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Inhibition of Salmonellosis with Produced Conjugated Linoleic Acid by Linoleate Isomerase of Rumen Fungus

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During the last two decades, the epidemiology of food borne pathogens has changed rapidly along with the alterations in the social atmosphere and the ability of pathogens to adapt to new niches. Food is a source of transmitting diseases through which more than 200 diseases are transmitted. *Salmonella* is the most commonly suggested cause of food borne disease which constitutes a major public health problem in many countries. In this study, we have isolated anaerobic fungi (*Orpinomyces* sp. and *Neocallimastix* sp.) from rumens feces. Then by growing them within medium containing only Linoleic Acid as a source of energy, we have identified those that are capable of converting Linoleic acid into Conjugated linoleic acids. The produces CLA (conjugated linoleic acid) has been used as antibacterial to show their effects of Salmonellosis. The result of this study showed that the produced CLA has antibacterial effect on all four strains of Salmonella sp. (Salmonella enterica, Salmonella Typhi ATCC 14081, Salmonella sp.[1] and Salmonlla sp.[2]) used within this study.

Keywords: Salmonellosis, Linoleic Acid, Conjugated linoleic acid, antibacterial.

Biography:

Rabar M. Abdulrahman is a PhD Student. He completed his Masters in Medical Microbiology from the University of Ulster. He then worked at the Medical Microbiology Department, Koya University, and served as Assistant Lecturer at the University in Iraq.