

**ANTIBACTERIAL ACTIVITY OF TURMERIC EXTRACT ON
FOOD POISONING BACTERIA**

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ABSTRACT

THE ANTIBACTERIAL ACTIVITY OF TURMERIC EXTRACT ON FOOD POISONING BACTERIA

The food poisoning bacteria such as *Escherichia coli* have been known to cause many disease and mostly discovered on contaminated food. *Escherichia coli* are Gram-negative bacteria. The Gram-negative bacteria become more reliable on antibiotic-resistant bacterial disease. To discover the effect of *E. coli* the antibacterial activity towards turmeric. This study also want to make comparison on antibacterial activity between the pure turmeric extract and local brand of commercial turmeric extract. For antibacterial effect of turmeric, disc diffusion method was used towards *Escherichia coli*. The antibacterial activity of turmeric extract were examined in this study and were found that the extract cannot perform antibacterial effect against *Escherichia coli* due to their ability to become resistance. This could probably of the found that the turmeric synergism activity with other antibiotic to give more effective on antibacterial activity. Positive control used was Sulfamethoxazole shows zone of inhibition while no inhibition zone have observed on negative control which is DMSO.