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Supplementary Table S1. Minimum inhibitory concentrations (MIC) of essential oils used against bacteria.

Compound	MIC	Bacteria	References
Carvacrol	0.001 m*M*	*Bacillus cereus*	Markovic et al., 2011
	0.01 m*M*	*Bacillus cereus*	Consentino et al., 1999
	1.25 m*M*	*Bacillus cereus*	Pol et al., 1999
	0.0001 m*M*	*Bacillus subtilis*	Soković et al., 2007
	2.50 m*M*	*Clostridium perfringens*	Du et al., 2015
	0.003 m*M*	*Enterococcus faecalis*	Markovic et al., 2011
	0.002 m*M*	*Escherichia coli*	Consentino et al., 1999
	0.003 m*M*	*Escherichia coli*	Soković et al., 2007
	0.003 m*M*	*Escherichia coli*	Markovic et al., 2011
	0.03 m*M*	*Escherichia coli*	Kim et al., 1995
	1.20 m*M*	*Escherichia coli*	Burt et al., 2005
	2.00 m*M*	*Escherichia coli*	Ye et al., 2013
	2.50 m*M*	*Escherichia coli*	Du et al., 2015
	3.50 m*M*	*Escherichia coli*	Miladi et al., 2016
	0.42 m*M*	Group A Streptococci	Magi et al., 2015
	0.002 m*M*	*Listeria monocytogenes*	Consentino et al., 1999
	0.003 m*M*	*Listeria monocytogenes*	Soković et al., 2007
	0.003 m*M*	*Listeria monocytogenes*	Markovic et al., 2011
	0.008 m*M*	*Listeria monocytogenes*	Oliveira et al., 2015
	0.03 m*M*	*Listeria monocytogenes*	Kim et al., 1995
	2.50 m*M*	*Listeria monocytogenes*	Pol et al., 1999
	0.0001 m*M*	*Micrococcus flavus*	Markovic et al., 2011
	0.035 m*M*	*Mycobacterium bovis*	Andrade-Ochoa et al., 2015
	0.01 m*M*	*Mycobacterium tuberculosis*	Andrade-Ochoa et al., 2015
	0.003 m*M*	*Proteus mirabilis*	Soković et al., 2007
	0.0001 m*M*	*Pseudomonas aeruginosa*	Soumya et al., 2011
	0.003 m*M*	*Pseudomonas aeruginosa*	Soković et al., 2007
	0.003 m*M*	*Pseudomonas aeruginosa*	Markovic et al., 2011
	0.42 m*M*	*Pseudomonas aeruginosa*	Miladi et al., 2016
	0.008 m*M*	*Pseudomonas fluorescens*	Oliveira et al., 2015
	1.30 m*M*	*Salmonella enterica*	Lu, 2011
	0.0002 m*M*	*Salmonella enteritidis*	Soković et al., 2007
	0.001 m*M*	*Salmonella enteritidis*	Hoffman-Pennesi & Wu, 2010
	1.25 m*M*	*Salmonella enteritidis*	Du et al., 2015
	2.00 m*M*	*Salmonella enteritidis*	Ye et al., 2013
	0.001 m*M*	*Salmonella kentucky*	Hoffman-Pennesi & Wu, 2010
	2.50 m*M*	*Salmonella pullorum*	Du et al., 2015
	0.005 m*M*	*Salmonella senftenberg*	Hoffman-Pennesi & Wu, 2010
	0.002 m*M*	*Salmonella typhimurium*	Kim et al., 1995
	0.002 m*M*	*Salmonella typhimurium*	Consentino et al., 1999
	0.002 m*M*	*Salmonella typhimurium*	Markovic et al., 2011
	0.003 m*M*	*Salmonella typhimurium*	Soković et al., 2007
	0.005 m*M*	*Salmonella typhimurium*	Hoffman-Pennesi & Wu, 2010
	0.85 m*M*	*Salmonella typhimurium*	Miladi et al., 2016
	1.00 m*M*	*Salmonella typhimurium*	Burt et al., 2016
	2.50 m*M*	*Salmonella typhimurium*	Du et al., 2015
	25.0 m*M*	*Salmonella typhimurium*	Bassanetti et al., 2016
	0.0001 m*M*	*Staphylococcus aureus*	Soković et al., 2007
	0.001 m*M*	*Staphylococcus aureus*	Consentino et al., 1999
	0.002 m*M*	*Staphylococcus aureus*	Markovic et al., 2011
	0.003 m*M*	*Staphylococcus aureus*	Lambert et al., 2001
	1.70 m*M*	*Staphylococcus aureus*	Miladi et al., 2016
	2.00 m*M*	*Staphylococcus aureus*	Ye et al., 2013

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	20.0 m*M*	*Staphylococcus aureus*	Cirino et al., 2014
	0.0008 m*M*	*Staphylococcus epidermidis*	Soković et al., 2007
	2.00 m*M*	*Staphylococcus haemolyticus*	Ye et al., 2013
	0.002 m*M*	*Xanthomonas axonopodis*	Kotan et al., 2007
	2.00 m*M*	*Yokenella regensburgei*	Ye et al., 2013
Thymol	0.007 m*M*	*Aeromonas salmonicida* ssp. *salmonicida*	Heo et al., 2012
	0.30 m*M*	*Aeromonas salmonicida* ssp. *masoucida*	Heo et al., 2012
	0.002 m*M*	*Bacillus cereus*	Markovic et al., 2011
	0.003 m*M*	*Bacillus cereus*	Consentino et al., 1999
	0.10 m*M*	*Bacillus cereus*	Cetin-Karaca & Newman, 2015
	33.0 m*M*	*Bacillus cereus*	Tippayatum & Vanee Chonhenchob, 2007
	0.001 m*M*	*Bacillus subtilis*	Soković et al., 2007
	0.007 m*M*	*Bacillus subtilis*	Soković et al., 2007
	0.13 m*M*	*Bacillus subtilis*	Cetin-Karaca & Newman, 2015
	0.03 m*M*	*Clostridium perfringens*	Cetin-Karaca & Newman, 2015
	2.50 m*M*	*Clostridium perfringens*	Du et al., 2015
	0.007 m*M*	*Enterococcus faecalis*	Markovic et al., 2011
	0.002 m*M*	*Escherichia coli*	Consentino et al., 1999
	0.003 m*M*	*Escherichia coli*	Soković et al., 2007
	0.007 m*M*	*Escherichia coli*	Markovic et al., 2011
	0.85 m*M*	*Escherichia coli*	Miladi et al., 2016
	1.20 m*M*	*Escherichia coli*	Burt et al., 2005
	1.25 m*M*	*Escherichia coli*	Du et al., 2015
	13.3 m*M*	*Escherichia coli*	Vimal et al., 2013
	33.0 m*M*	*Escherichia coli*	Tippayatum & Vanee Chonhenchob, 2007
	0.40 m*M*	*Haemophilus influenzae*	Li et al., 2014a
	0.003 m*M*	*Listeria monocytogenes*	Consentino et al., 1999
	0.007 m*M*	*Listeria monocytogenes*	Soković et al., 2007
	0.007 m*M*	*Listeria monocytogenes*	Markovic et al., 2011
	0.13 m*M*	*Listeria monocytogenes*	Cetin-Karaca & Newman, 2015
	26.0 m*M*	*Listeria monocytogenes*	Tippayatum & Vanee Chonhenchob, 2007
	0.002 m*M*	*Micrococcus flavus*	Markovic et al., 2011
	0.60 m*M*	MRSA	Li et al., 2014a
	0.01 m*M*	*Mycobacterium bovis*	Andrade-Ochoa et al., 2015
	0.005 m*M*	*Mycobacterium tuberculosis*	Andrade-Ochoa et al., 2015
	0.007 m*M*	*Proteus mirabilis*	Soković et al., 2007
	13.3 m*M*	*Proteus mirabilis*	Vimal et al., 2013
	0.007 m*M*	*Pseudomonas aeruginosa*	Soković et al., 2007
	0.007 m*M*	*Pseudomonas aeruginosa*	Markovic et al., 2011
	0.30 m*M*	*Pseudomonas aeruginosa*	Soumya et al., 2011
	0.42 m*M*	*Pseudomonas aeruginosa*	Miladi et al., 2016
	13.3 m*M*	*Pseudomonas aeruginosa*	Vimal et al., 2013
	1.30 m*M*	*Salmonella enterica*	Lu, 2011
	0.001 m*M*	*Salmonella enteritidis*	Soković et al., 2007
	2.60 m*M*	*Salmonella enteritidis*	Hoffman-Pennesi & Wu, 2010
	5.00 m*M*	*Salmonella enteritidis*	Du et al., 2015
	2.60 m*M*	*Salmonella kentucky*	Hoffman-Pennesi & Wu, 2010
	2.50 m*M*	*Salmonella pullorum*	Du et al., 2015
	2.60 m*M*	*Salmonella senftenberg*	Hoffman-Pennesi & Wu, 2010
	0.0003 m*M*	*Salmonella typhimurium*	Consentino et al., 1999
	0.003 m*M*	*Salmonella typhimurium*	Soković et al., 2007
	0.007 m*M*	*Salmonella typhimurium*	Markovic et al., 2011
	0.42 m*M*	*Salmonella typhimurium*	Miladi et al., 2016
	0.60 m*M*	*Salmonella typhimurium*	Bassanetti et al., 2016
	2.50 m*M*	*Salmonella typhimurium*	Du et al., 2015
	2.60 m*M*	*Salmonella typhimurium*	Hoffman-Pennesi & Wu, 2010

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	3.30 m*M*	*Salmonella typhimurium*	Karapinar & Aktug, 1987
	13.3 m*M*	*Salmonella typhimurium*	Vimal et al., 2013
	13.3 m*M*	*Shigella dysenteriae*	Vimal et al., 2013
	0.001 m*M*	*Staphylococcus aureus*	Consentino et al., 1999
	0.001 m*M*	*Staphylococcus aureus*	Soković et al., 2007
	0.002 m*M*	*Staphylococcus aureus*	Lambert et al., 2001
	0.002 m*M*	*Staphylococcus aureus*	Markovic et al., 2011
	0.17 m*M*	*Staphylococcus aureus*	Karapinar & Aktug, 1987
	0.42 m*M*	*Staphylococcus aureus*	Miladi et al., 2016
	13.3 m*M*	*Staphylococcus aureus*	Vimal et al., 2013
	20.0 m*M*	*Staphylococcus aureus*	Cirino et al., 2014
	33.0 m*M*	*Staphylococcus aureus*	Tippayatum & Vanee Chonhenchob, 2007
	0.001 m*M*	*Staphylococcus epidermidis*	Soković et al., 2007
	0.30 m*M*	*Streptococcus pneumoniae*	Li et al., 2014a
	13.3 m*M*	*Streptococcus pneumoniae*	Vimal et al., 2013
	0.50 m*M*	*Streptococcus pyogenes*	Li et al., 2014a
	0.50 m*M*	*Vibrio parahaemolyticus*	Karapinar & Aktug, 1987
	0.02 m*M*	*Xanthomonas axonopodis*	Kotan et al., 2007
1,8 cineole	0.05 m*M*	*Bacillus cereus*	Mahboubi & Kazempour, 2009
	0.03 m*M*	*Bacillus subtilis*	Soković et al., 2007
	0.02 m*M*	*Escherichia coli*	Li et al., 2014b
	0.04 m*M*	*Escherichia coli*	Soković et al., 2007
	0.05 m*M*	*Escherichia coli*	Mahboubi & Kazempour, 2009
	0.40 m*M*	*Escherichia coli*	Hendry et al., 2009
	0.03 m*M*	*Listeria monocytogenes*	Soković et al., 2007
	0.30 m*M*	*Listeria monocytogenes*	Oliveira et al., 2015
	0.03 m*M*	*Micrococcus flavus*	Soković et al., 2007
	0.40 m*M*	MRSA	Hendry et al., 2009
	0.04 m*M*	*Proteus mirabilis*	Soković et al., 2007
	0.05 m*M*	*Pseudomonas aeruginosa*	Soković et al., 2007
	0.05 m*M*	*Pseudomonas aeruginosa*	Mahboubi & Kazempour, 2009
	1.70 m*M*	*Pseudomonas aeruginosa*	Hendry et al., 2009
	0.30 m*M*	*Pseudomonas fluorescens*	Oliveira et al., 2015
	0.03 m*M*	*Salmonella enteritidis*	Soković et al., 2007
	0.04 m*M*	*Salmonella enteritidis*	Li et al., 2014b
	0.03 m*M*	*Salmonella typhimurium*	Soković et al., 2007
	0.03 m*M*	*Staphylococcus aureus*	Soković et al., 2007
	0.04 m*M*	*Staphylococcus aureus*	Li et al., 2014b
	0.05 m*M*	*Staphylococcus aureus*	Mahboubi & Kazempour, 2009
	0.10 m*M*	*Staphylococcus aureus*	Hendry et al., 2009
	0.03 m*M*	*Staphylococcus epidermidis*	Soković et al., 2007
Trans-anethole*	**0.20 m*M***	*Bacillus cereus*	Mohammed, 2009
	0.20 m*M*	*Escherichia coli*	Mohammed, 2009
	0.40 m*M*	*Klebsiella pneumoniae*	Mohammed, 2009
	0.40 m*M*	*Proteus mirabilis*	Mohammed, 2009
	3.40 m*M*	*Pseudomonas aeruginosa*	Mohammed, 2009
	0.50 m*M*	*Salmonella typhimurium*	Karapinar and Aktug, 1987
	0.20 m*M*	*Staphylococcus aureus*	Mohammed, 2009
	0.50 m*M*	*Staphylococcus aureus*	Karapinar & Aktug, 1987
	0.70 m*M*	*Vibrio parahaemolyticus*	Karapinar & Aktug, 1987

* Only few studies are herein included because most of the MIC values regarding trans-anethole are measured based on the plant extract and not specifically related to the isolated compound.** In bold, lowest and highest MIC per compound. From all compounds, the lowest and highest MIC values were 0.0001 *mM* and 33 *mM*, respectively.

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