

# Τίτλος άρθρου: *Ατταπουλγίτης με αιθέρια έλαια ρίγανης για φυσική προφύλαξη του εντερικού επιθηλίου μονογαστρικών από παθογόνα*

Συγγραφέας: Δρ Νίκος Θεοφίλου, Διευθυντής Ανάπτυξης Αγροτικών Εφαρμογών Γεωλλάς ΑΜΜΑΕ

## ΒΙΒΛΙΟΓΡΑΦΙΚΕΣ ΑΝΑΦΟΡΕΣ

1. Windisch W., Schedle K., Plitzner C., and Kroismayr A. 2008. Use of phytogetic products as feed additives for swine and poultry. *J. Anim. Sci.* 86:140-148.
2. Dorman H.J., Deans S.G. Antimicrobial agents from plants: antibacterial activity of plant volatile oils. *J Appl Microbiol.* 2000; 88(2):308-316.
3. Bozin B., Mimica-Dukic N., Simin N., Anackov G. Characterization of the volatile composition of essential oils of some Lamiaceae spices and the antimicrobial and antioxidant activities of the entire oils. *J Agric Food Chem.* 2006; 54(5):1822-1828.
4. Dadalioglu I., Evrenditek G.A. Chemical compositions and antibacterial effects of essential oils of Turkish oregano (*Origanum minutiflorum*), bay laurel (*Laurus nobilis*), Spanish lavender (*Lavandula stoechas* L.), and fennel (*Foeniculum vulgare*) on common foodborne pathogens. *J Agric Food Chem.* 2004; 52(26):8255-8260.
5. Elgayyar M., Draughon F.A., Golden D.A., Mount J.R. Antimicrobial activity of essential oils from plants against selected pathogenic and saprophytic microorganisms. *J Food Prot.* 2001; 64(7):1019-1024.
6. Kivanç M., Akgül A., Doğan A. Inhibitory and stimulatory effects of cumin, oregano and their essential oils on growth and acid production of *Lactobacillus plantarum* and *Leuconostoc mesenteroides*. *Int J Food Microbiol.* 1991; 13(1):81-85.
7. Marino M., Bersani C., Comi G. Impedance measurements to study the antimicrobial activity of essential oils from Lamiaceae and Compositae. *Int J Food Microbiol.* 2001; 67(3):187-195.
8. Tsigarida E., Skandamis P., Nychas G.J. Behaviour of *Listeria monocytogenes* and autochthonous flora on meat stored under aerobic, vacuum and modified atmosphere packaging conditions with or without the presence of oregano essential oil at 5 degrees C. *J Appl Microbiol.* 2000; 89(6):901-909.
9. Ultee A., Gorris L.G., Smid E.J. Bactericidal activity of carvacrol towards the food-borne pathogen *Bacillus cereus*. *J Appl Microbiol.* 1998; 85(2):211-218.
10. Chorianopoulos N., Kalpoutzakis E., Aligiannis N., Mitaku S., Nychas G.J., Haroutounian S.A. Essential oils of *Satureja*, *Origanum*, and *Thymus* species: chemical composition and antibacterial activities against foodborne pathogens. *J Agric Food Chem.* 2004; 52(26):8261-8267.
11. Nostro A., Blanco A.R., Cannatelli M.A., et al. Susceptibility of methicillin-resistant staphylococci to oregano essential oil, carvacrol and thymol. *FEMS Microbiol Lett.* 2004; 230(2):191-195.
12. Bouhdid S., Abrini J., Zhiri A., Espuny M.J., Manresa A. Investigation of functional and morphological changes in *Pseudomonas aeruginosa* and *Staphylococcus aureus* cells induced by *Origanum compactum* essential oil. *J Appl Microbiol.* 2009; 106(5):1558-1568.
13. Lagouri V., Boskou D. Nutrient antioxidants in oregano. *Int J Food Sci Nutr.* 1996; 47(6):493-497.
14. Vichi S., Zitterl-Eglseer K., Jugl M., Franz C. Determination of the presence of antioxidants deriving from sage and oregano extracts added to animal fat by means of assessment of the radical scavenging capacity by photochemiluminescence analysis. *Nahrung.* 2001; 45(2):101-104.
15. Faleiro L., Miguel G., Gomes S., et al. Antibacterial and antioxidant activities of essential oils isolated from *Thymbra capitata* L. (Cav.) and *Origanum vulgare* L. *J Agric Food Chem.* 2005; 53(21):1862-1868.
16. Zheng W., Wang S.Y. Antioxidant activity and phenolic compounds in selected herbs. *J Agric Food Chem.* 2001; 49(11):5165-5170.
17. Ivanova D., Gerova D., Chervenkov T., Yankova T. Polyphenols and antioxidant capacity of Bulgarian medicinal plants. *J Ethnopharmacol.* 2005; 96(1-2):145-150.
18. Basílico M.Z., Basílico J.C. Inhibitory effects of some spice essential oils on *Aspergillus ochraceus* NRRL 3174 growth and ochratoxin A production. *Lett Appl Microbiol.* 1999; 29(4):238-241.
19. Llewellyn G.C., Burkett M.L., Eadie T. Potential mold growth, aflatoxin production, and antimycotic activity of selected natural spices and herbs. *J Assoc Off Anal Chem.* 1981; 64(4):955-960.
20. Tantaoui-Elaraki A, Beraoud L. Inhibition of growth and aflatoxin production in *Aspergillus parasiticus* by essential oils of selected plant materials. *J Environ Pathol Toxicol Oncol.* 1994; 13(1):67-72.
21. I. Skoufos, I. Verginadis, I. Simos, A. Tzora, A. Mentis, A. Tsinas, G. Magklarar, N. Theophilou, S. Karkabounas, A study of a commercial product based on attapulgit (Ultrafed) for the determination of its protective action in vitro, against E.Coli and *Cl.perfringes* toxigenic strains in the pig", EAAP, Aug.25-29, 2014, Copenhagen, Denmark.
22. N. Theophilou, The use of ULTRAFED®PIGS in swine breeding companies in France, as replacement of medicated digestive enhancers / growth promoters. Towards an antibiotic free diet, Eurotier, Nov.2012, Hannover, Germany.
23. V. Kanoulas, GA Papadopoulos, G Arsenos, G Bramis, E. Tzika, P. Fortomaris, Dietary inclusion of attapulgit improves the performance of pigs in the post-weaning, growing and finishing periods, 4th European Symposium of Porcine Health Management, Bruges, 25-27 April 2012.
24. A.C. Pappas, E. Zoidis, N. Theophilou, G. Zervas, K. Fegeros, Effects of palygorskite on broiler performance, feed technological characteristics and litter quality, *Applied Clay Science* 49 (2010) 276-280.
25. Γ. Σκούφος, Νέες Τεχνολογίες & Προϊόντα για βελτίωση της Εντερικής Υγείας και Ανάπτυξης του χοίρου, Διημερίδα Χοιροτροφίας Ελλάδας-Κύπρου, 19-21/06/2015 Βασιλίτσα Γρεβενών.