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An overview of natural antimicrobials role in food

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GRAPHICAL ABSTRACT

Natural antimicrobials Microbial agents Staphylococcus aureus Aspergillus flavus phenolics (flavonoids and non-flavonoids) Escherichia coli almonella typhimurium terpenes isothiocyanates Listeria monocytogenes alkaloids Enterococcus faecalis antimicrobial peptides Bacillus cereus Shigella dysenteriae lysozyme chitosan Clostridium tyrobutyricum Candida albicans fatty acids and glycerides Pseudomonas aeruginosa Pseudomanne Campylobacter jejuni Penicillinum citrinum nisin natamycin Aspergillus parasiticus pediocins reuterin Saccharomyces cerevisiae lactic acid algae extracts Microbial spoilage Toxicity edible mushrooms extracts Organoleptic decay

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