

6th Annual Conference on

MICROBIOLOGY

&

Annual Conference on

MICROBES AND BENEFICIAL MICROBES

October 16-17, 2017 Baltimore, USA

Laboratory analysis of antimicrobial properties of honey**Lucy Mongina Iteba**

University of Nairobi, Kenya

The use of honey is widely spread across the world due to its nutrition and medicinal values. It has both the antioxidant and antibacterial properties. In the laboratory analysis, the honey sample used was collected from the National Bee Keeping Station. Agar solution was prepared under sterile conditions and aseptically inoculated in petri dishes for 24 hours. *Escherichia coli* and *Staphylococcus aureus* were spread in the culture in different petri dishes. sterile paper discs were impregnated with honey and put at the center of the cultures. Streptomycin, a known antibiotic was used as a control experiment in a different petri dish. They were incubated for 24 hours. The results showed that there were a clear batch around the discs. This shows that honey could inhibit the growth of these microbes around the disc and that honey can be used for its antimicrobial properties on *E. coli* and *S. aureus*.

Biography

Lucy Mongina Iteba has studied her Bachelor of Science in Microbiology and Biotechnology in the University of Nairobi and Graduated with second class upper division in the year 2014. Currently, she is pursuing her Master's in the same course and same university while also working with a pharmaceutical company called Glyxosmith Kenya in the Microbiology section. She is a Researcher aiming at nothing less but the best in her career.

lucymongina@gmail.com

Notes: