Antimicrobial Activity of UV-induced Gelatin Edible Films against *Staphylococcus aureus*



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04. Results

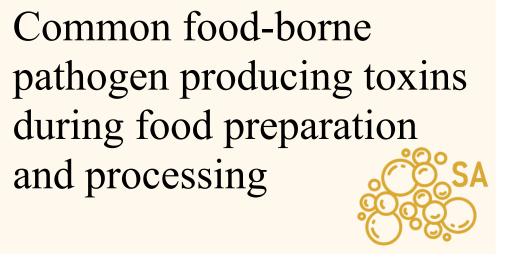
—■— RF-UV 1: Control —▲— RF-UV 2: Control —— RF-UV 3: Control →← Average among control

1.00E+04

1.00E+05



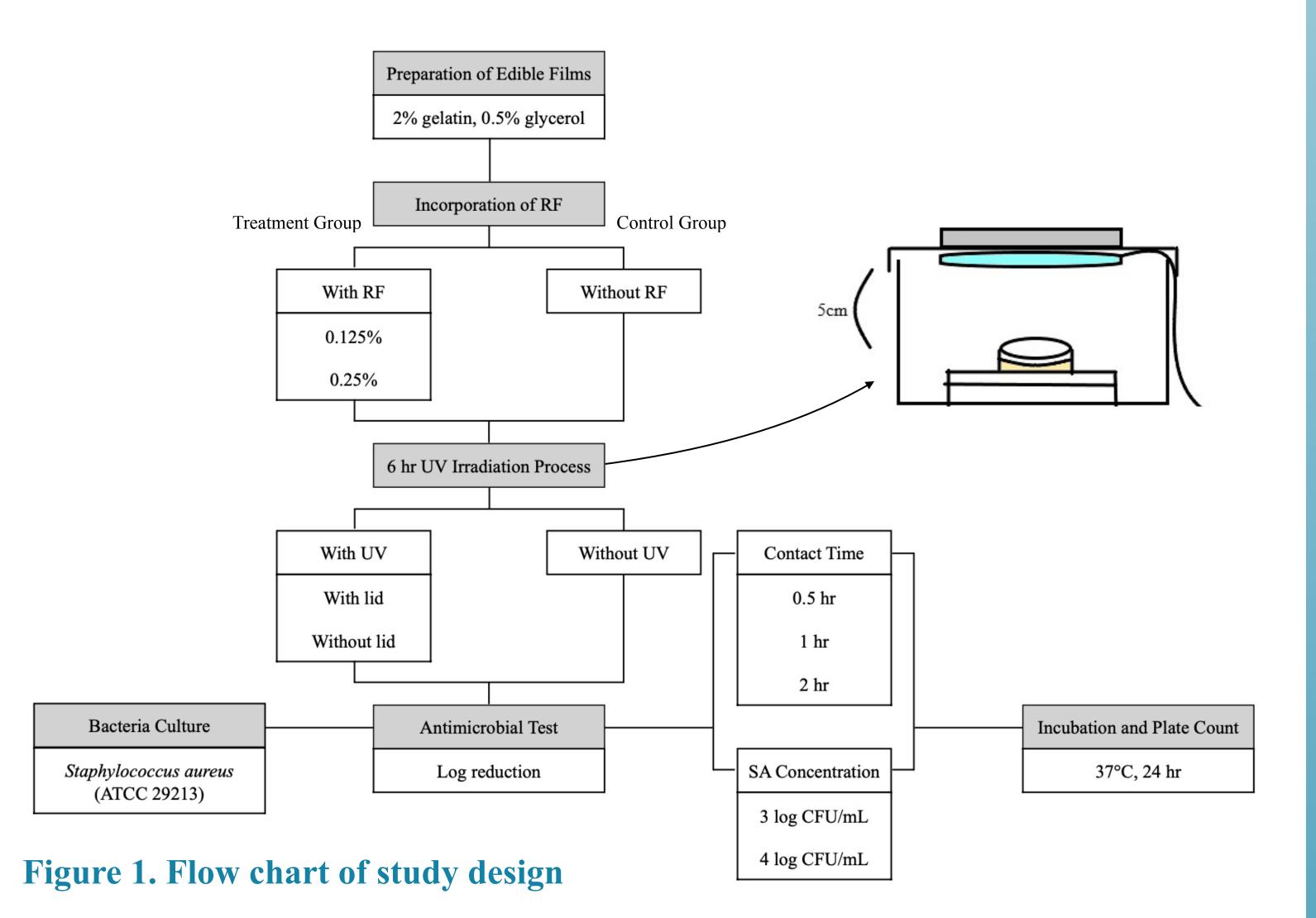
Preventing food contamination
Eco-friendly
and biodegradable Emilancing biopolymer biopolymer structure
Having RF antimicrobial effect



02. Study Objective

- To investigate the antimicrobial activity of UV-induced gelatin edible films against *Staphylococcus aureus*
- To compare the possible factors affecting the antimicrobial efficacy

03. Materials and Methods



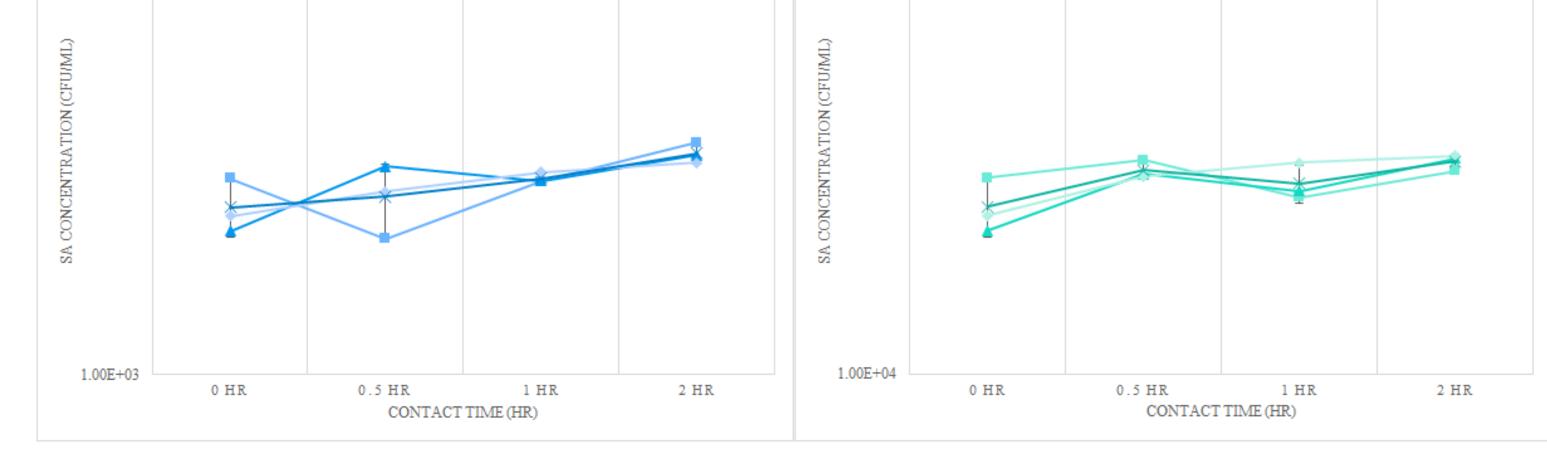


Figure 2. Influence of contact time on SAFigure 3. Influence of contact time on SAconcentration in control group (Initial: 3concentration in control group (Initial: 4log CFU/mL)log CFU/mL)

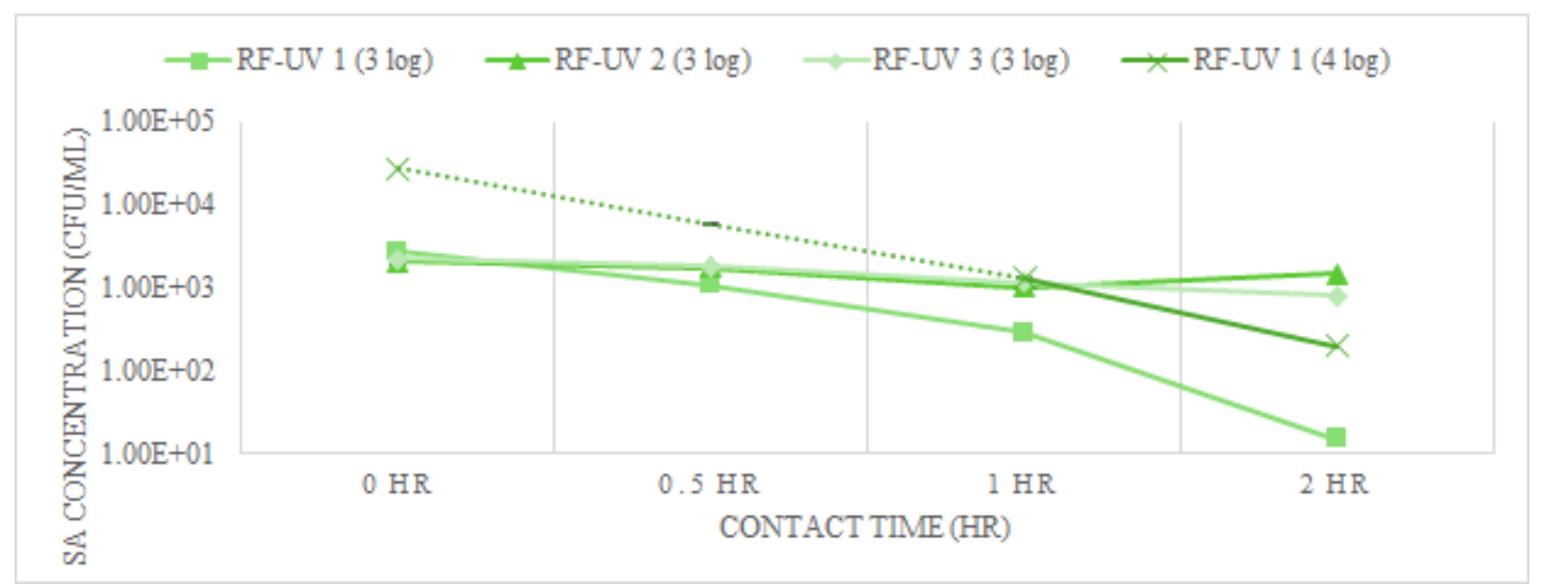
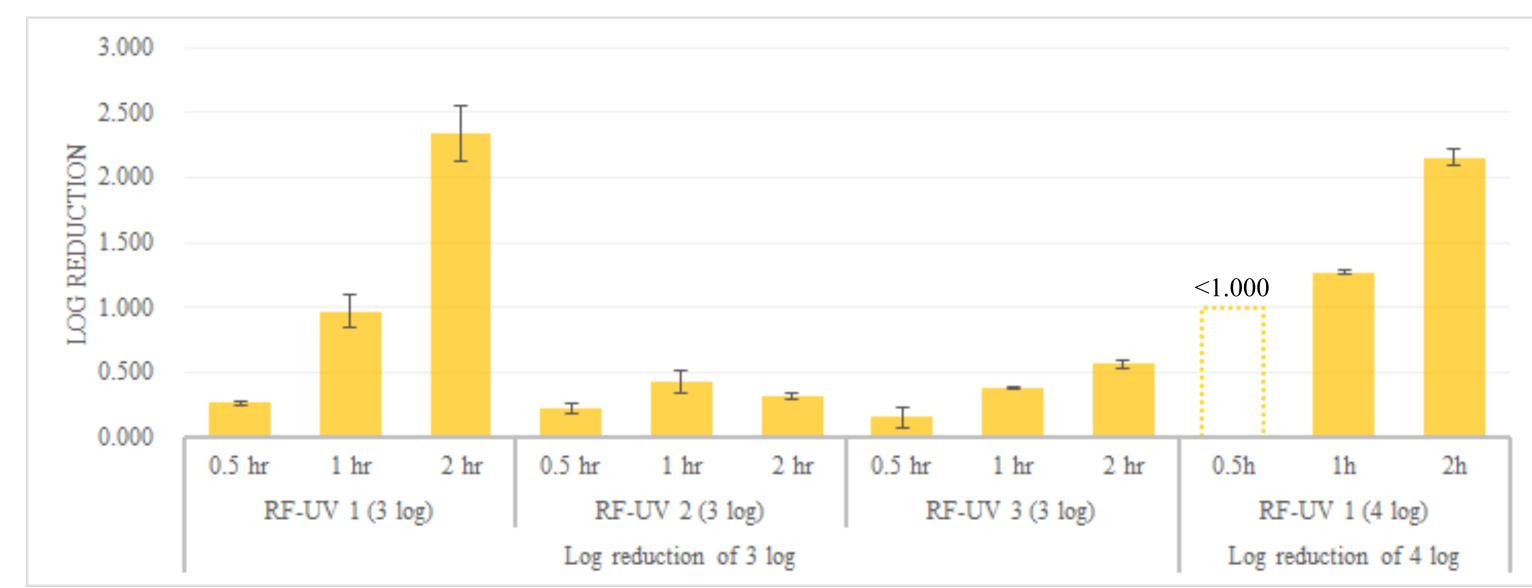


Table 1. Formulation of film forming solutions

	8
Abbreviation	Formulae
Control	2% gelatin + 0.5% glycerol, no UV exposure
RF-UV 1	2% gelatin + 0.5% glycerol + 0.025% riboflavin, 6 hr UV exposure, without lid
RF-UV 2	2% gelatin + 0.5% glycerol + 0.025% riboflavin, 6 hr UV exposure, with lid

*The dotted line of RF-UV 1 in contact with initial SA concentration of 4 log CFU/mL for 0.5 hr was an estimated value due to the exceeded colony number (>300 CFU/plate) during plate count.

Figure 4. Influence of contact time on SA concentration in treatment groups (Initial: 3 and 4 log CFU/mL)



*The dotted bar of RF-UV 1 in contact with initial SA concentration of 4 log CFU/mL for 0.5 hr was an estimated value due to the exceeded colony number (>300 CFU/plate) during plate count.

Figure 5. Log reduction of treatment groups affected by contact time (Initial: 3 and 4 log CFU/mL)

• Summary:

- Results indicated that gelatin with glycerol have no antimicrobial activity against *Staphylococcus aureus*.
- Antimicrobial efficacy of UV-induced gelatin edible films was enhanced under: (1) increased riboflavin concentration

 (2) treatment groups without lid
 (3) increased contact time
- RF-UV 3 2% gelatin + 0.5% glycerol + 0.0125% riboflavin, 6 hr UV exposure,
 - UV 3 2% gelatin + 0.5% glycerol + 0.0125% riboflavin, 6 hr U without lid

• Bacterial concentration (CFU/mL) = $\frac{N \times D}{V}$

- Where: N is the number of colonies counted (CFU), D is the dilution factor,
 - V is the volume of inoculum (mL)

Log reduction =
$$log_{10}\left(\frac{C_C}{C_T}\right) = log_{10}\left(C_C\right) - log_{10}\left(C_T\right)$$

- Where: C_C is the bacterial concentration of the control group (CFU/mL),
 - C_T is the bacterial concentration of the treatment group (CFU/mL)

05. Conclusion

- The procedure of developing UV-induced gelatin edible films was proven feasible.
- Antimicrobial activity against *Staphylococcus aureus* was observed in UV-induced gelatin edible films.
- Future study may include its antimicrobial activity against other food pathogens.