Little Health Guard in the Kitchen: Preliminary Application of Perilla Extract in Kitchen Supplies

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The development of kitchen supplies containing natural antibacterial agents conforms to the concept of green and healthy life. Inspired by the fact that the perilla leaf salad is not easy to decay, this paper uses perilla extract as a natural antibacterial agent to apply it to kitchen supplies, and test and analyze the effect. This design drew the perilla extract by enzyme-assisted method, and then added the extract to disposable rags and degradable composite film. The application effect was tested by Plate Counting Method, Inhibition Zone Method, Pen Acidometer Method and etc. The results showed that the bacteriostatic rag added with perilla extract was similar to the quaternary ammonium salt bacteriostatic rag in reducing the accumulation of bacteria on the surface, and the effect decreased with the increase of the dilution ratio of Perilla extract. As for rag making, the perilla extract with a dilution ratio of 5 times should be selected. The degradable bacteriostatic composite film has certain bacteriostatic effect and fresh-keeping effect, and the fresh-keeping effect is better than PE food-grade fresh-keeping film. In this paper, perilla extract was added to kitchen products as a natural bacteriostatic agent for the first time, and the application effect was similar to that of organic bacteriostatic agent. The conclusion provides a reference for the development and promotion of natural bacteriostatic kitchen products.

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