

## **Antibacterial Activity of *Citrus reticulata* Peel Extracts**

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*Citrus reticulata*, Polymethoxylated Flavones,  
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Citrus peels were successively extracted with hexane, chloroform and acetone using a soxhlet extractor. The hexane and chloroform extracts were fractionated into alcohol-soluble and alcohol-insoluble fractions. These fractions were tested against different gram positive and gram negative bacteria. The EtOH-soluble fraction was found to be most effective. Fractionation of EtOH-soluble fraction on silica gel column yielded three polymethoxylated flavones, namely desmethylnobiletin, nobiletin and tangeretin. Their structures were confirmed by UV,  $^1\text{H}$ ,  $^{13}\text{C}$  NMR and mass spectral studies. The findings indicated a potential of these natural compounds as bio-preservatives in food applications.