

بررسی اثرات ضد قارچی اوژنول در خارج از بدن

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(MIC) (MFC) (/ /) pH
/ MFC MIC :
MIC pH MIC / () MFC
MFC MIC :
MFC MIC :
(.)
() (.)

1- Eugenol

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// : // : // :

(/ /)

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MIC

MFC

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(/ /)

pH

MFC MIC

/

/

pH

MFC

/

pH

MFC

MIC

MIC

MFC

/

MIC

(/ /)

pH

MFC MIC :

MFC(mg/ml)		MIC(mg/ml)	
pH = /	pH = /	pH = /	pH = /
/	/	/	/
/	/	/	/
/	/	/	/
/	/	/	/
/	/	/	/
/	/	/	/
/	/	/	/
/	/	/	/

pH	MFC	MIC
()		()
)		()
(/	MFC / MIC
()		()
()		()
pH		(/ /)

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