

Honey Compared with Some Antibiotics against Bacteria Isolated From Burn-wound Infections of Patients in Ain Shams University Hospital

*Saadia M. Hassanein, Hassan M. Gebreel and Abdel-Rahman A. Hassan

Microbiology Department, Faculty of Sciences, Ain Shams University, Cairo, Egypt

Email: sadiaeasa@hotmail.com

Abstract: Honey is an ancient remedy for the treatment of infected wounds. Four types of honey (Citrus, Clover, Nigella and eljabaly) were used. Six different species of bacteria were isolated from 120 burn-wound patients in Ain Shams University Hospital, namely *Aeromonas schubertii*, *Haemophilus paraphrohaemlyticus*, *Micrococcus luteus*, *Cellulosimicrobium cellulans*, *Listonella anguillarum* and *Acinetobacter baumannii*. A comparative study between the known groups of 18 antibiotics and honey was carried out to evaluate the importance of using honey in burn-wound treatment on the 6 isolated species and compared with the effect of different types of honey on the same bacteria. It was found that eljabaly has strong inhibitory effect in comparison to other mentioned types. Concentration of 25% of eljabaly showed inhibition of 4 types, whereas 30% was potent enough to destroy the 6 isolated bacteria. Our data were that its antibacterial activity was attributed to its high osmolarity and hypertonic sugar concentration and low pH values. Amino and fatty acids, total proteins patterns were significantly changed. Total lipids of bacterial species was sharply decreased. [Journal of American Science. 2010;6(10):301-320]. (ISSN: 1545-1003).

Keywords: Patients, honey, antibiotics, bacteria, lipids, proteins, amino and fatty acids.

1. Introduction

Antibacterial activity of honey against bacteria isolated from burn-wound infections of some patients was reported, identification, characterization, using traditional and Biolog microplate automated system, analysis of fatty acids, cellular protein, amino acids were performed. A comparative study between the known groups of antibiotics and honey was carried out.

Honey has been used in the treatment of wounds for over 2,000 years. However, one of the most important properties seems to be its antibiotic action. There are many reports in the clinical literature of honey being used with success in treatment of a wide range of burn wound infection, it can be seen that the effectiveness of honey in many of its medical uses is probably due to its antibacterial activity. It inhibits a broad spectrum of bacterial species (Molan, 2001).

Antibacterial activity and mode of action of honey was studied (Cooper et al., 2002; Edward and Greenwood, 2003). The role of wound management procedure, risk factors associated with infection, typical bacterial pathogens and their associated exotoxins, antibiotic resistance were discussed (Molan, 2000).

The antibacterial activity of honey refers to some bee products, presence of "inhibin" which acts as an antibacterial factor other than H_2O_2 , several factors such as osmotic properties of honey which is saturated or super saturated solution of sugars, 84% being a mixture of fructose and glucose, so inhibition by osmotic effect of dilute solutions of honey obviously depends on the species of bacteria.

The major antibacterial activity in honey has been found to be due to hydrogen peroxide (H_2O_2) produced enzymatically in the honey. Its pH being between 3.2 and 4.5, which is low enough to be inhibitory to many animal pathogen, and thus the acidity is significant antibacterial factor Oryan, 1998; Abutharfeil et al., 1999; Postmes and Vandeputte, 1999; Weston et al., 1999, and Shamala et al. (2000).

It was reported that *Pseudomonas* and *Proteus* species are inhibited by honey and also Clostridium species, *Staphylococcus aureus*, *Pseudomonas* and *Escherichia coli* (Hegazi et al., 2001; Al-Jabri et al., 2003). The chemical composition of honey is about 82% carbohydrates, enzymes, 18 free amino acids, minerals, vitamins (Kathleen et al., 2004).

Honey is in fairly widespread use as a topical antibacterial agent for the treatment of wounds, burns

and skin ulcers, there are many reports of its effectiveness (McInerney, 1990). The observations recorded are that inflammation, swelling and pain are quickly reduced.

2. Material and Methods

I. Samples of honey:

Samples of monofloral honeys (citrus, clover, nigella, and eljabaly) were obtained from the apiary of the experimental station of the faculty of Agriculture, Cairo University. Chemical analysis of honey samples was performed in Chemical Analysis Lab. of Honey Products, Beekeeping Research Department, Agriculture Research center.

II. Collection and transport of bacterial samples:

The study was performed on 120 patients who suffer from burn wound infections from Ain Shams University Hospital. Samples were collected and transported to laboratory according to Chessbrough (1984). By using a sterile cotton swab, samples were collected from wound, immersed in a container of transport medium. On collecting samples from wounds, special precaution should be taken to prevent contaminating specimen with commensal organisms from the skin.

III. Isolation of bacteria:

Culture media: Samples were cultivated on different media as follows:

(1) Nutrient agar medium: This media is a basic culture medium used in the preparation of blood agar and other media. This medium used for cultivation and maintenance of all isolated bacteria.

The medium is composed according to Atals, 1993. Medium containing (per liter of distilled water): 15g agar, 5g peptone, 5g NaCl, 5g yeast extract, 1gm beef extract, at pH 7.4 ± 0.2

(2) Blood agar medium: It is a tryptic soy agar obtained from Difco, USA with 5% sterile human blood (Damron *et al.*, 1986).

(3) MacConkey agar medium: MacConkey agar is a differential and low selectivity medium used to distinguish lactose fermenting from non-lactose fermenting bacteria.

a) Lactose fermenting bacteria:

These were detected as pink to red colonies surrounded by red zone due to lactic acid fermentation. This character was observed in

microplate reader, and Gram-positive and Gram-negative microplates.

different species, e.g. *Klebsiella pneumoniae* with mucoid colonies and *E. coli*.

b) Non- lactose fermenting bacteria:

These were detected as colourless colonies, medium turn to yellow colour. *Pseudomonas aeruginosa*, *Salmonella* species, *Shigella* species and *Proteus mirabilis* belongs to this group.

There are some bacteria which do not grow on MacConkey agar e.g. *Streptococcus pyogenes*, *Streptococcus pneumoniae*, Viridans species and *Pasteurella* species. MacConkey agar is the most economically prepared from the dehydrated medium available from Oxoid Ltd. (Finegold and Martin, 1982).

(4) Mannitol salt agar: Mannitol salt agar is a differential and selective plate medium used to isolate *Staphylococcus aureus*. The medium is available in dehydrated form Oxoid Ltd. Mannitol is fermented by *Staphylococcus aureus* (yellow in medium) (Finegold and Martin, 1982).

(5) Cetrimide agar: Cetrimide agar is a selective plate medium used occasionally to isolate *Pseudomonas* species from a mixed bacterial flora. It inhibits the growth of bacteria such as *Staphylococcus aureus* and Coliform. Cetrimide agar in dehydrated form is available from Gibco Ltd. *Pseudomonas* agar medium (cetrimide agar) containing acetyltrimethylamine bromide (cetrimide), except *Pseudomonas aeruginosa* all bacterial species were inhibited on this selective media. *Pseudomonas aeruginosa* produced green pigment after prolonged incubation (Finegold and Martin, 1982).

IV. Identification of bacterial isolates:

- After the purification of all bacterial isolates, the selected colonies were identified according to Bergey's manual of systematic bacteriology (Krieg and Holt, 1984 and Sneath *et al.*, 1986).
- Biolog automated microplate system:

The Biolog automated microplate system was performed for identification of the selected isolates (Bochner, 1989). The system is based on the reactions to a series of 95 carbon sources, including sugars, organic acids, and amino acids that were indicated by color reactions. The Biolog automated identification system consists of microstation computer, turbidimeter (optical density at 590 nm), microlog software,

The following steps were adopted:

1- Gram stain: by Jensen's modified method (Cruickshank *et al.*, 1975)

2- Preparation of inoculum:

The isolate was grown on an appropriate agar medium as either Biolog universal growth medium (BUGM) or tryptic soy agar (TSA) and stationary incubated for 4-18 hours at 28-30°C (Bochner, 1991).

3- Preparation of microplate:

Wells of the microplate were filled with 150 of μ l of bacterial suspension of the selected isolate by the multi-channel pipette reservoir. Microplate was then covered with its lid and incubated at 28-30°C for 24 hours under humid conditions to avoid the dehydration of the outer wells of the microplate. Microplate reading was taken by a 590 nm filter on a microplate reader. Results were analyzed with Biolog GN (Gram G-ve) or GP (G+ve) data base to determine the identity of the bacterial isolate.

For differentiation of genera, species and subspecies, Biolog's cluster analysis program was used, indicating relationship between various groups of bacteria.

The antibiotics discs were obtained from Oxoid Ltd. As shown in the following table.

Antibiotic discs used for sensitivity test: , .

Antibiotic group	Conc. (mcg)	Scientific name	Symbo	Trade name
Penicillin group	10	Ampicillin	AM	Ampicillin
	30	Amox./clavulanate	AUC	Augmentin
	10	Penicillin	P	Penicillin
	100	Piperacilin	PPL	Pipril
	100	Carbenicillin	PY	Pyopen
Sulbactam	30	Sulbactam/Ampicillin	SAM	Unasyn
Cephalosporin group	30	Cefradine	CE	Velosef
	75	Ceforperazone	CEP	Cefobid
	30	Cefotaxime	CTX	Claforan
	30	Ceftazidime	CAZ	Fortum
	30	Ceftriazone	CRO	Rocephin
Monobactam group	30	Aztreonam	AZ	Azactam
Aminoglycoside	30	Amikacin	AK	Amikin
	10	Gentamycin	GM	Garamycin
	10	Topramycin	NN	Nebsin
Quinolone group	5	Ofloxacin	OFX	Tarivid
	5	Ciprofloxacin	CFX	Ciprofloxacin
Furans	300	Nitrofurantoin	F/M	Nitofurantoin

a) Morphological characterization of isolates and physiological, biochemical characterization of isolates were studied (Cheesbrough, 1984)

V. Sensitivity and resistance of bacterial isolates to antibiotics and honey samples:

(A) Antibiotic sensitivity test

Materials:

1) Muller Hinton agar was obtained from Oxoid.

2) Antibiotic discs obtained from Oxoid.

Method:

1- Bacterial inoculation (10^5 c.f.u./ml) was transferred into the surface of Muller-Hinton agar medium and followed by addition of antibiotic discs.

2- The antimicrobial activity of all compounds was determined by discs diffusion method (NCCLS, 1993).

3- Inhibition zones were measured (mm) after 24 hours incubation at 37°C (Rubinstein *et al.*, 1986).

(B) Sensitivity and resistance of bacterial isolates to honey samples

Eight concentrations using distilled sterile water were made from 5% to 40% in order to evaluate the antibacterial activity against the selected bacterial isolates through estimation of minimum inhibitory concentration (MIC) method according to NCCLS, 1993.

VI. Extraction and analysis of lipids

A) Extraction and purification of total lipids:

The lipids were extracted according to Kates and Eberhardt (1957)

B) Estimation of total lipids:

Estimation of total lipids of honey- treated bacterial isolates and that untreated (control) was performed according to the method adopted by Kates and Eberhardt (1957).

C) Analysis of methyl esters of fatty acids by gas-liquid chromatography

Methylation of the fatty acids

To lipid sample 20 ml of methanol. 10 ml of benzene and 1 ml of concentrated sulfuric acid were added then refluxed for 90 minutes in a round flask on a water bath, the methyl esters obtained were extracted with petroleum ether (b.p. 40-60 C). the petroleum ether was then evaporated, the residue was dissolved in chloroform (Harbone, 1984) and the methylated samples were subjected to analysis by GLC in GVC Pyeunican gas-liquid chromatograph equipped with dual flame ionization detector and dual channel records (Faculty of Agriculture, Cairo University).

Sources of standard fatty acids:

A set of standard methyl esters of fatty acids including both saturated and unsaturated ones with a state of purity not less than 99% was purchased from Sigma Chemical Company St. Louis, Mo 63178, USA, and used as authentic materials to characterize the unknown fatty acids.

VII. Determination of total soluble protein

Total soluble protein was determined according to the method of Bradford (1976). A calibration curve was constructed using bovin serum albumin (BSA).

Analysis of the total amino acid contents by HPLC

The method applied was made according to Cohen *et al.* (1989)

VIII. SDS ployacrylamide gel electrophoresis (SDS-PAGE)

The electrophoresis SDS gels were prepared by Laemmli, (1970) as modified by studier, (1973).

The stock solutions used for protein electrophoresis were as follows:

A. For resolving gel (100 ml)

Acrylamide	30.0g
Bis- Acrylamide	0.8 g
H ₂ O (dist.)	Up to 100ml

B. for stacking gel (100 ml)

Acrylamide	30.0g
Bis-Acrylamide	1.0g
H ₂ O (dist.)	Up to 100 ml

C. Resolving gel buffer (4 X Tri. PH 8.4, 4⁰C)

Tris	18.15 g
HCl (conc.)	3.50 ⁰ ml
H ₂ O (dist.)	Up to 100ml

3. Results and Discussion

I. Physical and chemical prosperities of samples of honey

Tables 1 and 2 show the Physical and chemical properties of different kinds of honey used in this research. It was found that the moisture was ranging from 16% for Eljabaly to 21% for Citrus honey. Data also show that the Eljabaly honey was shown to be more viscous and more acidic than the other types. The lowest amount of total sugar content was recorded for Clover honey (68.38%), while the highest value was found in Eljabaly honey (86.16%), Similar study was carried out by Esmail *et al.*, (1990) on a sample of Egyptian honey of unidentified floral source and found that it was containing 0.3% protein, 78.5% carbohydrate, 0.34% fat, 18.7% water, 0.17% ash, 6.6 mg/100 calcium and 0.82mg/100g iron. Also Beattite and Mayze (2000) reported that honey is produced by bees from floral nectar as a saturated solution of sugars and consists of 84% mixture of fructose and glucose. Honey has low water content (15-21% by weight) and is acidic (pH 3.2-4.5)

The study revealed that there is a marked difference in the chemical constitution of honeys from different monofloral sources as recorded by many authors who had analyzed numerous honey types. The results show that the highest value of fructose was recorded for Eljabaly honey type (40.27%), while the lowest one was 33.61% for Clover honey type. The total sugar content reaches the highest value 86% for Eljabaly honey type, while

it was 68.38% for Clover honey type. The protein values recorded in this study ranges from 5.25% in Citrus honey to 6.92% in Eljablaly. It was also observed that Nigella honey type contains the highest value of lipids (3.76%). The variation in the physical and chemical properties of honey is due to the floral source as recorded by many workers (Molan, 1999 and Kathleen *et al.*, 2004). They reported that the chemical composition of honey is about 82% carbohydrates. These are fructose and glucose (70%); 9% sucrose, maltose, isomaltose, maltulose, turanose and kojibiose, and 4% erlose, theanderose and panose. There are many more: proteins and amino acids (enzymes such as invertase, amylase, glucose oxidase, catalase and 18 free amino acids, of which the most abundant is proline.

Then there are the vitamins, minerals and antioxidants (vitamins riboflavin, niacin, folic acid, pantothenic acid and vitamin B6, ascorbic acid (vitamin C), the minerals calcium, iron, zinc, potassium, phosphorous, magnesium, selenium, chromium and manganese, and antioxidant flavonoids, of which one pnicembrin, is unique to honey

The high acidity of honey also plays an important role in the system which prevents bacterial growth. The pH of honeys may vary from approximately 3.2 to 4.5 (average $P_H=3.9$) making it inhospitable for attack by most bacteria. Honey has an antibacterial of inhibine system. Bees add an enzyme glucose oxidase to honey and this enzyme reacts with glucose to produce hydrogen peroxide and gluconic acid, both of which have an antibacterial effect.

II. Identification of bacterial isolates:

The identification of bacteria isolated from 120 patients who suffer from burn wound infections revealed that they belong to 6 species (Table 3), namely *Aeromonas schubertii*, *Haemophilus paraphrohaemlyticus*, *Micrococcus luteus*, *Cellulosimicrobium cellulans*, *Listonella anguillarum*, and *Acinetobacter baumannii*. The identification process was carried according to Bergey's manual systemic bacteriology (Krieg and Holt, 1984 and Sneath *et al.*, 1986)

III. Sensitivity and resistance of bacteria isolates to antibiotics and honey samples:

Table 4 shows that *Aeromonas schubertii* is resistant to the most antibiotics used in this experiment except Cefoperazone, Ofloxacin and Ciprofloxacin. This bacterial species were intermediately affected by Cefradine. These results also indicate that *Haemophilus paraphrohaemlyticus* is sensitive to Gentamycin, Ofloxacin, Ciprofloxacin

and Nitrofurantoin, but it shows an intermediately effect by only three antibiotics namely Ampicillin, Amox./Clavulanate and Sulbactam/Ampicillin.

Micrococcus luteus shows resistance against Sulbactam/Ampicillin, Cefradine, Ceftriaxone, Aztreonam and Nitrofurantoin, whereas the other rest antibiotics affect greatly on the growth of such bacterial species.

Both *Cellulosimicrobium cellulans* and *Listonella anguillarum* show sensitivity to 5 types of antibiotics, while *Acinetobacter baumannii* was sensitive to 7 antibiotics as shown in Table4:

These findings reflect to variation of effect of 18 antibiotics on the isolated bacterial species, in order to compare with the influence of the different honey types used in this study for evaluation its antibacterial activity. The tables 5, 6, 7, 8 and 9 revealed that the honey type eljabaly was the strongest as compared with the other three types of honey used in this study. It was observed that 25% of Eljabaly was enough to prevent the growth of 4 bacterial species; this means that 30% of this honey can destroy all the 6 studied bacterial species. The data obtained from this experiment explain that honey has strong antibacterial activity due to its hygroscopic properties and low pH values as recorded by Efem, 1988

Honey may work in clearing infection is through an activating effect on the body's immune system as it has been reported that stimulates mitogenesis in B and T lymphocytes and activates neutrophils.

The acidity of honey also help with oxygenation, as acidification of wound increases the release of oxygen from hemoglobin. Honey prevents partial-thickness burns from converting to full-thickness burns needing skin grafts. Honey select to have good antibacterial activity provides treatment option worthy of serious consideration, especially on infected and recalcitrant wounds. On burns its antibacterial and anti-inflammatory properties allow a moist healing environment to be maintained that protects the wound from deterioration and fibrosis.

The sensitivity to honey of Gram-positive cocci of clinical significance isolated from wounds.

The mode of action of honey has not yet been fully elucidated but osmolarity, acidity, hydrogen peroxide generation and photochemical components are considered important (Molan 1992).

Honey does not adversely affect human tissue (Molan 1999) not only has it the potential to limit the growth of wound pathogen, but there is evidence that

honey has the potential to promote healing (Molan 1999, Tonks *et al.*, 2001).

IV. Effect of Eljabaly honey type on total lipids and total proteins of the bacterial species

Table 10 shows that the total lipid of bacterial species was sharply decreased on treating the bacterial cells with honey type.

Table 11 shows the variation of total proteins as a result of treating bacterial cells with Eljabaly honey type (Molan, 1999).

V. Effect of Eljabaly honey type on Fatty acids pattern of the bacterial species

11 fatty acids were recorded for all bacterial species. It was observed from Table 12 that some fatty acids were only detected in control sample and completely disappears in the treated samples. It was also observed that the percentage of some fatty acids was decreased or completely disappears in some bacterial species these results agreed with (Bogdanov, 1997 and Al- Jabri *et al.*, 2003).

VI. Effect of Eljabaly honey type on amino acids pattern of the bacterial species:

Tables 13, 14, 15, 16, 17, 18 show the variation of amino acids content of bacterial species.

VIII. Polyacrylamide gel electrophoresis of cellular proteins of control and treated cells of bacterial species:

The protein profiles obtained from electrophoretic analysis of 6 bacterial species was shown in table 19. The total number of protein bands was 37. It was observed that all the control samples of bacterial species were characterized by higher number of bands 32, 34, 29, 30, 33, and 30 bands as compared with the treated samples with honey, where they were 30, 28, 25, 27, 26 and 25 bands. This

means that at least 2 to 7 protein types were failed to be synthesized on treating the bacterial cells with honey types.

It was concluded that most of the characterized bands were located in the region between M.wt. 97 and 24 k Da, where above 97 K Da the bands number were few and the intensity was faint well, Moreover, the bands below 24k Da were about 7 compressed and not well organized. It was observed that control samples of bacterial species were representing the same characterizing bands at M.wt of 102, 97 and 85, 64, 56,49, 38, 29, and 25 k Da in varying degrees. On the other hands these bands were clearly decreased in treated cells where the lowest intensity were located at M.wt. 97, 85, 71, 55, 43, 32 and 24 k Da. The most characteristic features of these bacterial isolates is the apperance of at least 17 bands located in the region between M.wt 116 and 9 k Da. While in the treated samples were characterized by decrease or absence of protein bands in such range between 126 and 9 K Da.

The results of this work are already providing a better understanding of the effect of honey as strong antibacterial agent against the studied bacterial species in several ways through direct effect on the metabolic activity through biosynthesis of fatty and amino acids similar study was conducted by Gilmour *et al.*, 2000.

Similar results were reported by Kathleen *et al.*, 2004 who concluded that the chemical composition of different types of honey indicates the abundance of proline beside other 18 amino acids and enzymes such as invertase, amylase, glucose oxidase and catalase that may affect greatly the formation of antibacterial system inhibin that can interfere the amino acids pathway of bacterial species. It can be concluded that honey has been found to control wound infections and accelerate wound healing.

Figure (1): SDS-page of total protein isolated from 6 species (1,3,5,7,9,11) as a control and (2,4,6,8,10 and 12) as treated, M refers as protein standard.

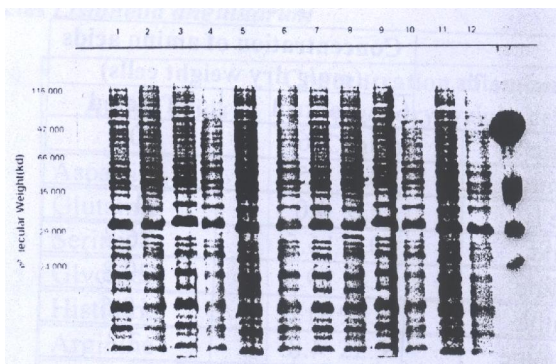


Table (1): Physical properties of samples of Honey

Parameter	Honey Type			
	Citrus	Clover	Nigella	Eljabaly
Moisture	21%	19.51%	17.52%	16%
Specific gravity	1.32	1.39	1.43	1.42
Viscosity	13.83 poise	13.62 poise	1521 poise	18.81 poise
Granulation	Few	Few	Few	Few
*E.C	0.022%	0.014 %	0.020%	0.026%
**T.S.S	71%	80%	83.52%	85.31%
fermentation	17% (safe)	18% (safe)	17% (safe)	17% (safe)

*E.C = Electrical Conductivity

**T.S.S = Total Soluble Solid

Table (2): Chemical composition of samples of Honey

Parameter	Honey Type			
	Citrus	Clover	Nigella	Eljabaly
PH	3.61	3.72	3.46	2.93
Protein	5.25	5.84	6.26	6.92
Lipid%	2.93	2.78	3.76	3.48
Fructose%	35.19	33.61	37.41	40.27
Glucose%	27.13	24.76	28.13	32.18
Sucrose%	3.54	5.17	4.51	7.23
Maltose%	5.48	4.84	4.85	6.32
*H.M.F mg/kg	9.88	12.71	7.68	23.04
Fe mg/kg mg/IOOg	24.89	33.17	27.22	91.21
Na mg/kg mg/IOOg	30.13	32.12	37.77	41.2
K mg/kg mg/IOOg	59.17	77.13	62.26	93.16
Ca mg/kg mg/IOOg	72.82	66.57	70.49	75.41
P mg/kg mg/IOOg	22.18	27.74	21.14	34.19

*H.M.F = Hydroxy Methyle Furfural

Table (3): Bacterial species isolated from burn wound infection according to biology microplate system.

Sample No.	Gram-stain type	Bacterial species
1	+ ve	Micrococcm luteus
2	- ve	Aeromonas schubertii
3	- ve	Haemophilus paraphrohaemlyticus
4	+ ve	Micrococcus luteus
5	+ ve	Micrococcus luteus
6	+ ve	Cellulosimicrobium cellulans
7	- ve	Listonella anguillorum
8	- ve	Acinetobacter baumannii

9	+ ve	Cellulosimicrobium cellulans
10	- ve	Acinetobacter baumannii

Table (4): Antibiotic bioassay of different bacterial species

Antibiotic	Symbol	Bacterial species					
		I	II	III	IV	V	VI
Penicillin							
Ampicillin	AM	R	I	S	R	S	R
Amox./Clavulanate	AUC	R	I	S	I	S	R
Penicillin	P	R	R	I	R	R	R
Piperacillin	PPL	R	R	I	R	R	R
Carbenicillin	PY	R	R	I	R	R	R
Sulbactam/ Ampicillin	SAM	R	I	R	S	I	R
Cephalosporins:							
Cefradine	CE	I	R	R	R	R	S
Cefoperazone	CEP	S	R	S	I	I	R
Cefotaxime	CYX	R	R	S	R	I	R
Ceftazidime	CAZ	R	R	S	S	R	R
Ceftriaxone	CRO	R	R	R	R	R	S
Monobactams:							
Aztreonam	AZ	R	R	R	S	R	S
Aminoglycosides:							
Amikacin	AK	R	R	S	S	R	S
Gentamycin	GM	R	S	I	I	I	R
Tobramycin	NN	R	R	I	S	S	S
Quinolones:							
Ofloxacin	OFX	S	S	S	R	S	R
Ciprofloxacin	CFX	S	S	S	R	I	S
Furans:							
Nitrofurantion	F/M	R	S	R	R	R	S

R = Resistant I = Intermediate S = Sensitive

I = Aeromonas schubertii

II = Haemophilus paraphrohaemlyicus

III = Micrococcus luteus

IV = Cellulosimicrobium cellulans

V = Listonella anguillarum

VI = Acinetobacter baumannii

Table (5): Evaluation of the Minimum Inhibitory concentration (MIC) of citrus honey against bacterial species.

Bacterial species	Concentration of honey							
	5%	10%	15%	20%	25%	30%	35%	40%
<i>Aeromonas schubertii</i>	R	R	R	R	R	R	R	S
<i>Haemophilus paraphrohaemlyticus</i>	R	R	R	R	R	R	S	S
<i>Micrococcus luteus</i>	R	R	R	R	R	R	S	S
<i>Cellulosimicrobium cellulans</i>	R	R	R	R	R	R	S	S
<i>Listonella anguillorum</i>	R	R	R	R	R	R	R	S
<i>Acinetobacter baumannii</i>	R	R	R	R	R	R	R	S

Table (6): Evaluation of the Minimum Inhibitory concentration (MIC) of Clover honey against bacterial species.

Bacterial species	Concentration of honey							
	5%	10%	15%	20%	25%	30%	35%	40%
<i>Aeromonas schubertii</i>	R	R	R	R	R	R	R	S
<i>Haemophilus paraphrohaemlyticus</i>	R	R	R	R	R	R	S	S
<i>Micrococcus luteus</i>	R	R	R	R	R	R	R	S
<i>Cellulosimicrobium cellulans</i>	R	R	R	R	R	R	R	S
<i>Listonella anguillorum</i>	R	R	R	R	R	R	S	S
<i>Acinetobacter baumannii</i>	R	R	R	R	R	R	R	S

Table (7): Evaluation of the Minimum Inhibitory concentration (MIC) of Nigella honey against bacterial species.

Bacterial species	Concentration of honey							
	5%	10%	15%	20%	25%	30%	35%	40%
<i>Aeromonas schubertii</i>	R	R	R	R	R	R	R	S
<i>Haemophilus paraphrohaemlyticus</i>	R	R	R	R	R	R	R	S
<i>Micrococcus luteus</i>	R	R	R	R	R	R	R	S
<i>Cellulosimicrobium cellulans</i>	R	R	R	R	R	R	S	S
<i>Listonella anguillorum</i>	R	R	R	R	R	R	S	S
<i>Acinetobacter baumannii</i>	R	R	R	R	R	R	R	S

Table (8): Evaluation of the Minimum Inhibitory concentration (MIC) of Eljabaly honey against bacterial species.

Bacterial species	Concentration of honey							
	5%	10%	15%	20%	25%	30%	35%	40%
<i>Aeromonas schubertii</i>	R	R	R	R	S	S	S	S
<i>Haemophilus paraphrohaemlyticus</i>	R	R	R	R	R	S	S	's
<i>Micrococcus luteus</i>	R	R	R	R	R	S	S	S
<i>Cellulosimicrobium cellulans</i>	R	R	R	R	S	S	S	s
<i>Listonella anguillorum</i>	R	R	R	R	S	S	S	s
<i>Acinetobacter baumannii</i>	R	R	R	R	S	S	S	s

R = Resistance

S = Sensitive

Table (9): Evaluation of the Minimum Inhibitory concentration (MICs) of different types honey against bacterial species.

Bacterial species	MIC of honey			
	Citrus	Clover	Nigella	Eljabaly
<i>Aeromonas schubertii</i>	40%	40%	40%	25%
<i>Haemophilus paraphrohaemlyticus</i>	35%	35%	40%	30%
<i>Micrococcus luteus</i>	35%	35%	40%	30%
<i>Cellulosimicrobium cellulans</i>	35%	40%	35%	25%
<i>Listonella anguillorum</i>	40%	35%	35%	25%
<i>Acinetobacter baumannii</i>	40%	40%	40%	25%

Table (10): Effect of honey types on the total lipids (mg/g of fresh weight of cells) of bacterial species.

Bacterial species	Concentration of lipids (mg/g of fresh weight of cells)	
	Control	Treated
<i>Aeromonas schubertii</i>	6.44	1.07
<i>Haemophilus paraphrohaemlyticus</i>	10.00	1.50
<i>Micrococcus luteus</i>	28.88	1.19
<i>Cellulosimicrobium cellulans</i>	17.69	6.25
<i>Listonella anguillorum</i>	67.25	43.81
<i>Acinetobacter baumannii</i>	17.63	1.36

Table (11): Effect of honey types on the total lipids (mg/g of fresh weight of cells) of bacterial species.

Bacterial species	Concentration of lipids (mg/g of fresh weight of cells)	
	Control	Treated
<i>Aeromonas schubertii</i>	311.34	252.74
<i>Haemophilus paraphrohaemolyticus</i>	347.98	300.36
<i>Micrococcus luteus</i>	339.66	245.42
<i>Cellulosimicrobium cellulans</i>	336.98	252.74
<i>Listonella anguillarum</i>	278.38	194.12
<i>Acinetobacter baumannii</i>	238.08	201.46

Table (12): Constituent fatty acids of the isolated bacterial species

Fatty acid	Fatty acid percent/ total fatty acid contents											
	(1)		(2)		(3)		(4)		(5)		(6)	
	C	T	C	T	C	T	C	T	C	T	C	T
Caprylic	5.379	0.039	5.491	0.048	0.398	14.975	0.018	2.256	0.084	1.106	0.049	0.641
Capric	0.097	0.265	0.078	-	0.294	1.269	-	0.058	0.198	0.173	0.072	0.156
La uric	1.820	3.148	1.197	.	-	27.331	-	2.841	0.840	2.823	0.229	-
Mvrisfic	47.959	6.482	-	.	31.092	.	0.072	27.569	53.391	,33.008	.	.
Pentadecylic	4.007	2.761	2.994	-	0.237	.	-	3.815	0.199	2.743	-	.
Palmitic	4.098	3.876	0.971	1.414	0.236	51.253	0.670	6.328	1.521	3.305	.	6.765
Margaric	19.403	18.330	21.773	57.866	.	-	-	-	32.372	21.228	.	1.744
Stearic	12.335	-	.	-	.	.	-	-	-	-	.	.
Linolenic	-	0.425	-	.	.	-	-	1.510
Olcic	.	-	0.773	-	1.333	.	.	1.079	.	0.284	.	.
Arachidic	-	-	-	-	-	-	-	0.276	-	0.177	-	-

C = Control

T = Treated

1- *Aeromonas*
 3- *Micrococcus luteus*
 5- *Listonella anguillarum*

2- *Haemophilus paraphrophaemyticus*
 4- *Cellulosimicrobium cellulans*
 6- *Acinetobacter baumannii*

Table (13): Total amino acid content of the control and treated species *Aeromonas schubertii*

Amino acids	Concentration of amino acids (mg/g dry weight of cells)	
	Control	Treated
Aspartic	24.1	16.6
Glutamic	7.3	13.7
Serine	9.6	8.8
Glycine	72.4	5.4
Histidine	103.5	19.1
Arginine	9.7	6.8
Theronine	5.0	9.2
Alanine	0.7	6.5
Proline	3.7	16.13
Tyrosine	11.1	16.2
Valine	6.8	12.5
Methionine	10.1	21.9
Cystine	15.0	31.3
Isoluecinc	8.2	9.2
Luecine	7.7	14.8
Phenylalanine	4.2	21.7
Lysine	12.1	23.2

Table (14): Total amino acid content of the control and treated species *Haemophilus paraphrohaemlyticus*

Amino acids	Concentration of amino acids (mg/g dry weight of cells)	
	Control	Treated
Aspartic	3.5	33.6
Glutamic	17.2	7.4
Serine	6.0	10.6
Glycine	15.0	10.8
Histidine	52.5	13.4
Arginine	27.6	12.9
Theronine	5.2	24.4
Alanine	4.1	16.2
Proline	14.2	30.6
Tyrosine	49.0	13.4
Valine	30.5	22.3
Methionine	24.5	20.7
Cystine	35.1	9.4
Isoluecinc	15.4	31.7
Luecine	16.4	16.6
Phenylalanine	9.5	1.3
Lysine	25.1	25.0

Table (15): Total amino acid content of the control and treated species *Micrococcus luteus*

Amino acids	Concentration of amino acids (mg/g dry weight of cells)	
	Control	Treated
Aspartic	6.2	7.4
Glutamic	16.1	7.2
Serine	13.3	19.7
Glycine	10.6	37.4
Histidine	40.6	99.2
Arginine	13.8	37.2
Theronine	9.1	6.9
Alanine	9.5	2.9
Proline	58.3	3.5
Tyrosine	21.1	1.2
Valine	21.5	2.0
Methionine	18.2	3.1
Cystine	10.2	5.9
Isoluecinc	11.9	1.4
Luecine	21.9	2.3
Phenylalanine	16.8	1.2
Lysine	39.7	6.5

Table (16): Total amino acid content of the control and treated species *Cellulosimicrobium cellulans*

Amino acids	Concentration of amino acids (mg/g dry weight of cells)	
	Control	Treated
Aspartic	10.8	7.0
Glutamic	11.8	10.5
Serine	3.7	4.2
Glycine	20.9	10.0
Histidine	59.7	16.3
Arginine	58.5	21.1
Theronine	9.0	15.3
Alanine	2.5	9.7
Proline	9.8	6.3
Tyrosine	15.6	30.3
Valine	30.5	17.3
Methionine	12.9	22.9
Cystine	56.2	39.9
Isoluecine	10.1	12.4
Luecine	9.8	16.1
Phenylalanine	6.8	10.0
Lysine	8.4	4.5

Table (17): Total amino acid content of the control and treated species *Listonella anguillorum*

Amino acids	Concentration of amino acids (mg/g dry weight of cells)	
	Control	Treated
Aspartic	0.8	3.4
Glutamic	0.5	1.7
Serine	4.0	32.1
Glycine	14.9	10.0
Histidine	96.2	96.9
Arginine	22.9	20.2
Theronine	10.6	3.3
Alanine	5.7	2.4
Proline	8.58	3.2
Tyrosine	12.5	1.1
Valine	28.5	4.6
Methionine	16.5	2.0
Cystine	29.4	1.3
Isolucine	8.9	2.4
Lucine	3.5	3.9
Phenylalanine	8.9	2.6
Lysine	6.5	2.7

Table (18): Total amino acid content of the control and treated species *Listonella Acinetobacter baumannii*

Amino acids	Concentration of amino acids (mg/g dry weight of cells)	
	Control	Treated
Aspartic	2.6	.04
Glutamic	0.5	1.5
Serine	4.0	4.1
Glycine	16.5	26.8
Histidine	29.4	29.8
Arginine	51.0	18.6
Theronine	4.8	3.8
Alanine	2.5	1.9
Proline	6.2	11.5
Tyrosine	12.3	12.3
Valine	22.0	22.4
Methionine	14.1	6.2
Cystine	37.4	29.6
Isolucine	15.8	15.1
Lucine	3.1	7.8
Phenylalanine	6.4	7.8
Lysine	9.1	2.9

Table (19): Molecular weight results of SDS- PAGE from ultrascan analysis of 6 species (1,3,5,7,9,11) as a control samples and (2,4,6,8,10 and 12) as treated samples, lane 13 refers as protein standard.

		Lane 2			Lane 3			Lane 4			Lane 5			Lane 6			Lane 7	
Peak	MW (kd)	Band	Peak	MW (kd)	Band	Peak	MW (kd)	Band	Peak	MW (kd)	Band	Peak	MW (kd)	Band	Peak	MW (kd)	Band	Peak
7.5	125.598	1	71.82	129.824	1	77.35	131.413	1	57.18	127.105	1	91.88	125.556	1	70.85	124.15	1	74.24
4.09	115.027	2	81.53	125.185	2	74.79	124.781	2	59.32	119.062	2	88.53	116.973	2	75.68	114.714	2	80.56
6.59	109.276	3	84.35	113.885	3	86.32	120.25	3	64.91	112.342	3	106.38	110.531	3	76.62	108.305	3	83.24
5.47	102.303	4	87.47	108.228	4	89.65	113.34	4	67.09	103.716	4	107.97	101.527	4	76.56	101.522	4	82.88
8.91	97.904	5	90	101.367	5	86.06	106.04	5	76.32	93.689	5	115.68	97.996	5	81.56	97.238	5	94.97
46.26	90.987	6	90.18	97.036	6	101.71	102.19	6	79.12	88.4	6	153.85	91.297	6	77.94	84.221	6	143.59
3.71	85.807	7	113.91	90.225	7	146.74	94.903	7	84.91	82.208	7	108.09	85.056	7	92.79	76.709	7	90.44
4.32	81.518	8	85.03	85.122	8	88.26	89.45	8	90.68	78.702	8	120.15	80.942	8	96.06	61.391	8	118.62
20.29	76.877	9	94.32	80.308	9	97	84.936	9	86.76	73.189	9	132.74	77.576	9	104.65	56.319	9	87.59
1.06	71.446	10	105.94	76.319	10	126.53	80.055	10	81.32	67.569	10	117.35	71.763	10	110.74	49.485	10	122.59
9.15	68.876	11	88.18	71.481	11	94.09	74.899	11	96.56	61.93	11	109.15	66.857	11	104.12	46.721	11	143.56
2.82	64.955	12	98.35	65.982	12	84.35	70.595	12	106.15	57.592	12	134.82	61.411	12	91.44	44.111	12	94.21
26.79	60.81	13	105.76	60.464	13	83.09	66.539	13	107.97	50.168	13	153.12	56.809	13	99.79	39.038	13	156.35
46.91	56.102	14	114.41	55.812	14	126.79	63.181	14	103.5	47.337	14	160.26	50.011	14	74.09	37.66	14	131.29
8.06	53.689	15	120	48.96	15	149.03	58.243	15	91.32	44.341	15	148.44	47.257	15	113.85	31.695	15	107.26
58.29	49.171	16	107.09	46.191	16	100.59	55.304	16	111.41	39.477	16	128.88	44.026	16	93.71	27.849	16s	136.09
35.76	46.712	17	100.44	43.578	17	160.41	50.982	17	119.53	32.684	17	136.76	39.59	17	92.65	26.293	17	66.74

Table (19) continued:

	Lane 2			Lane 3			Lane 4			Lane 5			Lane 6			Lane 7	
MW (kd)	Band	Peak	MW (kd)	Band	Peak	MW (kd)	Band	Peak	MW (kd)	Band	Peak	MW (kd)	Band	Peak	MW (kd)	Band	
43.412	18	103.79	38.788	18	137.44	48.41	18	85.18	27.858	18	104.24	36.883	18	91.41	24.47	18	2
38.61	19	119.35	32.336	19	114.41	44.958	19	91.85	26.477	19	196.97	32.241	19	106.62	20.01	19	6
31.681	20	118.18	28.992	20	142.82	39.939	20	98.41	24.267	20	118.03	27.983	20	89.76	17.331	20	9
29.014	21	97	26.957	21	75.85	37.367	21	80.59	21.921	21	120.71	26.63	21	105.18	14.691	21	9
27.163	22	96.32	24.524	22	211.56	32.467	22	94.53	19.801	22	124.24	24.635	22	79.91	12.909	22	1
25.617	23	78.68	21.67	23	70.38	29.93	23	78.62	17.249	23	103.79	22.31	23	99.18	11.757	23	7
23.633	24	98.15	19.429	24	106.76	28.002	24	95.29	14.702	24	141.76	20.204	24	83.91	10.709	24	1
21.174	25	97.71	16.92	25	108.53	26.393	25	71.26	12.9	25	117.03	17.413	25	100.91	9.614	25	9
19.391	26	102.68	14.417	26	115.62	24.331	26	79.32	11.738	26	133.94	15.007				26	1
16.748	27	75.19	12.555	27	84.03	21.775	27	76.03	10.837	27	98.91	13.211				27	8
14.151	28	93.94	11.505	28	126.21	19.779	28	96.62	9.509	28	119.74	11.796				28	1
12.403	29	76.58	10.466	29	101.09	17.059				29	142.82	9.743				29	8
11.442	30	98.21	9.384	30	128.68	14.39										30	1
10.403				31	85.82	12.689											
9.185				32	116.91	11.612											
				33	88.38	10.547											
				34	125.26	9.37											

Table (19): Molecular weight results of SDS- PAGE from ultrascan analysis of 6 species (1,3,5,7,9,11) as a control samples and (2,4,6,8,10 and 12) as treated samples, lane 13 refers as protein standard.

Lane 8			Lane 9			Lane 10			Lane 11			Lane 12		
Band	Peak	MW (kd)	Band	Peak	MW (kd)	Band	Peak	MW (kd)	Band	Peak	MW (kd)	Band	Peak	MW (kd)
1	59.82	130.995	1	75.79	126.914	1	49.91	124.198	1	83.74	124.3	1	48.91	124.277
2	74.76	124.554	2	77.53	121.57	2	61.94	109.3	2	79.79	117.506	2	64.71	109.534
3	85.06	108.622	3	97.09	110.751	3	67.94	97.565	3	98.74	109.532	3	65	100.69
4	88.47	101.803	4	90.32	103.83	4	90.74	90.88	4	101.41	100.675	4	70.88	97.22
5	87.65	97.497	5	109.5	99.458	5	77.71	84.652	5	109.88	97.2	5	69.5	90
6	112.21	90.72	6	138.38	93.242	6	82.74	81.123	6	150.32	90.604	6	75.59	83.316
7	90.85	80.844	7	96.94	86.171	7	88.94	77.19	7	102.88	83.865	7	82.21	79.881
8	102.18	76.869	8	106.88	82.542	8	86.12	71.901	8	115.94	80.403	8	80.76	76.053
9	94	65.555	9	132.47	79.067	9	81.06	66.974	9	128.15	77.083	9	70.65	71.903
10	102.06	61.044	10	112	74.125	10	97.26	61.505	10	114.47	71.35	10	65.82	67.031
11	112.68	56.394	11	100.29	69.993	11	106.03	56.885	11	103.94	66.043	11	83.5	60.761
12	120.97	49.536	12	94.03	66.091	12	109.79	50.062	12	132.15	61.13	12	92.5	56.284
13	106.12	46.762	13	128.26	62.407	13	104.97	47.298	13	151.76	56.583	13	95.56	50.276
14	99.38	43.826	14	151.38	58.089	14	92	44.371	14	158.03	49.861	14	94.79	47.2
15	100.85	39.055	15	117.71	54.851	15	109.88	39.607	15	146.53	47.135	15	89.44	44.002
16	111.74	32.855	16	159	51.056	16	131.65	32.468	16	129.65	43.937	16	96.5	39.866
17	115.5	29.49	17	149.74	48.21	17	73.56	30.243	17	136.82	39.542	17	117.32	31.866

Lane 13

Band Peak MW(kd)

1 49.94 116

2 251.09 97

3 65.62 66

4 157.26 45

5 142.47 29

6 112.29 24

Table (19) continued:

18	97.88	27.44	18	129.53	45.197	18	84.24	28.17	18	105.91	36.858	18	89.76	28.283
19	98.15	24.987	19	91.65	43.294	19	90.09	26.805	19	210.06	32.252	19	95.82	27.117
20	80.12	21.949	20	140.56	40.01	20	96.12	24.442	20	125.76	28.024	20	88	24.928
21	98.41	19.701	21	88.29	37.78	21	78.53	22.287	21	127.26	26.867	21	78.85	22.755
22	98.21	17.305	22	211.18	32.968	22	94.5	20.036	22	129.91	24.868	22	94.09	20.339
23	102.18	14.663	23	112.53	28.36	23	78.41	17.508	23	104.76	22.538	23	93.38	15.043
24	76.41	12.787	24	117.21	26.779	24	95.03	15.083	24	144.18	20.284	24	92.29	11.85
25	95.85	11.813	25	118.62	24.748	25	78.97	12.104	25	118.41	17.501	25	98.24	9.806
26	77.79	10.757	26	95	22.224	26	95.38	9.852	26	138.09	15.1			
27	99.59	9.586	27	136	20.392				27	100.15	13.213			
			28	112	17.668				28	125.26	11.891			
			29	138.56	14.982				29	91.68	11.084			
			30	95	13.263				30	149.44	9.836			
			31	120.09	12.169									
			32	97.35	11.086									
			33	125	9.814									

4. Conclusion

- 1- Six different species of bacteria were isolated from burn-wound patients in Ain Shams University Hospital , namely *Aeromonas schubertii*, *Haemophilus paraphrohaemlyticus*, *Micrococcus luteus*, *Cellulosimicrobium cellulans*, *Listonella anguillarum* and *Acinetobacter baumannii*
- 2- Four types of honey (Citrus, Clover, Nigella and Eljabaly). Comparative study between the above types of honey and the known groups of 18 antibiotics to evaluate the importance of

using honey in burn-wound treatment on the 6 isolated species of bacteria.

- 3- It was found that Eljabaly honey has strong inhibitory effect in comparison to other mentioned types. Concentration of 25% of Eljabaly showed inhibition of 4 types of isolated bacteria, whereas 30% was potent enough to destroy the 6 isolated bacteria.
- 4- The antibacterial activity of honey was attributed to its high osmolarity and

hypertonic sugar concentration and low PH values.

- 5- Total lipids of bacterial species were sharply decreased. Amino and fatty acids, total proteins patterns were significantly changed.

Corresponding Author:

Dr. Saadia M. Hassanein, Microbiology Dept, Faculty of Science, Ain Shams University, Cairo, Egypt.

Email: sadiaeasa@hotmail.com

References

1. Abuharfeil, N.; Al-Oran, R. and Abo-Shehada, M. (1999): The effect of bee honey on the proliferative activity of human B-and T-lymphocytes and the activity of phagocytes. *Food Agri. Immunol*, 11: 169-177.
2. Al Jabri, A.A.; Nzeako, B.; Al- Mahrooqi, Z.; al-Naqdy, A. and Nsanze, H. (2003): "In vitro antibacterial activity of Omani and African honey". *Br-J. Biomed. Sci.* 60 (1): 1-4.
3. Atals, R.M. (1993): *Handbook of microbiological media*. Lawrence C. Parks, CRC press. Boca Raton, Ann Arbor, London, Tokyo, p. 666, 798, 196.
4. Beattie, T. and Mayze, J. (2000): "Antimicrobial properties of Australian honeys. <http://www.dpi.qld.gov.au/cfthoney.html>
5. Bochner, B.R. (1989): Sleuthing out bacterial identities. *Nature* 339: 157-158.
6. Bochner, B.R. (1991): Identification of over 500 gram-negative species by a single test panel. *American clinical Laboratory*, April, p.14.
7. Bogdanow, S. (1997): Nature and origin of the antibacterial substances in honey. *Lebensmittels-Wissenschaft- and Technologie* . 30: 7, 748-753.
8. Bradford, M.M. (1976): A rapid and sensitive method for the quantitation of microgram quantities of protein utilizing the principle of protein-Dye binding. *Anal. Biochemistry*. 72: 248-254.
9. Cheesbrough, M. (1984): "Microscopical examination of specimens", and "Biochemical testing of microorganisms" In: *Medical laboratory manual of tropical countries 1st edition Volume 2. Tropical health technology*, Butterworth-Heinemann Ltd Printed in Great Britain at university press, Cambridge. pp. 26-39, 57-69.
10. Cooper, R.; Molan, P.C. and Harding, K.G. (2002): The sensitivity to honey of Gram-Positive cocci of clinical significance isolated from wounds. *Journal of Applied Microbiology*, 93:857-863.
11. Cruickshank, R.; Duguid, J.P.; Marmion, B.P. and Swain, R.H.A. (1975): "Staining methods", "Tests for identification of bacteria" In: "The practice of medical microbiology", Cruickshank, R., Duguid, J.P.; Marmion, B. P. and Swain, R.H.A. (Eds). Twelfth edition. Volume 2. Churchill Livingstone, Edinburgh. London. New York pp. 31-157, 170-189 and 444-448.
12. Damron, D.J.; Warren, J.W.; Chippendale, G.R. and Jenney, J.H. (1986): Do clinical microbiology laboratories report complete bacteriology in urine from patients with long-term urinary catheters. *Journal of clinical microbiology.*, 24 (3): 400-404.
13. Edward, J.V. and Greenwood, J.E. (2003): "What's new burn microbiology" *Burns* 2003, Feb., 29 (1): 15-24.
14. Efem, S.E. (1988): Clinical observations on the wound heal properties of honey. *Br. J. Surg.* 75: 679-681.
15. Esmail, E.E.; El-Sherbeeney, M.R. and Gamal El Din M.A. (1990): Therapeutic effects of Egyptian honey. *Bull. Nat. Inst A.R.E.* 10 (3): 39-55.
16. Finegold, S.M. and Martin, W.J. (1982): "Enterobacteriaceae and non fermentative gram negative bacilli" In: "Bailey and Scott's diagnostic microbiology" Finegold, S.M and Martin, W.J. (Eds). 6th edition. C.V. Mosby Company, St-Louis. Toronto. London. Pp199-239, 249-265.
17. Folch, J.; Less M. and Sloane- Stanley, G.H. (1957): A simple method for the isolation and purification of total lipids from animal tissues. *J. Biol. Chem.* 226: 497-509.
18. Gilmour, R.; Messner, P. Guffanti, A.A.; Kent, R.; Scheberl, A.; Kendrick, N. and Krulwich, T.A. (2000): Two-Dimensional Gel Electrophoresis analyses of pH-dependent protein expression in facultatively alkaliphilic *Bacillus pseudofirmus* OF4 lead to characterization of an S-Layer protein with a role in alkaliphily. *J. Bacteriol.* Nov. 2000, p. 5969-5981.
19. Harborne, J.B. (1984): *Phytochemical methods: A guide to modern techniques of plant analysis*. Second Edition, London, N.Y. pp.15.
20. Hegazi A.G.; Nagia A.; Moharram., Fayrouz Abd allah., Nour M.S. and khair A.M. (2001): Antibacterial activity of different Egyptian honeys

- in relation to some bee products. National Research Center and Cairo University, Egypt., 40-45.
21. Krieg, N.R. and Holt, J.G. (1984): Bergey's manual of systematic bacteriology. pp. 141- 214, Williams and Wikins, Baltimore.
 22. Kates, M. and Eberhardt, F.M. (1957): Isolation and fractionation of leaf phosphatides. *Can. J. Botany* 35: 895-905.
 23. Kathleen, A. Carrado, Argonne National Labs. (2004): Honey, it's chermistry. The food Network Alton Brown's Good Eats episode on honey. EAID13. Kcarrado @ anl.gov.
 24. Laemmli, U.K. (1970): Cleavage of structural proteins during the assembly of the head of bacteriophage T4. *Nature (London)* 227: 680-685.
 25. Mcinerny, R.J. (1990): Honey – a remedy rediscovered *J.R.Soc.Med* 83: 127.
 26. Molan, P.C. (1992): The antibacterial activity of honey (a): the nature of the antibacterial activity. *Bee world* 73 (1), 5-28.
 27. Molan, P.C. (1999): "The role of honey in the management of wounds. *Journal of wound care* 8, 415-418.
 28. Molan P.C.; Cooper R.A.; *Tropical Doctor*, October 2000; Honey and sugar as a dressing for wounds and ulcers. 30: 249-250.
 29. Molan, P.C. (2001): Why honey is effective as a medicine. The scientific explanation of its effects. *Bee – World* 82: 22-40.
 30. NCCLS (1993): National Committee for Clinical Laboratory Standards. "Performance Standards for Antimicrobial Disk, susceptibility tests for bacteria that grow aerobically. Approved Standards M2-A5, M7-A3. Villanova, Pa.
 31. Oryan, A.; Zaker, S.R. (1998): Effects of topical application of honey on cutaneous wound healing in rabbits. *J.Vet. Med. Ser. A.*, 45 (3): 181-0188.
 32. Postmes, T. and Vanderputte, J. (1999): Recombinant growth factors of boney? *Burns*, 25 (7): 676- 678.
 33. Rubinstein, E.; Mark, Z.; Kereo, G.; Alkan, A.; Berger, S. and Bogokowshi, B. (1986): Comparative activity of ofloxacin with reference to bacterial strains isolated in patients and outpatients. *Infection*, 14 (S.1): 20-25.
 34. Shamala, T.R.; Jyothi, Y.P.; Palle-Saibaba and Saibaba, P (2000): Antibacterial effect honey on the in vitro and in vivo growth of *Escherichia coli*. *World J. of Mic. And Biotech.* 18 (9) 863-865.
 35. Sneath, P.H.; Mair, N.S.; and Sharp, E. (1986): *Bergey's manual of systematic bacteriology*. Vol. 2: 999-1071 Williams& Wilkins, Baltimore, USA.
 36. Studier, S.W. (1973): Analysis of bacteriophage T7 early RNAs and protein of SLAP at gels. *J. Mol. Biol.*; 79: 237- 248.
 37. Tonks, A.; Copper, R.A.; Price, A.J.; Molan, P.C. and Jones, K.P. (2001): Stimulation of TNF-release in monocytes by honey. *Cytokine* 14 (4), 240-242.
 38. Weston, R.J.; Mitchell, K.R. and Allen, K.L. (1999): Antibacterial phenolic components of New Zealand manuka honey. *Food chemistry*, 64: 3, 295-301.

4/18/2010