

Microbiological studies with ozonized olive oil

[Mikrobiologische Untersuchungen an ozonisiertem Olivenöl]

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Abstract

Exposure to 1% ozonized olive oil for 90 min killed 99.9% of a 24-h *Staphylococcus aureus* culture; killing of *Escherichia coli*, *Proteus vulgaris*, and *Nocardia coralina* also occurred, whereas *Pseudomonas aeruginosa* remained unaffected. Ozonized oil stored for 8 yr was almost as effective as freshly ozonized oil, which implicates carboxylic acids and aldehydes as well as peroxides in the action mechanism of the oil. The bactericidal effect of the oil was greater in the lag and stationary phases of growth than in the exponential stage.

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