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Short Communication

Antimicrobial and preservative activities of *Allium sativum* and *Eugenia aromatica* on fresh tomato puree

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Abstract

This study attempts to develop a method for prolonging the shelf life of ground fresh tomato using fresh *Allium sativum* and *Eugenia aromatica*, as antimicrobial and preservative agent. Fresh tomatoes were purchased from Lagos market, washed and allowed to drain. They were milled using a blender. Known percentages of the spices were added to blended tomatoes placed in covered sterilized plastic bowls. The spices were added to the blended tomato in the following proportion: 5, 4, 3, 2 and 1 percent. Control experiments were also set up. All investigation was carried out at ambient temperature. Both *A. sativum* (Garlic) and *E. aromatica* (Clove) increased the shelf life of fresh tomato puree for a maximum of ten days.

Key words: tomatoes, preservative, spoilage, fungi, organoleptic, shelf life.

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