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## INTRODUCTION

Traditional cheese *wagashi*, an important source of protein, is produced and preserved using rudimentary methods under unsanitary conditions. This fact may lead to *wagashi* contamination by spoilage and pathogenic strains especially fungi which may contribute to the loss of its quality and safety. A better control measure to prevent *wagashi* contamination by mycoflora and minimize public health hazards is necessary (Sessou et al., 2013).

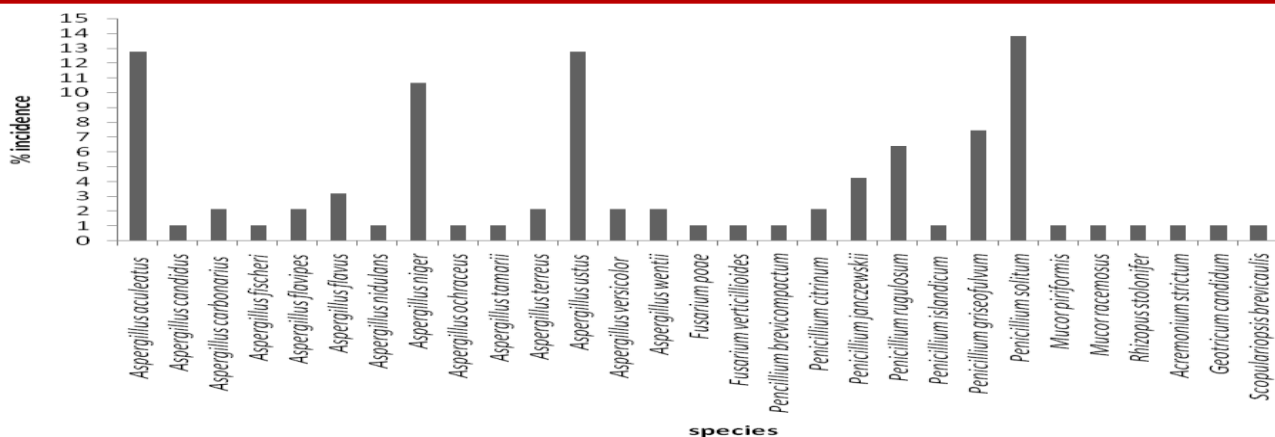


Wagashi production process (Dossou et al., 2006)

**METHODOLOGY:** EO analysis by GC-FID, GC/SM. Strains were identified according to ISO 21527-1: 2008 and Pitt and Hocking (2009) methods. Antifungal Assay according to Tatsadjieu et al. (2009) and Angelini et al. (2006).



**RESULTS:** Eugenol (51.1%), Myrcene (25.1%), Chavicol (7.5%) were components of EO. 29 species of moulds were identified. EO of *P. racemosa* possessed strong antifungal activity



**Table 2: MGI, MIC and MFC**

EO (mg/L)	Mycelial Growth Inhibition (%)					
	<i>A. flavus</i>	<i>A. tamarii</i>	<i>F. poae</i>	<i>F. verticillioides</i>	<i>P. citrinum</i>	<i>P. griseofulvum</i>
600	66.4±0.2d	100a (Fs)	80.3±0.1c	64.1±0.2e	80.4±1.1c	100 Fs(a)
800	100a (Fs)	100a (Fs)	100a (Fs)	100a (Fs)	100a (Fs)	100a (Fs)
1000	100a (Fs)	100a (Fs)	100a (Fs)	100a (Fs)	100a (Fs)	100a (Fs)

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