The Potential Antimicrobial Abilities of Herb Mold

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The purpose of doing this project was to try to answer a previous question created by a former science fair project. The question was to find out if inhibition could be created by herb mold in an area filled with E. Coli, as well as if inhibition could be seen when E. Coli was added to an area with herb mold. The procedure was to gather materials, set up herbs in plastic bags to watch them grow mold, making agar plates, transferring E. Coli to agar plates, transferring mold to agar plates, charting the progress of growth with pictures taken over a graph, and counting the amount of squares in each picture that showed mold growth or inhibition to see the results and possibly answer the question. Each herb mold was allowed to grow for ten days before being added to plain plates or to E. Coli plates. Data was collected throughout the whole process in the form of dated notes and pictures that were clearly labeled for future analysis. The data revealed that sage was the only herb or herb mold that presented any kind of inhibition. It was very interesting to find that the plates that had E. Coli on them first showed inhibition, while the plates that had sage on them, with the E. Coli added, showed none. Although, that may have been due to the unexpected dryness of the agar at that stage in the project. In conclusion, my hypothesis was incorrect because oregano had no inhibition.

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