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Essential oil from pink pepper (*Schinus terebinthifolius* Raddi): Chemical composition, antibacterial activity and mechanism of action

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- Pink pepper EO (PPEO) is constituted mainly of β -myrcene (41%);
- PPEO was tested in different media (solid, liquid and vapor phase);
- Gram-positive bacteria were eliminated after 12h of contact with PPEO;
- PPEO promoted cell damage in all tested bacteria;
- PPEO promotes the leakage of small ions and macromolecules from bacterial cells.

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