



## Antibacterial Activity of Some Aromatic Plant Essential Oils Against Fish Pathogenic Bacteria

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### ABSTRACT

Essential oils of twenty-four plant species were obtained by hydrodistillation and investigated for their antibacterial effects against seven fish pathogenic bacteria (*Aeromonas hydrophila*, *Aeromonas salmonicida*, *Vibrio anguillarum*, *Yersinia ruckeri*, *Enterococcus faecalis*, *Lactococcus garvieae* and *Streptococcus agalactiae*). The antibacterial activity results of the essential oils obtained by disc diffusion method showed strong activities against all pathogens. In general, whole essential oils except *Artemisia absinthium* exhibited strong antibacterial effects against the most of the fish pathogens. However, the essential oil of *A. absinthium* showed weak antibacterial effect against only *A. hydrophila*. Mostly seven essential oils of the plants (*T. spicata*, *T. vulgaris*, *L. nobilis*, *C. verum*, *H. plicatum* and *A. citriodora* Paláu) among twenty-four essential oils exhibited good antibacterial activity against all fish pathogens. When compared to the tested antibiotics (furazolidon, oxytetracycline, cephalothin, and trimethoprim/sulfamethoxazole), the antibacterial effects of essential oils were mostly obtained equivalent or stronger. Considering the antibacterial activity results of the essential oils, their alternative use in lieu of antimicrobial agents against bacterial fish diseases might be convenient in the aquaculture.

**Keywords:** Antibacterial activity, disc diffusion, fish pathogens, essential oils

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### Bazı Aromatik Bitki Esansiyel Yağlarının Patojenik Balık Bakterilerine Karşı Antibakteriyel Aktivitesi

**Öz:** 24 adet bitki türünün uçucu yağları hidrodistilasyon yoluyla elde edildi ve 7 çeşit balık patojenine (*Aeromonas hydrophila*, *Aeromonas salmonicida*, *Vibrio anguillarum*, *Yersinia ruckeri*, *Enterococcus faecalis*, *Lactococcus garvieae* ve *Streptococcus agalactiae*) karşı antibakteriyel etkileri araştırıldı. Uçucu yağların, disk difüzyon yöntemiyle elde edilen antibakteriyel aktivite sonuçları, tüm patojenlere karşı kuvvetli aktiviteleri olduğunu göstermektedir. Genel olarak, *Artemisia absinthium* dışında tüm uçucu yağlar, balık patojenlerinin çoğunluğuna karşı güçlü antibakteriyel etkiler göstermiştir. Bununla birlikte, *A. absinthium* uçucu yağı, sadece *A. hydrophila* 'ya karşı zayıf antibakteriyel etki göstermiştir. Yirmi dört uçucu yağ arasından çoğunlukla yedi uçucu yağ (*T. spicata*, *T. vulgaris*, *L. nobilis*, *C. verum*, *H. plicatum* and *A. citriodora* Paláu) tüm balık patojenlerine karşı iyi antibakteriyel aktivite sergilemişlerdir. Test edilen antibiyotikler (furazolidon, oksitetrasiklin, sefalotin ve trimetoprim/sulfametoksazol) ile karşılaştırıldığında, uçucu yağların antibakteriyel etkileri çoğunlukla eşit veya güçlü olarak bulunmuştur. Uçucu yağların antibakteriyel aktivite sonuçları göz önünde bulundurularak, su ürünleri yetiştiriciliğinde bakteriyel balık hastalıklarına karşı antimikrobiyal ajanların yerine alternatif olarak kullanımları uygun olabilir.

**Anahtar kelimeler:** Antibakteriyel aktivite, disk difüzyon, balık patojenleri, esansiyel yağlar

#### Alıntılama

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### Introduction

The extracts of medicinal plants had been extensively used over human beings and animals for a large number of purposes for a long time. Today, the medicinal and aromatic plants came into use in the modern medicine in contrast to synthetic ones that

are regarded as unsafe to human and the environment. Besides, herbal products and plant-derived compounds present potential sources of new antibiotics, anticancer agents, and anti-HIV agents (Gurib-Fakim et al. 2005). In addition to their medicinal use in human, the medicinal plants were

also used as chemotherapeutics and food additives in aquaculture due to their ability of enhancing the fish immune system (Van Hai 2015). Aquaculture is one of the main food supply among animal food products for balanced nutrition and good health, and aquaculture fish production is the fastest growing food source sector in comparison to all other animal food sources. However, the factors such as intensification of aquaculture, periodic handling, extreme temperature changes, poor water quality and poor nutritional status contribute to adverse effects on fish health. In other word, high fish density and poor physiological environment may cause an increase in spread of pathogens in aquaculture and also an increase in the susceptibility of fish to the microbial agents (bacteria, fungi, virus etc.). So, this causes high mortality and also leads to serious economic losses (Harikrishnan et al. 2011; Reverter et al. 2014). In order to avoid and control of these pathogens, the antibiotics have been frequently used in aquaculture (Romero et al. 2012). Some antibiotics such as amoxicillin, erythromycin, enrofloxacin, oxytetracycline and furazolidone, have been used successfully to control the most of fish diseases (Harikrishnan et al. 2011). However, conscious or unconscious overdose application of antibiotics might improve the resistance of these antibiotics to the bacteria and thereby a reduced efficacy of the drugs. In addition, antibiotics possess a potential risk to consumers and the environment due to their accumulation within the environment and fishes (Harikrishnan et al. 2011; Ontas et al. 2016).

This situation prompted the scientists to search new and eco-friendly alternatives to antimicrobial agents. The most promising method to prevent fish diseases was the enhancement of the immune system by using immunostimulants derived from plants stimulating humoral and cellular defence mechanisms. Plant-derived immunostimulants are eco-friendly and easily prepared, and effective with fewer side effects during treatment of diseases and without any environmental and hazardous problems (Mousavi et al. 2011; Reverter et al. 2014) and also they do not lead to any drug resistance (Soltani et al. 2010).

Recently, this interest in natural medicine has also been increasing in fish culture (Soltani et al. 2010). Lately, the essential oils are very popular as natural antimicrobial agents due to their rich mixture of highly functional molecules (Park et al. 2011). Numerous studies have been reported about the antibacterial properties of essential oils isolated from aromatic plants for their potential bioactive principles (Romano et al. 2005). Nowadays, some studies have been reported on the antimicrobial activities of essential oils on aquatic animal diseases

(Rattanachaikunsopon and Phumkhachorn 2007; Mousavi et al. 2011) and also provided a promising management tool for the controlling or treating aquatic fish diseases (Olusola et al. 2013). Hence, in the present study, essential oils obtained from twenty-four different Turkish plants were studied for screening their *in vitro* antibacterial activities on a fish pathogenic bacteria from aquaculture industry.

## Material and Methods

Some plants were purchased from herbalists in Bolu, Turkey and some others were grown in pots to produce their essential oils. The plants used in this study were given in Table 1. Purchased plants were grounded into fine powder and some others were cut into small pieces without drying. Briefly, 100 g of each plant material (selected organ) were separately steam-distilled by using a Clevenger type apparatus for 4 hour (Randrianarivelo et al. 2010). The obtained essential oils were collected in sealed-brown vials separately and covered with aluminum foil and kept in a refrigerator until use. The yield of each essential oil (ml/weight) was calculated from the weight of used plant parts (Table 1).

### Antimicrobial assay

#### Fish Pathogens

*A. hydrophila*, *A. salmonicida*, *V. anguillarum*, *Y. ruckeri*, *E. faecalis*, *L. garvieae* and *S. agalactiae* were used for antibacterial assay. *A. hydrophila* (ATCC 19570) and *S. agalactiae* (Pasteur Institute 55118) bacterial strains were obtained from Refik Saydam National Type Culture Collection (Ankara, Turkey). *V. anguillarum*, *Y. ruckeri* and *L. garvieae* bacterial strains were provided by Dr. İlhan Altınok, Faculty of Marine Science, Karadeniz Technical University, Sürmene, Trabzon, Turkey. *E. faecalis* bacterial strain were provided by Dr. Cafer Erkin Koyuncu, Faculty of Fisheries, Mersin University, Mersin, Turkey. *A. salmonicida* bacterial strain by Dr. Şükrü Kirkan, Faculty of Veterinary Medicine, Adnan Menderes University, Aydın, Turkey.

### Antibacterial assay

The antibacterial activity of twenty-four essential oil extracts was determined by using disc diffusion assay (Kirby-Bauer Method) (Andrews 2009). Agar culture plates were prepared as described before (Türker and Yıldırım 2015). Briefly, each bacterial strain was grown on Tryptic Soy Agar (TSA) (Acumedia) plates and incubated for 2 days at 28 °C for *A. salmonicida* and *Y. ruckeri*; at 37 °C for the other bacterial strains. The turbidity of each bacteria broth culture was adjusted to equal that of the 0.5 McFarland standard and then the broth cultures adjusted was separately inoculated on Mueller Hinton Agar plates by using cotton swabs. 10 µl of

each oil was applied to sterile filter paper discs (6 mm in diameter, Glass Microfibre filters, Whatman®). Standard antibiotic discs (furazolidone (100 µg), oxytetracycline (30 µg), cephalothin (30 µg) and trimethoprim/sulfamethoxazole (1.25 / 23.75 µg)) (Bioanalyse®) were used for positive control placed on the inoculated Muller Hinton agar plates. Hexane were used as a negative control because essential oils collected in tiny amounts in clevenger apparatus were taken with hexane. Inoculated plates with discs were incubated at 37 °C with the exception of *A. salmonicida* and *Y. ruckeri* (at 28 °C) for 24 hours. After incubation, inhibition zone diameter (mm) was measured. Three independent experiments were done

in different times.

### Statistical analysis

The Shapiro-Wilk test (Shapiro and Wilk 1965; Royston 1995) and an inspection of the skewness and kurtosis measures showed that the sample data were not approximately normally distributed ( $P < 0,05$ ). A Kruskal-Wallis H test, is a rank-based nonparametric test, showed that there was a statistically significant difference among the extract treatments ( $P < 0,05$ ) and performed a pairwise Conover test of multiple comparisons using rank sums as post-hoc test (Conover 1999). All data were analyzed by using MedCalc Statistical Software (version 15.8).

**Table 1.** List of the studied plant species, plant parts used and essential oil yields.

Family and plant species	Common name	Part used	Yield (ml)*
<b>Lamiaceae</b>			
<i>Lavandula angustifolia</i>	Lavender	Flower	3.3
<i>Lavandula stoechas</i>	French lavender	Flower	0.7
<i>Mentha piperita</i>	Pepper mint	Leaves	0.6
<i>Ocimum basilicum</i>	Sweet basil	Leaves	0.5
<i>Origanum majorana</i>	Wild marjoram	Leaves	0.05
<i>Thymus vulgaris</i>	Thyme	Leaves	0.7
<i>Rosmarinus officinalis</i>	Rosemary	Leaves	2.0
<i>Thymbra spicata</i>	Spiked thyme	Leaves	0.6
<i>Salvia officinalis</i>	Sage	Leaves	2.2
<b>Lauraceae</b>			
<i>Laurus nobilis</i>	Bay laurel	Leaves	1.1
<i>Cinnamomum verum</i>	Cinnamon	Bark	3.0
<b>Geraniaceae</b>			
<i>Pelargonium graveolens</i>	Rose geranium	Leaves	0.2
<b>Piperaceae</b>			
<i>Piper nigrum</i>	Black pepper	Seed	4.6
<b>Verbenaceae</b>			
<i>Aloysia citriodora Paláu</i>	Lemon verbena	Leaves	0.4
<b>Zingiberaceae</b>			
<i>Zingiber officinale</i>	Ginger	Root	0.7
<b>Apiaceae</b>			
<i>Coriandrum sativum</i>	Chinese parsley	Seed	0.5
<i>Foeniculum vulgare</i>	Common fennel	Leaves	1.2
<i>Petroselinum sativum</i>	Parsley	Leaves	0.1
<i>Pimpinella anisum</i>	Anise	Leaves	3.5
<b>Asteraceae</b>			
<i>Helichrysum plicatum</i>	Everlasting	Flower	0.03
<i>Achillea millefolium</i>	Yarrow	Flower	0.5
<i>Artemisia absinthium</i>	Wormwood	Flower	0.2
<b>Myrtaceae</b>			
<i>Eucalyptus camaldulensis</i>	River red gum	Leaves	1.6
<i>Syzygium aromaticum</i>	Clove	Flower buds	3.4

\* Yield (ml) = weight of essential oil (ml) / 100 g of powdered plant sample.

## Results

Antibacterial screening of 24 essential oils against 7 fish pathogens was shown in Table 1. As a result of our work, essential oils generally showed strong antibacterial effects against all bacteria. However, among bacteria, *A. hydrophila*, *E. faecalis*, *L. garviceae* and *S. agalactiae* were found as the most sensitive bacterial strains to the essential oils.

Against *A. hydrophila* and *A. salmonicida*, the strongest antibacterial effect was obtained by the oil of *Thymus vulgaris* ( $62.7 \pm 1.5$  and  $40.0 \pm 0.0$  mm, respectively). *T. vulgaris* oil exhibited same inhibition as antibiotic furazolidon ( $39.0 \pm 0.0$  mm) against *A. salmonicida*. The second strong antibacterial effects were obtained by the oils of *Thymbra spicata* ( $60.0 \pm 0.0$  mm), *Aloysia citriodora* Paláu ( $51.7 \pm 0.3$  mm), *Cinnamomum verum* ( $46.0 \pm 1.0$  mm), *Laurus nobilis* ( $45.7 \pm 0.7$  mm), *L. angustifolia* ( $43.3 \pm 3.3$  mm) and *Mentha x piperita* ( $40.0 \pm 0.0$  mm) against *A. hydrophila* bacterial strain and also by the oils of *C. verum* ( $33.7 \pm 0.7$  mm), *T. spicata* ( $30.7 \pm 0.7$  mm) and *L. nobilis* ( $29.3 \pm 0.3$  mm) oils against *A. salmonicida* bacterial strain. Against *V. anguillarum* bacterial strain, the essential oils of *H. plicatum* ( $66.7 \pm 0.9$  mm), *C. verum* ( $45.7 \pm 0.7$  mm), *T. vulgaris* ( $45.0 \pm 0.0$  mm) and *T. spicata* ( $34.7 \pm 0.3$  mm) exhibited strong antibacterial effects. Besides, the essential oil of *H. plicatum* had also strong inhibition effect on *S. agalactiae* and *L. garviceae*. Nonetheless, *H. plicatum* essential oil had weak inhibition effect on *E. faecalis* ( $15.3 \pm 0.3$  mm) when compared to used bacteria. In addition to *H. plicatum* essential oil, *P. nigrum* and *O.onites* showed the strongest antibacterial activity against *S. agalactiae* and this activity was followed by the strong activities of *A. citriodora* Paláu, *C. verum* and *T. spicata* essential oils. These essential oils exhibited also similar and stronger antibacterial effect than used standard antibiotics (Table 2).

Against *E. faecalis* and *L. garvieae* bacterial strains, the best antibacterial effect was obtained with essential oils of *L. nobilis* and *S. officinalis*. This effect was followed by the effects of *H. plicatum* essential oil only on *L. garvieae* bacterial strain, and the effects of *P. nigrum*, *A. citriodora* Paláu essential oils against both *E. faecalis* and *L. garvieae* bacterial strains. Essential oils of these plants exhibited higher inhibitory effects than all used antibiotics.

Against *Y. ruckeri* bacterial strain, the essential oils of *T. spicata* and *T. vulgaris* were found as the most effective ones ( $50.0 \pm 0.0$  mm) and this antibacterial effect was followed by the effect of *C. verum* ( $45.0 \pm 0.0$  mm), *A. citriodora* Paláu ( $41.7 \pm 1.7$  mm), *M. piperita* ( $37.0 \pm 0.0$  mm), *Coriandrum*

*sativum* ( $34.3 \pm 4.7$  mm) and *L. nobilis* ( $33.3 \pm 1.7$  mm) oils, respectively and their inhibition zones were higher than all used standard antibiotics (Table 2).

Although all used bacterial strains were mainly sensitive against tested essential oils, mostly seven essential oils of the plants (*T. spicata*, *T. vulgaris*, *L. nobilis*, *C. verum*, *H. plicatum* and *A. citriodora* Paláu) among twenty-four essential oils exhibited good antibacterial activity against all fish pathogens in present study. Nonetheless, *A. absinthium* essential oil was not effective against used bacteria except *A. hydrophila*. *A. absinthium* essential oil produced the smallest inhibition zone of 8.3 mm. In addition, *P. sativum* showed weaker antibacterial activities against all bacteria than those of other used essential oils. Moreover, *P. sativum* showed similar inhibition zones as antibiotic furazolidone against *L. garvieae* and also similar inhibition zones as antibiotic cephalothin against *Y. ruckeri* (Table 2).

In addition to plant essential oils exhibiting the best antibacterial effects, the rest of the plant essential oils exhibited good inhibitory effects against most of the tested fish pathogens and they also exhibited more stronger antibacterial effects than antibiotics used as standard drugs in the present study.

Positive controls (antibiotic discs) showed antibacterial activity to used fish pathogens. Hexane was used as a negative control and no inhibition was observed with hexane.

## Discussion

Antibacterial effect of *C. lemon* and *A. spinosa* essential oils against *Y. ruckeri*, *A. hydrophila* and *L. garvieae* bacterial strains have been studied by Ontas et al. (2016). Their results indicated that both essential oils possessed strong antibacterial effects against *Y. ruckeri* and *A. hydrophila* whereas weak antibacterial activity was obtained against *L. garvieae*. However, in our study, the essential oils of many plants showed the strong antibacterial effects against *Y. ruckeri*, *A. hydrophila* and *L. garvieae* bacterial strains. Likewise, Cermelli et al. (2008) studied the antibacterial activity of *Eucalyptus globulus* oil and they reported that eucalyptus oil did not exhibit any antibacterial effects against *S. agalactiae*. However, the essential oil of *E. camaldulensis* possessed strong antimicrobial effect against same fish pathogens in our study.

In another study, essential oils of two *Rosmarinus officinalis* L. varieties exhibited weak to moderate antimicrobial effects against *K. pneumoniae*, *S. aureus*, *E.coli*, *B.subtilis* and *B.cereus* (Zaouali et al. 2010). However, Roomiani et al. (2013) reported that the essential oil of *R. officinalis* possessed very strong antibacterial effect against *Streptococcus iniae*.

**Table 2.** Antibacterial activities of plant essential oils.

Plant essential oils	Mean diameter of inhibitory zones (mm ± SE)						
	<i>A. hydrophila</i>	<i>A. salmonicida</i>	<i>V. anguillarum</i>	<i>Y. ruckeri</i>	<i>E. faecalis</i>	<i>L. garvieae</i>	<i>S. agalactiae</i>
<i>L. angustifolia</i>	43.3 ± 3.3 <sup>nqr</sup> v	12.3 ± 0.3 <sup>ag</sup> kapru	14.7 ± 0.3 <sup>ainr</sup>	17.0 ± 0.0 <sup>gnuz</sup>	21.3 ± 3.3 <sup>gmrvz</sup>	28.7 ± 1.3 <sup>gnrā</sup>	26.3 ± 4.7 <sup>dfg</sup> knqrs
<i>L. stoechas</i>	26.0 ± 1.0 <sup>ci</sup>	12.7 ± 0.3 <sup>ag</sup> iupr	14.0 ± 0.6 <sup>ainr</sup>	22.7 ± 0.3 <sup>gi</sup>	11.0 ± 0.6 <sup>dikosu</sup>	14.3 ± 0.7 <sup>hizē</sup>	43.3 ± 1.7 <sup>hin</sup> wvy
<i>M. piperita</i>	40.0 ± 0.0 <sup>gr</sup>	13.3 ± 0.3 <sup>k</sup> nmr	16.3 ± 0.7 <sup>akr</sup>	37.0 ± 0.0 <sup>ir</sup>	19.0 ± 1.0 <sup>gmz</sup>	27.0 ± 0.0 <sup>gnqpyā</sup>	22.0 ± 1.2 <sup>dfg</sup> knrsx
<i>O. basilicum</i>	22.3 ± 0.3 <sup>ae</sup> gis	12.0 ± 2.5 <sup>ain</sup> psu	20.0 ± 1.2 <sup>fgmzā</sup>	22.0 ± 0.0 <sup>ginu</sup>	25.0 ± 0.0 <sup>gmrvē</sup>	26.3 ± 2.2 <sup>gnqpy</sup>	25.0 ± 1.0 <sup>dfg</sup> knrsā
<i>T. spicata</i>	60.0 ± 0.0 <sup>no</sup> qrā	30.7 ± 0.7 <sup>dn</sup> qā	34.7 ± 0.3 <sup>dpqē</sup>	50.0 ± 0.0 <sup>lvw</sup>	39.7 ± 1.5 <sup>be</sup> qxyā	50.3 ± 0.3 <sup>lw</sup>	48.0 ± 0.6 <sup>eh</sup> nmqā
<i>T. vulgaris</i>	62.7 ± 1.5 <sup>lpw</sup>	40.0 ± 0.0 <sup>lvz</sup>	45.0 ± 0.0 <sup>blvw</sup>	50.0 ± 0.0 <sup>lvw</sup>	41.7 ± 3.3 <sup>lpwē</sup>	53.0 ± 0.0 <sup>lpw</sup>	60.0 ± 0.0 <sup>bj</sup> lpwv
<i>R. officinalis</i>	29.0 ± 0.6 <sup>dmuz</sup>	24.3 ± 0.7 <sup>dqā</sup>	23.0 ± 1.0 <sup>dmq</sup>	28.0 ± 1.0 <sup>dkqā</sup>	12.7 ± 0.9 <sup>diks</sup>	21.7 ± 0.3 <sup>dmv</sup>	21.3 ± 0.9 <sup>ad</sup> fgknrsx
<i>O. majorana</i>	36.7 ± 1.7 <sup>lpw</sup>	20.0 ± 0.0 <sup>lvwē</sup>	24.7 ± 0.3 <sup>lpvwē</sup>	29.7 ± 0.3 <sup>fnqā</sup>	15.7 ± 1.3 <sup>lpwē</sup>	28.3 ± 0.9 <sup>gnqqrā</sup>	31.3 ± 2.3 <sup>lpwvy</sup>
<i>S. officinalis</i>	23.0 ± 0.0 <sup>ag</sup> sē	12.0 ± 0.0 <sup>ag</sup> inpsu	16.0 ± 0.6 <sup>aknr</sup>	13.0 ± 1.0 <sup>ae</sup> hsx	65.3 ± 0.3 <sup>afj</sup>	66.3 ± 0.7 <sup>abf</sup>	16.0 ± 0.0 <sup>ad</sup> ruzē
<i>L. nobilis</i>	45.7 ± 0.7 <sup>fn</sup> prv	29.3 ± 0.3 <sup>lvwā</sup>	19.0 ± 3.5 <sup>fgmzā</sup>	33.3 ± 1.7 <sup>fnqqrē</sup>	65.7 ± 1.9 <sup>af</sup>	66.3 ± 0.7 <sup>abf</sup>	23.0 ± 11.5 <sup>dfg</sup> knrsā
<i>C. verum</i>	46.0 ± 1.0 <sup>fn</sup> pv	33.7 ± 0.7 <sup>lvwz</sup>	45.7 ± 0.7 <sup>blvw</sup>	45.0 ± 0.0 <sup>lpvw</sup>	29.3 ± 0.7 <sup>gmvē</sup>	22.7 ± 0.9 <sup>dmvy</sup>	49.3 ± 0.7 <sup>bj</sup> lpwvy
<i>A. citriodora Palāu</i>	51.7 ± .3 <sup>fl</sup> pvw	11.7 ± 0.3 <sup>ag</sup> inpsu	28.3 ± 0.3 <sup>pqwē</sup>	41.7 ± 1.7 <sup>prv</sup>	43.3 ± 1.7 <sup>lpw</sup>	61.0 ± 0.0 <sup>bj</sup> lp	50.7 ± 0.7 <sup>bj</sup> lpwvy
<i>P. graveolens</i>	19.0 ± 0.0 <sup>hoxy</sup>	8.0 ± 0.0 <sup>eg</sup> hx	8.7 ± 0.3 <sup>lu</sup>	12.0 ± 0.0 <sup>ae</sup> hsx	9.0 ± 0.6 <sup>ehou</sup>	14.0 ± 0.6 <sup>hize</sup>	36.7 ± 1.7 <sup>ehim</sup> gy
<i>P. nigrum</i>	22.3 ± 1.5 <sup>ae</sup> gis	-	-	-	62.3 ± 1.3 <sup>afj</sup> lp	61.7 ± 0.3 <sup>bjp</sup>	63.0 ± 0.6 <sup>bj</sup> lp
<i>Z. officinale</i>	19.0 ± 0.0 <sup>hoxy</sup>	9.7 ± 0.3 <sup>eh</sup> sux	-	12.7 ± 0.3 <sup>ae</sup> hsx	15.3 ± 0.3 <sup>be</sup> qxyā	17.0 ± 1.5 <sup>ekxē</sup>	16.3 ± 0.7 <sup>ad</sup> ruzē
<i>C. sativum</i>	30.0 ± 0.0 <sup>dk</sup> muz	17.3 ± 0.3 <sup>kn</sup> qr	20.7 ± 0.3 <sup>gm</sup>	34.3 ± 4.7 <sup>nq</sup>	-	21.7 ± 0.9 <sup>dmv</sup>	37.0 ± 0.0 <sup>ehim</sup> gy
<i>F. vulgare</i>	29.7 ± 0.9 <sup>dk</sup> muz	12.3 ± 3.4 <sup>ag</sup> inpsux	10.3 ± 0.3 <sup>ehsu</sup>	17.0 ± 0.0 <sup>gnuz</sup>	9.3 ± 0.3 <sup>ehiou</sup>	10.0 ± 0.0 <sup>costu</sup>	10.7 ± 0.3 <sup>ae</sup> ruzē
<i>P. sativum</i>	15.0 ± 0.0 <sup>hb</sup> otx	-	-	10.0 ± 0.0 <sup>py</sup>	9.3 ± 0.3 <sup>ehiou</sup>	12.0 ± 0.0 <sup>co</sup> quz	-
<i>P. anisum</i>	25.0 ± 1.2 <sup>eisē</sup>	-	-	14.0 ± 0.6 <sup>ae</sup> xz	7.7 ± 0.3 <sup>chmou</sup>	9.7 ± 0.3 <sup>cotu</sup>	8.7 ± 0.3 <sup>cotuzē</sup>
<i>A. millefolium</i>	21.3 ± 0.7 <sup>eg</sup>	8.7 ± 0.3 <sup>ehx</sup>	11.0 ± 0.0 <sup>esu</sup>	12.0 ± 0.6 <sup>ae</sup> hsx	14.3 ± 0.9 <sup>be</sup> qxyā	18.3 ± 0.9 <sup>ekss</sup>	34.0 ± 2.0 <sup>eh</sup> nmqā
<i>H. plicatum</i>	-	-	66.7 ± 0.9 <sup>blv</sup>	-	15.3 ± 0.3 <sup>be</sup> qxyā	62.7 ± 1.2 <sup>abfj</sup> p	66.0 ± 1.0 <sup>bj</sup> p
<i>A. absinthium</i>	8.3 ± 0.3 <sup>bot</sup>	-	-	-	-	-	-
<i>S. aromaticum</i>	31.3 ± 0.7 <sup>kmuzā</sup>	14.0 ± 0.6 <sup>iknr</sup>	17.0 ± 0.0 <sup>akrz</sup>	27.0 ± 0.6 <sup>dkā</sup>	12.0 ± 0.0 <sup>diks</sup>	16.7 ± 0.3 <sup>eksst</sup>	24.3 ± 1.2 <sup>dfg</sup> knrsā
<i>E. camaldulensis</i>	23.0 ± 1.5 <sup>ae</sup> jsē	11.0 ± 0.0 <sup>ag</sup> psx	11.0 ± 0.6 <sup>su</sup>	12.7 ± 0.7 <sup>ae</sup> hsx	12.3 ± 1.8 <sup>diks</sup>	18.7 ± 1.9 <sup>ekss</sup>	23.3 ± 1.7 <sup>dfg</sup> knrsā
Positive controls							
Cephalothin	20.0 ± 0.0 <sup>ehxy</sup>	-	-	10.0 ± 0.0 <sup>py</sup>	15.0 ± 0.0 <sup>be</sup> qxyā	25.0 ± 0.0 <sup>grvy</sup>	45.0 ± 0.0 <sup>im</sup> pvwy
Frazolidone	30.0 ± 0.0 <sup>dk</sup> muz	39.0 ± 0.0 <sup>lvz</sup>	19.0 ± 0.0 <sup>fgkzā</sup>	15.0 ± 0.0 <sup>gnuz</sup>	18.0 ± 0.0 <sup>nz</sup>	14.0 ± 0.0 <sup>hiozt</sup>	10.0 ± 0.0 <sup>ae</sup> otuxz
Oxytetracycline	34.0 ± 0.0 <sup>okqā</sup>	25.0 ± 0.0 <sup>dfqā</sup>	20.0 ± 0.0 <sup>fgmzā</sup>	28.0 ± 0.0 <sup>dkqā</sup>	15.0 ± 0.0 <sup>be</sup> qxyā	29.0 ± 0.0 <sup>qrā</sup>	30.0 ± 0.0 <sup>ae</sup> fgknrsā
Trimethoprin/Sulfamethoxazole	24.0 ± 0.0 <sup>ae</sup> sē	26.0 ± 0.0 <sup>dfā</sup>	28.0 ± 0.0 <sup>pqwē</sup>	30.0 ± 0.0 <sup>fqē</sup>	32.0 ± 0.0 <sup>glvwē</sup>	15.0 ± 0.0 <sup>mxzā</sup>	15.0 ± 0.0 <sup>ae</sup> xzē
Negative control (Hexane)	-	-	-	-	-	-	-

\* Data presented as zone of inhibition of bacterial growth in mm. Means with the same letter within columns are not significantly different at P> 0.05

In our study, the essential oil of *R. officinalis* were found to have weak antibacterial activity against *E. faecalis* bacteria but higher inhibitory effects of *R. officinalis* essential oil were obtained against other tested fish pathogens. Adel et al. (2016) evaluated the antibacterial activity of *M. piperita* essential oils against *Y. ruckeri* bacteria and they found it had moderate effect on *Y. ruckeri* with a diameter zone of  $21.6 \pm 0.9$  mm. Moreover, the essential oil of the same species exhibited strong antibacterial activity against *Y. ruckeri* bacteria in our work. The acetone, methanol and chloroform extracts of *O. basilicum* against the microorganisms were examined by Kaya et al. (2008). They found that three different extracts exhibited no effect against *E. faecalis*. But in our study, essential oil of same species had significant inhibitory effect against *E. faecalis*. The reason of this may be different extraction solvent and procedure that may have bacterial bioactive compounds such as essential oils in our study.

Mousavi et al. (2011) examined the combination of essential oils of *T. vulgaris*, *Salvia officinalis*, *E. globules* and *M. piperita* and reported that they have potent antibacterial effects against *Staphylococcus aureus*, *Escherichia coli* and *Pseudomonas aeruginosa* bacterial strains. Moreover, herbal extracts have been used solely or in combination as a food additives in aquaculture systems and both administrations had the same use and practicality (Wang et al. 2015). In our study, the essential oils of *T. vulgaris*, *M. piperita* and *S. officinalis* exhibited individual good antibacterial effect against used fish pathogens. So, these essential oils in combination may be used as food additives to overcome fish diseases in aquaculture systems.

Okmen et al. (2012) investigated the inhibition activity of *T. spicata* var. *intricata* essential oil on 18 *A. salmonicida* isolates which were obtained from cultured rainbow trout organs and tissues. They found that essential oil of *T. spicata* var. *intricata* inhibited the growth of *A. salmonicida* isolates except *A. salmonicida* FC84 strain and inhibition zones changed between 10-30 mm. In the present study, *T. spicata* essential oil exhibited similar inhibition against *A. salmonicida*.

Metin et al. (2017) examined antibacterial effect of *Eugenia caryophyllata*, *M. piperita* and *Lavandula hybrida* essential oils at doses ranging from 7.8 to 1000  $\mu$ l/ml against *A. salmonicida* subsp. *achromogenes*, *A. hydrophila*, *V. anguillarum*, *Y. ruckeri* and *L. garvieae*. As a result, they reported that *E. caryophyllata* showed strong inhibition effect and *M. piperita* and *L. hybrida* essential oil have moderate inhibition effect against used bacterial strains. But we found slightly different results than

their findings. *M. piperita* essential oil had weaker effect against *L. garvieae* and *A. salmonicida*, and stronger effect against *A. hydrophila* and *Y. ruckeri* in our study. In another similar study, antibacterial effects of *Origanum minutiflorum*, *A. absinthium* and *Lonicera periclymenum* essential oils against *A. hydrophila*, *Y. ruckeri* ve *L. garvieae* were examined by disc diffusion assay (Görmez and Diler 2017). They found that *O. minutiflorum* and *A. absinthium* essential oils showed good antibacterial activity against all used bacteria. But in our study, *A. absinthium* essential oils showed inhibition only against *A. hydrophila* and its inhibition was the weakest. The reason of that is possibly the application of different antibacterial method.

The essential oils isolated from aromatic plants are known to have a wide spectrum of antimicrobial effects and their effects depend upon the type, concentration and composition of the essential oils, and also the concentration of target microorganisms (Baydar et al. 2004). As we mentioned above, these studies concluded that plant essential oils have the potential for the treatment of various infections caused by gram (+) and gram (-) bacteria in aquaculture systems as an alternative to the use of synthetic antibiotics. They can also be used as food additives due to enhancement of fish immune systems (Van Hai 2015). In this research, *in vitro* antibacterial properties of essential oils from twenty-four medicinal plants have been reported against different fish pathogens. In addition, the current study did not provide information about the effects of essential oils on fish and environment, and on the effects of the essential oils in different combinations. Therefore, further researches are needed to investigate their *in vivo* tests to determine their aspects in fish laboratory.

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