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Growth Inhibition of Film-Forming Yeasts During P *Zuke* (Pickled Japanese Apricots) by an Antimicrobi Extracted from Paprika Seeds

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Paprika extract (50 to 100 μg/ml) obtained by suspending ground adding ethanol (50%, v/v), and then filtering the suspension, inhibite forming yeasts (*Kloeckera*, *Pichia*, *Debaryomyces*, and *Candida*

the production of *ume-zuke*, a processed food product made by sa
(*Prunus mume*). The antimicrobial activity of the extract towards *I*
influenced by the initial number of yeast cells, as well as the tempe
chloride concentration of the culture medium (*ume vinegar*). The i
cumulatively enhanced, although not synergistically, when the papr
used in combination with either SO_2, sorbic acid, thiamine dilauryl

The antimicrobial activity of the extract was not influenced by the v
extract proved to be very effective as a preservative to prevent the
spoilage of *ume-zuke* by film-forming yeasts.

Keywords: antimicrobial substances, paprika seed, film-forming y

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