



**CALIFORNIA STATE SCIENCE FAIR
2017 PROJECT SUMMARY**

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| Name(s) Michael J. Kendall | Project Number J1712 |
| Project Title Allicin vs. Escherichia coli: The Antimicrobial Properties of Garlic | |
| <p style="text-align: center;">Abstract</p> <p>Objectives/Goals The objective of this experiment is to determine if garlic is effective as an antimicrobial against E. coli bacteria.</p> <p>Methods/Materials The antimicrobial properties of garlic was compared to other agents after 20 petri dishes of E. coli culture obtained from a biological supply company were treated with garlic, mouthwash, bleach, hand sanitizer, and/or milk. The petri dishes were observed for five days for changes in culture. 60-day post hoc observations included.</p> <p>Results The microbial concentrations of 16 petri dishes treated with other agents were compared to the microbial concentration of 4 petri dishes treated with garlic. The antimicrobial performance of garlic was shown to be more effective in deterring or inhibiting microbial growth.</p> <p>Conclusions/Discussion The performance of garlic as an antimicrobial was more effective than that of other agents. This means garlic can provide a reasonable alternative to commercial antimicrobial agents.</p> | |
| Summary Statement I showed that garlic is effective as an antimicrobial agent against E. coli. | |
| Help Received My father helped set up and maintain controls on the cultured samples. | |