

Examining the Chemical Make-Up of Lemongrass and How It Affects Antimicrobial Properties

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ABSTRACT

Many people are aware of lemongrass's (*Cymbopogon citratus*) therapeutic benefits, especially its antibacterial and antioxidant qualities. Its plant extracts and dry powder are being researched more and more for possible uses in natural medicine and food safety. The objectives of this study were to make dried lemongrass powder, analyze its chemical makeup, create alcoholic and aqueous extracts, and measure the active phytochemical components' antibacterial and antioxidant properties against specific pathogenic microorganisms. Materials and Procedures: At the Anbar University Herbarium, Desert Studies Center, lemongrass samples were identified after being gathered from the nursery of the Department of Horticulture and Landscape Engineering, College of Agriculture, University of Anbar. Wet and dry basis moisture content, protein, fat, ash, and mineral content were all determined chemically.

