

# **ANTIOXIDANT AND ANTIMICROBIAL EFFECTS OF ETHANOL EXTRACT OF *SCROPHULARIA STRIATA* PLANT ON QUALITY OF FILLET CHICKEN DURING REFRIGERATOR STORAGE**

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## **ABSTRACT**

Oxidative and pathogenic problems are some of the main challenges for fillet chicken meat products recently; however, now these products have been recommended as alternatives for processed red meat products. In this study, antibacterial and antioxidant effects of *Scrophularia striata* ethanol extract on fillet chicken during the 7-day refrigerator storage time have been investigated. Fillet chicken samples treated with 1, 3 and 5% *Scrophularia striata* ethanol extract were analyzed for microbiological and chemical analysis during the storage time. The antioxidant activity and antibacterial effect as well as against *Staph. aureus* of fillet chicken samples with 5% *Scrophularia striata* ethanol extract were demonstrated higher than other concentrations. Consequently, *Scrophularia striata* plant ethanol extract were recommended as antioxidant and antibacterial agents for treatment of fillet chicken as well as this result was corresponded with sensory evaluation of treated samples.