

**ANTIBACTERIAL PROPERTIES OF TURMERIC (*Curcuma longa*)
AGAINST *Escherichia coli* AND *Bacillus licheniformis* FOR WOUND
HEALING**

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JULY 2022

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**Final Year Project Submitted in
Partial Fulfilment of the Requirements for the
Degree of Bachelor of Science (Hons.) Biology
in the Faculty of Applied Sciences
University Technology MARA**

JULY 2022

This Final Year Project Report entitled "**Antibacterial Properties of Turmeric (*Curcuma longa*) Against *Bacillus Licheniformis* and *Escherichia Coli***" was submitted by Nor Farrah Hidayati Binti Rozali in partial fulfilment of the requirements for the Degree of Bachelor of Science (Hons.) Biology, in the Faculty of Applied Sciences, and was approved by

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Date: 25/07/2022

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ABSTRACT

ANTIBACTERIAL PROPERTIES OF TURMERIC (*Curcuma longa*) AGAINST *Escherichia coli* AND *Bacillus licheniformis*

In order to enhance the taste, flavour, colour, and smell of Asian food, spices are frequently utilised in the cooking process. They also affect numerous additional qualities that are advantageous to human health. In this study, one of the most famous spice which is turmeric (*Curcuma longa*) was used. Turmeric was undergoing a few process to make it powdery before proceeding with extraction. This turmeric was extracted with 95 % methanol and disc diffusion method was used for antibacterial activity determination. Two bacteria were used in this study which consists of *Escherichia coli* and *Bacillus licheniformis*. Antibacterial activity recorded showed that *Escherichia coli* have larger zone of inhibition compared to *Bacillus licheniformis*. *Escherichia coli* have the largest zone inhibition for concentration of 100 µg/ml and for *Bacillus licheniformis* the largest zone only 12 mm for 100 µg/ml concentration. The MBC and MIC for *Escherichia coli* recorded was 25 µg/ml and 50 µg/ml and the MBC and MIC for *Bacillus licheniformis* turned out to be the same 50 µg/ml.