54±6.87 | 57±8.13 |
| Salmonella enteritidis S02 | 64±27.7 | 64±27.7 |
| Salmonella enteritidis S47 | 64±27.7 | 129±57.1 |
| Salmonella enteritidis S62 | 48±0 | 80±27.7 |
| Salmonella enteritidis S63 | 129±57.1 | 48±0 |
| Salmonella enteritidis S67 | 64±27.7 | 90±27.7 |
| MIC Range | 48-129 | 48-129 |
| Mean±S.D | 73±8.31 | 80±3.03 |
| Overall MIC Range | 48-129 | 48-129 |
| Overall Mean±S.D | 64±32.1 | 68±32.9 |
Table 4: Phyto-constituents of essential oils of medicinal plants as revealed by Gas Chromatography-Mass Spectrometry (GC-MS)

| Peak # | RT  | Compound                          | Total (%) |
|--------|-----|-----------------------------------|-----------|
| 1      | 4.306 | 1R-α-Pinene                        | 13.781    |
| 2      | 5.37  | β-Pinene                           | 1.740     |
| 3      | 6.957 | Eucalyptol                         | 82.856    |
| 4      | 10.241 | 3-Cyclohexen-1-ol, 4-methyl-1-1-[1-methylethyl]-, [R]- | 1.140     |
| 5      | 12.354 | 4-Octen-3-one, 6-ethyl-Thydraxy-    | 0.483     |
| 6      | 4.272 | α-Pinene                           | 2.761     |
| 2      | 5.299 | β-Pinene                           | 16.005    |
| 3      | 6.306 | D-Limonene                         | 1.535     |
| 4      | 6.655 | Benzene, 1-methyl-4-[1-methylethyl]- | 12.396    |
| 5      | 7.088 | 1,4-Cyclohexadiene, 1-methyl-4-[1-methylethyl]- | 18.713    |
| 6      | 12.332 | Benzaldehyde, 4-[1-methylethyl]-    | 24.841    |
| 7      | 3.473 | 2-Caren-10-α                      | 24.289    |
| 1      | 4.26  | 1R-α-Pinene                        | 7.601     |
| 2      | 5.836 | α-Phelendrene                      | 0.816     |
| 3      | 6.051 | 1,3-Cyclohexadiene, 1-methyl-4-[1-methylethyl]- | 1.858     |
| 4      | 6.297 | D-Limonene                         | 8.762     |
| 5      | 6.664 | Eucalyptol                         | 77.761    |
| 6      | 8.956 | Cyclohexasiloxane, dodecamethyl-   | 1.896     |
| 7      | 10.248 | 3-Cyclohexen-αol, 4-methyl-1-[1-methylethyl]- | 0.704     |
| 8      | 11.863 | Cycloheptasiloxyane, tetracamethyl- | 0.602     |
| 1      | 3.918 | Bicyclo[3.1.0]hexane, 4-methyl-1-[1-methylethyl]-, didehydro derive. | 11.180    |
| 2      | 4.843 | β-Pinene                           | 2.737     |
| 3      | 5.892 | Benzene, 1-methyl-4-[1-methylethyl]- | 38.273    |
| 4      | 7.037 | Ether, p-meth-6-en-2-ymethyl       | 1.324     |
| 5      | 10.282 | 2,5-Cyclohexadiene-1,4-dione, 2-methyl-5-[methylthyl]- | 33.938    |
| 6      | 10.829 | Aescaridole expoxide               | 6.506     |
| 7      | 11.346 | 1,4-methanaazulene, decahydro-4, 838-trimethyl-9-methylene-[15-{1 a, 3aβ, 4a, 8 aβ]- | 6.042     |
| 1      | 4.061 | 1R-α-Pinene                        | 0.141     |
| 2      | 5.73  | Limonene                           | 12.411    |
| 3      | 6.648 | Cyclohexene, 1-methyl-4-[m1-methylidencyene]- | 0.213     |
| 4      | 6.948 | 1,6-Octadien-3,7-dimethyl-         | 0.171     |
| 5      | 7.431 | Fenchol, exo-                      | 0.274     |
| 6      | 7.746 | 3Cyclohexen-1-ol, l-methyl-4-[l-methylethyl]-  | 1.349     |
| 7      | 8.043 | 3Cyclohexen, l-methyl-[l-methylethyl]- | 0.635     |
| 8      | 8.488 | 3Cyclohexen-l-ol, 4-methyl-[l-methylethyl]- | 1.459     |
| 9      | 8.953 | 3-Cyclohexene-l-methanol, α a4-trimethyl- | 12.289    |
| 10     | 10.319 | 2-Propenal, 3-phenyl-              | 1.207     |
| 11     | 11.841 | Cinnamaldehyde                     | 64.14     |
| 12     | 12.042 | Eugenol                            | 8.9       |

Fig. 1: Representative activity of different essential oils against Salmonella gallinarum S15, CC: Cuminum cimminum (saffa'id zera); Cinnamonum zylanicum (cinnamon), Eucalyptus globulus (sufauda); Nigella sativa (black seed); Allium sativum (garlic); Choloramphenicol (30 μg).

and E. globulus had profound activity against Salmonella gallinarum and Salmonella enteritidis as revealed by both well diffusion assay and broth microdilution assay. Antibacterial activities of essential oils of all these plants against different bacteria including different Salmonella enteritidis and Salmonella typhimurium or other serovars have been reported previously as well (Patel et al., 2018; Cabarkapa et al., 2019; Ebani et al., 2019). Previous studies also reported inhibitory effect of cinnamon against food borne Salmonella (Alsiaqiali et al., 2016). Our results are in accordance with another study which reported that cinnamon oil is effective at its lowest concentration (1 μL/mL) against all tested bacterial and fungal strains (Tarek et al., 2014). Another study has also reported higher antibacterial activity of essential oils of cinnamon as compared to other essential oils (Zhang et al., 2018). To best of our knowledge, it is the first study from Pakistan which reports activity of plant essential oils against multiple drug resistant Salmonella gallinarum of poultry origin. The GC-MS analysis revealed that major component of essential oil of C. zeylanicum is cinnamaldehyde which is coherent to a previous study by Jorjani et al. (2017) which showed that antimicrobial activity of cinnamon oil was due to cinnamaldehyde which was found as a major component. Percentage of cinnamaldehyde found in C. zeylanicum in this study is remarkably higher (64.14% vs 52.3%) as compared to a previous study by Kazemi and Mokhtariyia (2016) while lower than (64.14% vs 91.82) as reported by Pooja et al. (2013). A wide range of phytochemicals has been reported from E. globulus previously (Gouveia et al., 2012). In this study, eucalyptol and 1R-α-Pinene were found to be major components of E. globulus which is consistent with previous studies as well which also agrees that antimicrobial activity of E. globulus can be due to α-pinene and eucalyptol (1,8-cineole) components present in the oil (Mekonnen et al., 2016; Park et al., 2016).
Conclusions: It is concluded that essential oils of *C. zeylanicum* and *E. globulus* have diverse phyto-constituents and profound *in vitro* activity against *Salmonella enteritidis* and *Salmonella gallinarum* of poultry origin. It is insinuated that these nutraceuticals may further be evaluated for their potential to inhibit *Salmonella* in poultry and use as an alternative of antibiotics.

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Authors contribution: MN, AAA and KA contributed to the conception of the research. SY collected the samples and conducted experiments. MN, MAA and ARB analyzed data and wrote the manuscript.

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