

# Anti-microbial properties of Cloves

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Ayurvedic health practitioners have been using cloves (*Eugena caryophyllata*) for the treatment of common digestive disorders. Where as Traditional Chinese Medicine utilizes it for the treatment of diarrhea, athlete's foot and other fungal infections.

Even in the 20<sup>th</sup> century dentists still use the clove oil as an oral antiseptic and to disinfect root canal. Eugenol is regarded as one of the primary anti-microbial compound found in cloves. There are many scientific citations that document the powerful anti-microbial properties of cloves against many pathogens. Some of the selected papers are cited below:

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