

**Antimicrobial activity evaluation of yoghurts against  
*Candida albicans***

**Abdulelah A.Almayah, Ei man A. Saeed, Tamadir H. Wadi, Huda  
Sh. Farhan**

**Department of Pharmacology and Clinical Lab. Sciences  
College of Pharmacy. University of Basra  
Basra/Iraq**

**Abstract**

**From different sources 12 types of imported traditional yoghurts and home-made yoghurts are studied for antimicrobial activity against *Candida albicans*. The investigation showed that the presence of *Lactobacillus spp.* in some type of used yoghurts, while lack in others.**

**Antimicrobial activity of yoghurts with presence of *Lactobacillus* was established against *Candida albicans*. The metabolites produced by *Lactobacillus* were inhibited *Candida albicans* growth.**

**Water solutions with different pH values (5, 7, 8) were used to cultivate *Candida albicans*, the results showed there is no effect of pH values on the growth of *Candida albicans*, while the presence of *Lactobacillus* and their secondary metabolites exhibited notable inhibitory effect against *Candida albicans* growth.**