

**Development of Gelatin film loaded with curry leaves extract, their
Characterisation and Antibacterial study**

A PROJECT REPORT SUBMITTED IN PARTIAL FULFILLMENT OF THE
REQUIREMENTS FOR THE DEGREE OF

Master of Science in Organic Chemistry



by

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2020

1. Abstract

Curry Leaf (*Murrayakoenigii*) is a green leafy vegetable native to India. Curry leaves are natural flavoring agents with numerous health benefits. The aim of this study was to investigate the antibacterial effects of curry leaves. The leaves were dried at room temperature and pulverized to make curry leaf powder. This powder was used to prepare the extracts. The curry leaf extract showed a broad spectrum of very significant antibacterial activity by producing a clear zone of inhibition against *E.coli*. In this work, the curry leaves loaded gelatin film were synthesized and curry leaves extract has been successfully loaded. Then swelling study and expansion study has been performed and gelatin film was characterized by FTIR spectroscopy and the clear zones of inhibition in bacterial samples produced by curry leaf extracts.