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Effect of Oregano and Sage Extracts on Microbiological Quality of Molten Butter

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Effects of oregano (*Origanum vulgare* L.) and sage (*Salvia fruticosa* L.) extracts on microbiological quality of butter were investigated. The extracts and their combinations were individually added into butter at 0.3% (w/w) concentrations. For comparison, 0.2% (w/w) sorbic acid was used. The close-up samples were stored at 20°C for 4 weeks. Microbiological qualities of butters treated with spices extracts were better than that of control. Spices extracts and their combinations exhibited antimicrobial effects in butter; however their antimicrobial activities were lower than that of sorbic acid. Oregano among the spices extracts showed highest inhibition effect on moulds and yeasts, lipolytic, proteolytic microorganisms and coliform group, and sage was effective on total bacteria, lactobacilli.

Keywords: [butter](#), [oregano](#), [origanum vulgare](#), [sage](#), [salvia fruticosa](#), [storage](#), [microbiological quality](#)

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