Natural antimicrobial-based hydrogel for hands and food contact surfaces disinfection



Introduction

Foodborne illness outbreaks are generally caused by contamination of food by handlers or contact with contaminated food surfaces. On the other hand, available disinfectant/sanitizers are mostly alcohol-based, which can cause adverse health effect. Hence, there has been a long-felt need for sanitizer hydrogel, which has a high degree of antimicrobial efficacy and could be safely ingestible by humans while posing no toxicity and environmental incompatibility.

Therefore, This study aimed to develop and characterize hydrogels from biocompatible and biodegradable natural ingredients, with broad antimicrobial activity against pathogenic and spoilage organisms. Four natural antimicrobial agents were selected, including bacteriocins (pediocin, microcin J25), reuterin, and lactic acid. Hydrogel formulas containing one of the selected antimicrobial ingredients were developed from carbohydrate-based biopolymer chitosan and CMC.



Conclusion

- > Different bacteriocins (pediocin, MccJ25) and reuterin have been produced and purified successfully.
- developed and characterized.
- > Hydrogels based on chitosan (1.5%, 2.5%) containing MccJ25 and pediocin and hydrogel based on CMC (3%, 5%) containing MccJ25 and reuterin remained active during 4 weeks of storage.
- > Active ingredient did not cause skin irritability.

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Methodology

> Hydrogel formulas based on Chitosan and CMC biopolymers and containing MccJ25, reuterin, pediocin have been



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S.1	Newport ATCC 69	962		
	Day 1	Week 4		
CMC 3% MccJ25	0.03 μg/mL	0.12µg/mL	CMC 3% pediocin	
CMC 5% MccJ25	0.03 μg/mL	0.12µg/mL	CMC 5% pediocin	
MccJ25	0.03 μg/mL	0.03-0.12µg/mL	Pediocin	
CMC 3% reuterin	0.1mg/mL	0.1mg/mL	CMC 3% reuterin	
CMC 5% reuterin	0.1mg/mL	0.1mg/mL	CMC 5% reuterin	
Reuterin	0.1mg/mL	0.1mg/mL	Reuterin	



