

Antibacterial Properties of Ginger and Garlic

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Abstract

In this project, ginger and garlic are investigated for the antibacterial properties. It has been found that the active compounds of ginger and garlic are Gingerol and Allicin respectively. In this project, the antibacterial property of ginger and garlic against E. Coli. was investigated. Crude extracts of ginger and garlic in methanol and water were tested on E. Coli, and it was concluded that ginger is better in its antibacterial properties compared to garlic. Ginger in water and methanol were both subjected to HPLC, and the various elutes were tested for their antibacterial effect. However, after separating ginger into its constituents, no experimental results could be obtained and therefore no conclusion on the active constituents of ginger has been drawn. Future research has to be done in order to conclusively investigate the antibacterial properties of the constituents of ginger.