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Review Article

## Highlights on the alternatives to antibiotic therapy against bacterial infection

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### Abstract

The antibiotic resistance among gram-positive and gram-negative pathogenic bacteria is of global health concern. This has prompted the development of new effective drugs. But the discovery and development of new drugs is slow, and the emergence of resistance to such new drugs, on the other hand, is rapid as well as continuous among the bacteria. Therefore, in tackling the emergence of antibiotic resistant pathogenic bacteria finding alternative ways is vital. This communication, based on the published scientific data, summarizes the antibacterial capacity of some naturally derived agents such as honey, phytocomponents, probiotics, and antimicrobial peptides that might bring new essence in biomedicine.

**Keywords:** Bacterial resistance, alternative therapeutics, honey, phytomedicine, probiotics, antimicrobial peptides.

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## 1. Introduction

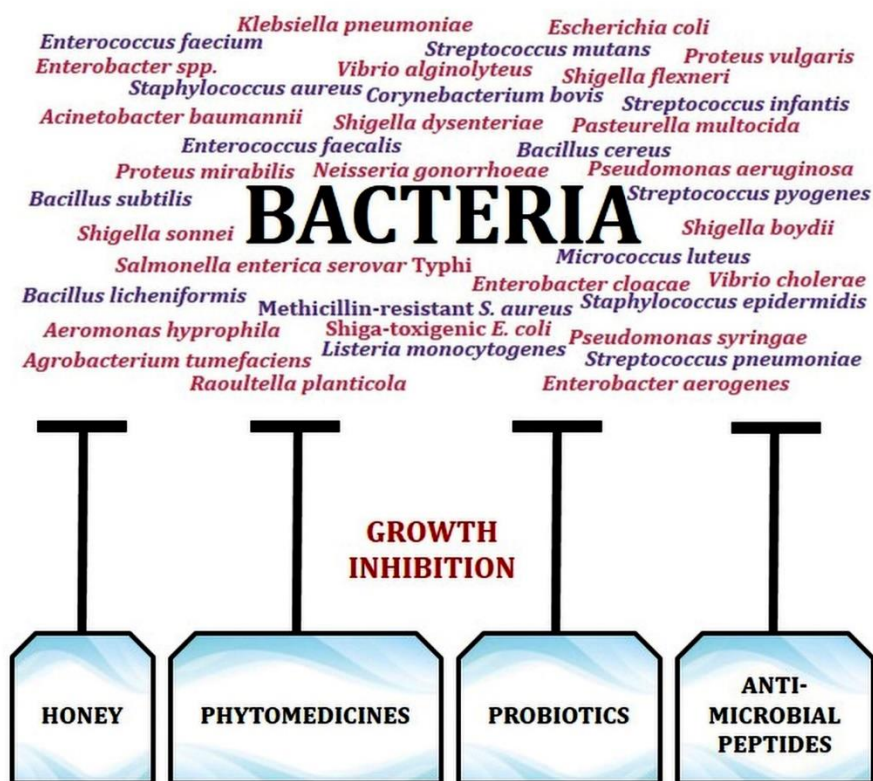
Emergence of bacterial antibiotic resistance developed through an array of mechanisms is a severe threat to humans, and such phenomenon has been marked as a global alarming problem, which in developing countries including India, as recognised by the WHO, is reaching critical levels<sup>1</sup>. The multidrug resistant (MDR) ESKAPE (gram-positive: *Enterococcus faecium* and *Staphylococcus aureus*, and gram-negative: *Klebsiella pneumoniae*, *Acinetobacter baumannii*, *Pseudomonas aeruginosa*, and *Enterobacter* spp.) bacteria are among the most notorious to cause life threatening nosocomial infections<sup>2</sup>. The continuous antibiotic therapy as well as the lack of effective antibiotics in the existing global treatment regimen has directed to a major upsurge in antibiotic resistance<sup>3</sup>. The increasing trend of development of antibiotic resistance among pathogenic bacteria has been associated with a marked economic cost worldwide. As the consequences there are great mortality and morbidity, high treatment costs, diagnostic doubts, and deficiency of trusted conventional medicine<sup>2</sup>. Of the six notorious ESKAPE pathogens, the four gram-negative bacteria, have been associated with four main types of multidrug resistance, specifically the extended-spectrum  $\beta$ -lactamase-producing *K. pneumoniae* and *Enterobacter* spp., carbapenemase-producing *A. baumannii* and metallo- $\beta$ -lactamase producing *Ps. aeruginosa* limiting the therapeutic choices<sup>4</sup>. *K. pneumoniae* is presently developing as a noticeable opportunistic pathogen and the most challenging agent of nosocomial infections<sup>5</sup>.

Exposure of the pathogenic bacteria to antibiotics surges the risk of the emergence of carbapenem resistant

Enterobacteriaceae, too. Carbapenems and cephalosporins are cause of resistance that increased the risk up to 15-fold and 6 - 29 folds, respectively<sup>1</sup>. The widespread antibiotic usage in communities and hospitals cause severe multidrug resistance among gram-negative bacteria. The ESBL-mediated MDR gram-negative ESKAPE pathogens are progressively associated with several conditions that are difficult to treat in both developed and developing nations<sup>4</sup>. Current researches have shown pronounced interest in the use of alternative agents including honey, phytomedicine, probiotics, and antimicrobial peptides, in targeting the bacterial resistance corroborating their potential in the treatment of diseases caused by a large number of bacteria displaying resistance to almost all the antibiotics. This study thus provides a highlight on the antibacterial capacity of some naturally available agents, based on the scientific information published in the field.

## 2. Antibacterial activity

The indiscriminate use of antibiotics causes the development of antibiotic resistance among pathogenic bacteria leading to high morbidity and mortality from infections caused by such pathogens<sup>6</sup>. In the current times, there has been an increasing interest in exploring and evolving new antimicrobial biotherapeutics from various sources to fight bacterial resistances<sup>7</sup>. Along with the growing incidence of antibiotic resistance, complete and effective investigation is needed to look for the natural antibacterial sources, such as honey, plants, probiotics providing several active compounds having antibacterial activity that could inhibit life threatening bacterial diseases (Figure 1).



**Figure 1:** Schematic representation of different alternative antibacterials against human pathogenic bacteria.

### 2.1. Honey

Recently it has been proved experimentally that honey display antibacterial, anti-inflammatory and antioxidant activities, which may be useful in opposing MDR bacteria as well as in inhibiting many prolonged inflammatory processes<sup>8</sup>. The antibacterial activity of honey against clinical isolates of *Escherichia coli*, *Pseudomonas aeruginosa* and *Salmonella enterica* serovar Typhi has been reported previously<sup>9</sup>. Some factors that present in the

honey as antimicrobials include hydrogen peroxide ( $H_2O_2$ ) and inhibin, and also the osmotic effect of honey, its low pH (3.2 - 4.5), defensin-1, as well as the presence of phytochemical components display antibacterial activity<sup>10</sup>.

Most of the researchers performed the disc diffusion or well diffusion method to study the antibacterial activity of honey. Several articles on antibacterial activity of different honey samples from diverse region of the world that has been published are summarised in Table 1.

**Table 1:** Antibacterial activity of honey

Honey type	Geographical location	Using condition	Activity against bacteria	Antibacterial activity		Ref
				ZDI (mm)	MIC (%)	
Commercial grade honey	Malda, India	Aqueous honey	<b>Gram negative:</b> <i>Escherichia coli</i> , <i>Pseudomonas aeruginosa</i> , <i>Proteus vulgaris</i> , and <i>E. coli</i> ATCC 25922 <b>Gram positive:</b> <i>Staphylococcus aureus</i>	6 - 30	ND	8
Natural jujube honey	Saudi Arabia	Methanol extract	<b>Gram negative:</b> <i>E. coli</i> ATCC 35218, <i>Klebsiella pneumoniae</i> ATCC 700603, and <i>K. pneumoniae</i> ATCC 27736 <b>Gram positive:</b> <i>S. aureus</i> ATCC 25923, <i>Staphylococcus epidermidis</i> ATCC 12228, <i>Enterococcus faecalis</i> ATCC 29212, <i>Bacillus cereus</i> ATCC 10876,	6 - 17	ND	11
Eucalyptus honey and commercial grade honey	Mauritius	Undiluted	<b>Gram negative:</b> <i>Proteus</i> sp., <i>Klebsiella</i> sp., <i>Pseudomonas</i> 161 sp., and <i>E. coli</i> , <i>E. coli</i> ATCC 25922, and <i>Ps. aeruginosa</i> ATCC 27853 <b>Gram positive:</b> <i>Streptococcus</i> sp., <i>S. epidermidis</i> ATCC 35984, and <i>S. epidermidis</i> ATCC 14990	6 - 28	ND	12



Table 2: Antibacterial activity of different plant extracts

Plants	Plant parts	Extracting solvent	Activity against Bacteria	Antibacterial activity		Ref
				ZDI (mm)	MIC (µg/ml)	
<b>Medicinal plants</b>						
<i>Aegle marmelous</i> (Bael)	Leaves	Hexane, acetone, ethanol, and aqueous	<b>Gram negative:</b> <i>E. coli</i> , <i>Ps. aeruginosa</i> , <i>Salmonella enterica</i> , <i>Shigella sonnei</i> <b>Gram positive:</b> <i>Bacillus cereus</i> , <i>Strep. faecalis</i> , <i>Listeria innocua</i> , <i>Micrococcus luteus</i>	ND	297 – 551	23
<i>Azardirchata indica</i>	Leaves and bark	Ethanol, chloroform and methanol	<b>Gram negative:</b> <i>Aeromonas hydrophila</i> , <i>A. hydrophila</i> ATCC 7966, <i>Ps. aeruginosa</i> , <i>Proteus mirabilis</i> , Shiga-toxigenic <i>E. coli</i> <b>Gram positive:</b> <i>S. aureus</i> , <i>S. aureus</i> ATCC 25923, <i>Enterococcus faecalis</i> , Methicillin-resistant <i>S. aureus</i>	6 – 27	500 – 12500	26–29
<i>Withania somnifera</i> (Aswagandha)	Leaves	Ethyl acetate and methanol	<b>Gram negative:</b> <i>E. coli</i> ATCC 25922, <i>Proteus mirabilis</i> ATCC 35659, <i>Ps. aeruginosa</i> ATCC 27853, <i>Pseudomonas syringae</i> pv. <i>Phaseolicola</i> and <i>Xanthomonas campestris</i> pv. <i>Phaseoli</i> <b>Gram positive:</b> <i>S. aureus</i> ATCC 25923, <i>Streptococcus pneumoniae</i> ATCC 49619, <i>En. Faecalis</i> ATCC 29212	7 – 13	6.25 – 2500	30, 31
<i>Bacopa monnieri</i> (Brahmi)	Whole plant and leaves	Methanol, acetone, ethanol and methanol	<b>Gram negative:</b> <i>E. coli</i> K 88, <i>Ps. aeruginosa</i> , <i>Salmonella typhi</i> 62, <i>Shigella dysenteriae</i> 3, <i>E. coli</i> , <i>K. pneumoniae</i> and <i>K. pneumoniae</i> MTCC 109 <b>Gram positive:</b> <i>S. aureus</i> ATCC 6571, <i>Streptococcus faecalis</i> 52, <i>En. faecalis</i> ATCC 29212, <i>S. aureus</i> MTCC 3160 and <i>B. subtilis</i> MTCC 441	8 – 22	30 – 25000	32, 33
<i>Santalum album</i> (Sandal wood)	Heartwood	n-hexane, water chloroform, acetone, butanol ethylacetate and ethanol	<b>Gram negative:</b> <i>E. coli</i> 25922, <i>E. coli</i> 35318 and <i>Shigella sonnei</i> BB-8 <b>Gram positive:</b> <i>S. aureus</i> 25923, <i>S. aureus</i> 38541, <i>Streptococcus pyrogenes</i> Tc-11-2 and <i>Neisseria gonorrhoeae</i> 4c-11	6 – 17	ND	34
<i>Ranwolfia serpentina</i> (Sarpa gandha)	Leaves, Roots and leaves	Acetone, methanol and ethanol	<b>Gram negative:</b> <i>E. coli</i> and <i>S. typhi</i> <b>Gram positive:</b> <i>S. aureus</i> , <i>B. cereus</i> and <i>B. subtilis</i>	7 – 22	4000 - 9000	20, 35
<i>Ocimum sanctum</i> (Tulsi)	Leaves	Aqueous, acetone and ethanol	<b>Gram negative:</b> <i>K. pneumoniae</i> , <i>E. coli</i> , <i>Pr. vulgaris</i> , <i>Ps. aeruginosa</i> , <i>S. typhi</i> , <i>Acinetobacter baumannii</i> and <i>E. coli</i> MTCC 443 <b>Gram positive:</b> <i>Streptococcus mitis</i> , <i>Streptococcus viridans</i> , <i>S. aureus</i> , <i>B. cereus</i> and <i>Listeria monocytogenes</i> MTCC 657	6 – 28	ND	36, 37
<i>Mentha pipertia</i> (Pippermint)	Leaves	Ethanol, chloroform and hexane	<b>Gram negative:</b> <i>E. aerogenes</i> and <i>S. typhimurium</i> <b>Gram positive:</b> <i>S. aureus</i> , <i>B. subtilis</i> and <i>Propioni bacterium acnes</i> MTCC 1951	7 – 8	312 – 1150	38, 39



Table 2: (Continued)

Plants	Plant parts	Extraction solvent	Activity against bacteria	Antibacterial activity		Ref
				ZDI (mm)	MIC (µg/ml)	
<i>Phyllanthous amarus</i> (Bhumi amla)	Whole plant and leaves	Aqueous, n-hexane, ethyl acetate and methanol	<b>Gram negative:</b> <i>E. coli</i> , <i>Ps. aeruginosa</i> and <i>Pseudomonas spp.</i> <b>Gram positive:</b> Coagulase positive <i>S. aureus</i> and <i>S. aureus</i>	9 – 26	ND	21, 40
<i>Enhydra fluctuans</i> (helencha)	Whole aerial parts (stem and leaves)	Methanol and aqueous	<b>Gram negative:</b> <i>A. baumannii</i> , <i>Ps. aeruginosa</i> and <i>E. coli</i> ATCC25922 <b>Gram positive:</b> <i>B. cereus</i> , <i>Listeria monocytogenes</i> and <i>L. monocytogenes</i> MTCC657	6 – 24	2500 - 10000	41
<b>Fruit plants</b>						
<i>Elaeocarpus floribundus</i> (Indian olive)	Seed and mesocarp-epicarp of mature fruits	Ethanol and aqueous	<b>Gram negative:</b> <i>E. coli</i> , <i>Pr. vulgaris</i> and <i>Ps. aeruginosa</i> ATCC 27813 <b>Gram positive:</b> <i>B. cereus</i> , <i>S. aureus</i> and <i>L. monocytogenes</i> MTCC 657	6 – 22	ND	42
<i>Mimusops elengi</i> (Bakul)	Seed	Ethanol	<b>Gram negative:</b> <i>E. coli</i> , <i>Pr. vulgaris</i> , <i>K. pneumonia</i> , <i>E. coli</i> ATCC 25922, <i>K. pneumonia</i> MTCC 7407 and <i>Ps. aeruginosa</i> ATCC 27853	7 – 17	ND	25
<i>Syzygium cumini</i> (Jamun)	Seed	Ethanol	<b>Gram negative:</b> <i>E. coli</i> , <i>K. pneumonia</i> and <i>E. coli</i> ATCC 25922 <b>Gram positive:</b> <i>S. aureus</i> and <i>S. aureus</i> ATCC 29213	8 – 15	ND	43
<i>Mangifera indica</i> (Mango)	Seed	Ethanol		10 – 20	ND	
<i>Punica granatum</i> (Pomegranate)	Fruit Peel	Ethanol and aqueous	<b>Gram negative:</b> <i>E. coli</i> , <i>Proteus spp.</i> , <i>K. pneumoniae</i> , <i>P. aeruginosa</i> , <i>A. baumannii</i>	6 – 28	2500 – 20000	44
<b>Spices</b>						
<i>Piper nigrum</i> (Black pepper)	Corn	Ethanol and chloroform	<b>Gram negative:</b> <i>E. coli</i> , <i>Ps. aeruginosa</i> , <i>Klebsiella Sp</i> , <i>Proteus Sp.</i> <b>Gram positive:</b> <i>Streptococcus mutans</i> , Coagulase negative <i>Staphylococci</i> and <i>S. aureus</i>	6 – 29	ND	45, 46

KOH: potassium hydroxide, MIC: minimum inhibitory concentration, ND: not done, ZDI: zone diameter of inhibition

### 2.3. Probiotics

Probiotics, in the form of lactic acid bacteria (LAB), generally the lactobacilli, might be crucial in controlling the emerging antibiotic resistant pathogenic bacteria. Probiotics have the inhibition property against bacterial pathogens, including the antibiotic resistant individuals: spoilage, food-borne and pathogenic bacteria, by producing H<sub>2</sub>O<sub>2</sub>, lactic acid and bacteriocin<sup>47</sup>. Sheep and goat milks and their derivatives (cheese and yoghurt) are commercially available as functional foods, which are with nutritional as well as medicinal importance, and can be selected as valid candidates having microbiological and technological qualities<sup>48</sup>. Current studies revealed that some lactic acid

bacteria isolated from non-milk fermented foods act as potential probiotics with huge nutritional as well as medicinal values that might be due to the production of bacteriocins<sup>49,50</sup>. In the intestine, probiotic microorganisms compete with pathogenic bacteria in terms of nutrients and cell-surface for colonization, and can create inhibition against biofilm formation and quorum sensing properties of many pathogens<sup>51–53</sup>.

The milk and non-milk food-based probiotics, being isolated and characterised by the scientists from around the world, are summarized, in terms of the effectiveness against bacteria, in Table 3.

Table 3: Antibacterial activity of probiotics

Source	Geographical location	Probiotic strain	Activity against bacteria	Antibacterial activity		Ref
				ZDI (mm)	MIC	
<b>Milk-based products</b>						
Local fermented milk products	Bangkok region of Thailand	<i>Lactococcus lactis</i> subsp. <i>lactis</i>	<b>Gram negative:</b> <i>E. coli</i> , <i>Ps. aeruginosa</i> and <i>S. typhimurium</i> <b>Gram positive:</b> <i>B. cereus</i> and <i>S. aureus</i>	11 – 27	ND	54
Toraja Belang buffalo milk	Indonesia	<i>Enterococcus faecalis</i>	<b>Gram negative:</b> Enteropathogenic <i>E. coli</i> ATCC 25922, and <i>S. typhi</i> ATCC 58105535 <b>Gram positive:</b> <i>S. aureus</i> 134-P	6 – 13	ND	55
Home-made cow milk curd, commercial curd	Malda district, India	<i>Lactobacillus animalis</i> LMEM6, <i>Lactobacillus plantarum</i> LMEM7, <i>Lactobacillus acidophilus</i> LMEM8 and <i>Lactobacillus rhamnosus</i> LMEM9	<b>Gram negative:</b> <i>S. enterica</i> serovar Typhi, <i>E. coli</i> , <i>P. vulgaris</i> and <i>A. baumannii</i>	11 – 35	ND	56
Commercially available curd	Malda district, India	<i>Lactobacillus fermentum</i>	<b>Gram negative:</b> <i>A. baumannii</i> , <i>Ps. aeruginosa</i> , <i>E. coli</i> , <i>Pr. vulgaris</i> , <i>K. pneumoniae</i> , <i>S. enterica</i> serovar Typhi <b>Gram positive:</b> <i>S. aureus</i> , <i>B. cereus</i> , <i>E. faecalis</i> , <i>L. monocytogenes</i>	10 – 20	ND	57
Sheep and goat raw milk	Tunisia	<i>L. plantarum</i> and <i>L. pentosus</i>	<b>Gram negative:</b> <i>S. typhimurium</i> ATCC 25922 and <i>E. coli</i> <b>Gram positive:</b> <i>S. aureus</i> ATCC 25923, <i>L. monocytogenes</i> ATCC 070 101 121	6 – 12	ND	48
<b>Non milk-based products</b>						
Home-made fermented vegetables	Malaysia	<i>Lactobacillus</i> sp	<b>Gram negative:</b> <i>Yersinia enterocolitica</i> and <i>E. coli</i> <b>Gram positive:</b> <i>S. aureus</i> ATCC 25923, <i>B. cereus</i>	6 – 20	ND	49
Fermented plant beverages and pickles	Thailand	<i>Lactobacillus casei</i> and <i>L. plantarum</i>	<b>Gram negative:</b> <i>S. typhimurium</i> PSSCM10035, <i>S. typhi</i> PSSCM10034, <i>E. coli</i> O157:H7, <i>E. coli</i> ATCC 25922, <i>Shigella sonnei</i> PSSCM10032, <i>Shigella flexneri</i> PSSCM10035, <i>Pr. vulgaris</i> PSSCM10041, <i>Providencia rettgeri</i> psscm10044, <i>Enterobacter cloacae</i> PSSCM10040, <i>Enterobacter aerogenes</i> PSSCM10039, <i>Vibrio parahaemolyticus</i> VP4 <b>Gram positive:</b> <i>S. aureus</i> ATCC 25923, <i>B. cereus</i> ATCC11778	7 – 10	ND	50
Vegetables and traditional Indian fermented foods	India	<i>L. fermentum</i> , <i>L. plantarum</i> <i>Weissella confusa</i> , <i>Weissella cibaria</i> and <i>Pediococcus parvulus</i>	<b>Gram negative:</b> <i>E. coli</i> K12	14 – 23	ND	58

MIC: minimum inhibitory concentration, ND: not done, ZDI: zone diameter of inhibition

## 2.4. Antimicrobial peptides

Several authors reported that antimicrobial peptides (AMPs) can be administered as typical candidates effective against different MDR bacterial strains. Biofilms formation by the bacterial cells causes more resistant to antibiotic managements than the planktonic forms of the same bacterial strains<sup>59</sup>. Food protein hydrolysates and fermented food products serves as promising source of bioactive AMPs. The caseins and whey proteins are major milk precursors proteins found in cow milk. Caseins derived bioactive peptides consists of about thirty different constituents comprising with genomic variations, mainly of  $\alpha$ - ( $\alpha$ s1-,  $\alpha$ s2-),  $\beta$ , and  $\kappa$ -casein<sup>60</sup>. Most of the potential AMPs are cationic as well as amphipathic in nature consisting of a minimum five to maximum hundred amino acids. Current studies have shown that some probiotics can synthesise AMPs that contribute significantly to host survivability, exclusively against pathogenic bacteria. Although scientists are facing some difficulties in obtaining significant and economically sustainable quantities of AMPs, and thus they are trying to manufacture heterologous endogenous AMPs using cloning technique<sup>61</sup>.

Recently, a number of anionic antimicrobial peptides have been identified in vertebrates, invertebrates and plants<sup>62</sup>. The vast source of antimicrobial peptides is marine organisms because of their close contact with microbes<sup>59</sup>. Some antimicrobial peptides derived from plants are mostly composed of cystine-rich peptides. Insects is one of the major sources of antimicrobial peptides that show inhibition against bacteria, fungi, viruses as well as some parasites. These can be classified into four families: the  $\alpha$ -helical peptides (cecropin and moricin), glycine-rich peptides (gloverin and attacin), proline-rich peptides (drosocin, apidaecin and lebecin) and cysteine-rich peptides (insect drosomycin and defensin)<sup>63</sup>.

Recent studies showed antimicrobial peptides can potentially serve as novel antimicrobial agents. Different AMPs can be utilized by innate immune cells and proteins to counterbalance microbial infections, and contribute more to other cellular and/or biomolecular pathways<sup>64</sup>. Table 4 summarizes the antibacterial activities of AMPs with molecular weight ranging from 1.55 to 41.44 kDa.

**Table 4: Antibacterial activity of different bioactive peptides**

Source	Amino acid number in peptides	Molecular weight (kDa)	Activity against bacteria	Antibacterial activity			Ref
				ZDI (mm)	MIC ( $\mu$ g/ml)	AU/ml	
Sea Cucumber, <i>Holothuria tubulosa</i>	14 – 36	1.55 – 4.09	<b>Gram positive:</b> <i>Listeria monocytogenes</i>	ND	1200 – 5000	ND	59
Bacteriocin from <i>Lactococcus lactis</i> MMFII (from a Tunisian dairy product)	~40	25 – 41.44	<b>Gram positive:</b> <i>Enterococcus faecalis</i> JH22 <i>E. faecalis</i> V583 <i>Listeria ivanovi</i> BUG 496	ND	0.05 – 0.1	20 – 60	65
Bacteriocin produced by <i>Lactobacillus plantarum</i> KLDS1.0391 (from fermented cream from China)	ND	21.80 – 29.70	<b>Gram negative:</b> <i>Salmonella typhimurium</i>	ND	ND	80	66
Marine Ascidian <i>Didemnum</i> sp.	ND	< 40	<b>Gram negative:</b> <i>Ps. aeruginosa</i> ATCC 27853, <i>Salmonella typhimurium</i> ATCC 202165 <b>Gram positive:</b> <i>Staphylococcus aureus</i> ATCC 6538, <i>Serratia marcescens</i> ATCC 14756 and <i>E. faecalis</i> ATCC 29212	7 – 11	1.83 – 2.30	ND	67
Soybean, <i>Glycine max</i>	ND	<10	<b>Gram negative:</b> <i>Acinetobacter genomospecies</i> , <i>Aeromonas hydrophila</i> FDA110-36, <i>A. hydrophila</i> ATCC7966, <i>Escherichia coli</i> DH5 $\alpha$ lf, <i>E. coli</i> ATCC43895, <i>E. coli</i> NCTC8959, <i>Salmonella enterica</i> ATCC12325, <i>S. enterica</i> ATCC29934, <i>Vibrio parahaemolyticus</i> ATCC17802 <b>Gram positive:</b> <i>S. aureus</i> ATCC14458, coagulase-negative <i>S. saprophyticus</i> KT955005, <i>S. aureus</i> ATCC13150	ND	72 – 1050	ND	68

Table 4: (Continued)

Source	Amino acid number in peptide	Molecular weight (kDa)	Activity against bacteria	Antibacterial activity			Ref
				ZDI (mm)	MIC ( $\mu\text{g/ml}$ )	AU/ml	
Laba garlic	5 – 6	4 – 6	<b>Gram negative:</b> <i>E. coli</i> ATCC 25922, <i>S. enteritidis</i> BNCC103134, <b>Gram positive:</b> <i>B. subtilis</i> ATCC 6633, and <i>S. aureus</i> ATCC 25923	9 – 27	100 – 450	ND	69
Skin Secretion of the Fujian Large Headed Frog, <i>Limnonectes fujianensi</i>	33	ND	<b>Gram negative:</b> <i>E. coli</i> NCTC 10418 <b>Gram positive:</b> <i>S. aureus</i> NCTC 10788	ND	16 – 32	ND	70
Moss <i>Physcomitrella patens</i>	14 – 18	ND	<b>Gram negative:</b> <i>E. coli</i> K-12 substr. MG1655 <b>Gram positive:</b> <i>B. subtilis</i> 168HT	ND	16 – 128	ND	71
<i>Trianthema portulacastrum</i> Leaves	ND	5.57 – 23.44	<b>Gram negative:</b> <i>E. coli</i> <b>Gram positive:</b> <i>B. subtilis</i> and <i>S. aureus</i>	6 - 14	ND	ND	72
Rumen microbiome	<25	ND	<b>Gram negative:</b> <i>A. baumannii</i>	ND	64 – 128	ND	73
<i>Rana arvalis</i>	13 – 32	ND	<b>Gram negative:</b> <i>E. coli</i> ATCC 25922, <i>Acinetobacter baumannii</i> ATCC 19606 <b>Gram positive:</b> <i>S. aureus</i> ATCC 29213 and <i>En. faecalis</i> ATCC 29212	ND	16 - >64 $\mu\text{M}$	ND	74

AU/ml: arbitrary unit per millilitre, MIC: Minimum inhibitory concentration, ND: not done, ZDI: zone diameter of inhibition

### 3. Concluding remarks

Due to the problem of antibiotic inactivity, exploration of alternative new antibacterial agents is needed to combat several life-threatening infections caused by MDR bacteria. Honey, plant extracts, probiotics and AMPs can inhibit the growth of infectious bacterial pathogens, as non-antibiotic antibacterials. Although, more specific experiments are required to know the effective dose dependent pharmacokinetic nature of the explored agents.

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