

# Estimation of Antibacterial Properties in Ginger, Garlic and Ginger-Garlic Paste Against Food-Poison Causing Bacteria

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**Abstract:** Many of the spices used in our daily diets have been noted to have great medicinal values and antibacterial properties as well. Ginger (*Zingiber officinale*) and garlic (*Allium sativum*) are one of these spices which are very useful and important and are used as therapeutic agent against many infections. The aim of this research paper was to estimate the antibacterial properties found in ginger, garlic and their paste against three strains of food poisoning bacteria such as *Pseudomonas*, *Klebsiella*, *Escherichia coli*. The method that was used for this was the cork borer well diffusion method. The samples were loaded by 1% v/v dilution in the well following the incubation for 24hrs. The growth was observed which evidently showed that garlic has the most antibacterial properties against all three bacteria's whereas ginger and ginger-garlic paste have minimum antibacterial properties against these bacteria.

**Keywords:** Ginger, Garlic, Antibacterial properties, Food poison, Infection, Inhibition