

## **Antimicrobial activity of imported yoghurts against**

### **Candida albicans**

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### **Abstract**

**Twelve types of imported traditional yoghurts and home-made yoghurts are studied for their antimicrobial activity against *Candida albicans*. The investigation showed 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.**