

Table S1. Antimicrobial activity of aqueous herbal plants against *Salmonella* sp.

Sample	Con.	<i>S. Typhimurium</i>			<i>S. Enteritidis</i>		
		min	Max	mean±SE	Min	Max	mean±SE
Thyme	50	38.0	45.0	41.67±2.03 ^{abc}	40.0	44.0	41.33±0.13 ^{ab}
	25	31.0	35.0	33.67±1.33 ^{defgh}	30.0	35.0	32.33±1.45 ^{defgh}
	12.5	27.0	30.0	28.33±0.88 ^{hijk}	25.0	30.0	28.33±1.66 ^{fghijk}
Rosemary	50	34.0	40.0	37.0±1.73 ^{cdef}	38.0	40.0	39.0±0.58 ^{abc}
	25	28.0	35.0	31.0±2.08 ^{ghi}	25.0	38.0	33.3±4.17 ^{cdefg}
	12.5	18.0	25.0	21.0±2.08 ^m	15.0	29.0	23.33±4.27 ^{jklm}
Genger	50	38.0	40.0	39.33±0.67 ^{bcd}	29.0	35.0	31.33±1.86 ^{defghi}
	25	30.0	36.0	32.67±1.76 ^{efghi}	25.0	29.0	27.67±1.33 ^{fghijkl}
	12.5	26.0	30.0	28.33±1.20 ^{hijk}	15.0	20.0	18.0±1.53 ^{mno}
Paprika	50	40.0	47.0	43.0±2.08 ^{ab}	40.0	48.0	44.0±2.31 ^a
	25	32.0	36.0	34.3±1.22 ^{defg}	35.0	37.0	36.0±0.58 ^{bcde}
	12.5	29.0	30.0	10.67±0.67 ^{ghij}	26.0	34.0	30.0±2.31 ^{efghij}
Black pepper	50	32.0	37.0	15.67±1.45 ^{defg}	32.0	35.0	33.67±0.88 ^{cdef}
	25	18.0	25.0	21.0±2.08 ^m	25.0	27.0	26.0±0.58 ^{hijkl}
	12.5	10.0	12.0	10.67±0.67 ^{nop}	20.0	24.0	21.3±1.33 ^{lmn}
White pepper	50	10.0	19.0	15.67±2.85 ⁿ	10.0	12.0	10.67±0.67 ^{pqr}
	25	9.0	15.0	12.0±1.73 ^{no}	8.0	9.0	8.67±0.33 ^{qr}
	12.5	5.0	7.0	5.67±0.67 ^p	5.0	5.0	5.0±5.55 ^r
Latency	50	20.0	27.0	24.0±2.08 ^{klm}	25.0	30.0	28.0±1.53 ^{fghijkl}
	25	19.0	28.0	22.33±2.85 ^{lm}	20.0	25.0	21.67±1.6667 ^{klmn}
	12.5	5.0	9.0	7.67±1.33 ^{op}	10.0	17.0	14.0±2.0817 ^{opq}
Bay leaf	50	40.0	45.0	42.33±1.45 ^{abc}	40.0	43.0	41.33±0.88 ^{ab}
	25	35.0	39.0	37.0±1.15 ^{cdef}	35.0	39.0	37.33±1.20 ^{bcd}
	12.5	19.0	25.0	21.33±0.19 ^m	20.0	29.0	24.07±2.60 ^{ijkl}
Coriander	50	10.0	19.0	14.67±26 ⁿ	10.0	20.0	15.0±2.89 ^{opq}
	25	7.0	10.0	8.67±0.88 ^{op}	8.0	10.0	9.0±0.58 ^{qr}
	12.5	5.0	8.0	6.0±1.0 ^p	5.0	5.0	5.0±0.0 ^r
Cinnamon	50	45.0	47.0	46.3±0.67 ^a	40.0	46.0	43.67±1.56 ^a
	25	35.0	40.0	37.33±1.45 ^{cde}	30.0	40.0	36.33±3.18 ^{bcde}
	12.5	30.0	35.0	32.33±1.45 ^{efghi}	25.0	30.0	28.0±1.53 ^{fghijkl}
Chili	50	22.0	30.0	27.33±2.67 ^{ijkl}	20.0	32.0	26.33±3.48 ^{ghijkl}
	25	20.0	29.0	24.67±2.67 ^{jklm}	20.0	25.0	23.0±1.53 ^{klm}
	12.5	5.0	10.0	8.0±1.53 ^{op}	10.0	12.0	10.67±0.67 ^{pqr}
Clove	50	32.0	37.0	34.67±1.45 ^{defg}	20.0	32.0	27.33±3.72 ^{fghijkl}
	25	35.0	36.0	35.33±0.33 ^{defg}	20.0	26.0	23.67±1.86 ^{klm}
	12.5	20.0	29.0	24.67±2.60 ^{jklm}	5.0	15.0	10.0±2.89 ^{pqr}
Turmeric	50	31.0	32.0	31.33±0.33 ^{fghi}	30.0	33.0	31.67±0.88 ^{defgh}
	25	22.0	25.0	23.67±0.88 ^{klm}	25.0	29.0	26.67±1.20 ^{ghijkl}
	12.5	10.0	20.0	15.0±2.89 ⁿ	10.0	20.0	15.67±2.96 ^{nop}

Table S2. Antimicrobial activity of alcoholic herbal plants against salmonella.

Sample	<i>S. Typhimurium</i>				<i>S. Enteritidis</i>		
	Con.	Min	Max	Mean \pm S.E.	Min	Max	Mean \pm S.E.
Black pepper	50	19	20	19.7 \pm 0.33 ^{efg}	20	30	25.3 \pm 2.9 ^{cd}
	25	15	18	16.7 \pm .88 ^{fgh}	17	20	18 \pm 1 ^{efg}
	12.5	5	8	7 \pm 1 ^{lmn}	10	15	11.7 \pm 1.7 ^h
White pepper	50	10	13	11.7 \pm 0.88 ^{ijk}	17	20	18.7 \pm .9 ^{efg}
	25	7	10	8.7 \pm 0.88 ^{klmn}	5	6	5.3 \pm 0.33 ^j
	12.5	5	5	5 \pm .0 ⁿ	4	7	6.7 \pm 0.9 ^j
Latency	50	20	25	22.3 \pm 1.4 ^{de}	17	20	19 \pm 1.0 ^{efg}
	25	16	19	17.3 \pm .88 ^{fgh}	16	20	17.7 \pm 1.2 ^{fg}
	12.5	6	15	11 \pm 2.6 ^{jkl}	5	7	6 \pm .6 ^j
Bay leaf	50	20	30	25 \pm 2.9 ^{cd}	8	9	8.7 \pm .3 ^{hij}
	25	15	19	16.7 \pm 1.2 ^{fgh}	5	8	6.3 \pm .9 ^j
	12.5	5	10	8 \pm 1.5 ^{klmn}	5	5	5 \pm .00 ^j
Coriander	50	15	20	17.33 \pm 1.4 ^{fgh}	17	20	19 \pm 1.0 ^{efg}
	25	15	16	15.7 \pm .3 ^{ghi}	16	20	18.3 \pm 1.2 ^{efg}
	12.5	7	8	7.7 \pm .33 ^{klmn}	5	10	7.3 \pm 1.4 ^{ij}
Cinnamon	50	36	40	37.7 \pm 1.2 ^a	40	41	40.33 \pm .3 ^a
	25	29	32	30.7 \pm .88 ^b	31	37	33 \pm 1.9 ^b
	12.5	21	30	27 \pm 3.0 ^{bc}	18	20	19 \pm .67 ^{efg}
Chili	50	19	22	20.3 \pm .88 ^{ef}	20	24	22 \pm 1.1 ^{de}
	25	12	19	15 \pm 2.1 ^{hij}	15	18	16.7 \pm .9 ^g
	12.5	10	10	10 \pm .0 ^{klm}	15	18	16 \pm 1.0 ^g
Clove	50	27	30	28.7 \pm .88 ^{bc}	25	27	26 \pm .6 ^c
	25	21	30	26 \pm 2.6 ^{cd}	18	20	19 \pm .58 ^{efg}
	12.5	9	10	9.7 \pm .33 ^{klm}	8	16	11 \pm 2.5 ^{hi}
Turmeric	50	10	10	10 \pm .0 ^{klm}	20	24	21.3 \pm 1.3 ^{ef}
	25	8	10	9 \pm .58 ^{klmn}	15	18	16.3 \pm .9 ^g
	12.5	5	7	6 \pm .58 ^{mn}	5	10	7.3 \pm 1.4 ^{ij}

Table S3. Antimicrobial activity of oil extracts against salmonella.

Sample	Con.	S. Typhimurium			S. Enteritidis		
		Min	Max	Mean \pm S E	Min	Max	Mean \pm S E
Clove	50	20.0	25.0	22.0 \pm 1.53 ^{ijk}	20.0	25.0	22.67 \pm 1.45 ^{efgh}
	25	17.0	20.0	18.33 \pm 0.9 ^{klm}	20.0	23.0	21.67 \pm .088 ^{fgh}
	12.5	15.0	19.0	16.67 \pm 1.2019 ^{lm}	19.0	20.0	19.67 \pm .03 ^{fghi}
Garlic	50	29.0	31.0	30.0 \pm 0.58 ^{efg}	20.0	23.0	21.67 \pm .09 ^{fgh}
	25	23.0	30.0	26.67 \pm 2.03 ^{ghi}	15.0	18.0	16.67 \pm .09 ^{hi}
	12.5	20.0	27.0	24.0 \pm 2.08 ^{hij}	10.0	15.0	12.33 \pm .14 ⁱ
Thyme	50	31.0	35.0	32.67 \pm 1.20 ^{ef}	20.0	26.0	23.67 \pm .18 ^{efgh}
	25	21.0	30.0	25.67 \pm 2.60 ^{ghij}	20.0	27.0	23.33 \pm .20 ^{efgh}
	12.5	20.0	22.0	20.67 \pm 0.67 ^{jkl}	20.0	24.0	22.0 \pm .11 ^{fgh}
Rosemary	50	28.0	31.0	29.67 \pm 0.88 ^{efg}	21.0	23.0	22.0 \pm .06 ^{fgh}
	25	20.0	25.0	22.33 \pm 1.45 ^{ijk}	15.0	20.0	18.0 \pm .15 ^{ghi}
	12.5	21.0	24.0	22.67 \pm 0.88 ^{ijk}	10.0	12.0	11.33 \pm .07 ⁱ
Mint	50	45.0	46.0	45.67 \pm 0.33 ^b	10.0	42.0	31.0 \pm 1.05 ^{de}
	25	20.0	35.0	28.33 \pm 4.41 ^{fgh}	25.0	30.0	27.67 \pm .14 ^{ef}
	12.5	11.0	20.0	15.33 \pm 2.60 ^m	15.0	20.0	17.33 \pm .14 ^{hi}
Cinnamon	50	58.0	60.0	59.33 \pm 0.67 ^a	54.0	60.0	57.67 \pm .19 ^a
	25	48.0	50.0	49.0 \pm 0.5774 ^b	45.0	50.0	46.67 \pm .17 ^b
	12.5	35.0	40.0	38.0 \pm 1.53 ^{cd}	38.0	40.0	39. \pm .06 ^c
Nigella sativa	50	50.0	52.0	50.67 \pm 0.67 ^b	47.0	49.0	48.0 \pm .06 ^b
	25	39.0	42.0	40.33 \pm 0.88 ^c	35.0	39.0	36.67 \pm .12 ^{cd}
	12.5	31.0	36.0	34.0 \pm 1.53 ^{de}	25.0	28.0	26.67 \pm .09 ^{efg}

Table S4. Minimum inhibitory and minimum bactericidal concentrations (μ g/ml) for drugs of choice against tested salmonella isolates.

Serotype	Isolate no.	Cefotaxime		Amoxicillin/ clavulanic acid		Ciprofloxacin	
		MIC (μ g/ml)	MBC (μ g/ml)	MIC (μ g/ml)	MBC (μ g/ml)	MIC (μ g/ml)	MBC (μ g/ml)
<i>S. Typhimurium</i>	1	0.25	0.5	16	32	8	16
	2	1	2	32	64	4	8
	3	4	8	32	64	64	64
	4	4	8	16	32	16	32
<i>S. Enteritidis</i>	5	0.5	0.5	16	32	32	64
	6	2	4	32	64	8	16

Table S5. TLC and GC-MS analyses of cinnamon oil extract.

Peak	RT	Name	Formula	Area	Area Sum %
1	17.739	Linalool	C10H18O	8904758.9	1.13
2	19.447	Camphor	C10H16O	37188281.92	4.73
3	22.105	(Z)-3-Phenylacrylaldehyde	C9H8O	13707295.51	1.74
4	24.733	2-Propenal, 3-phenyl-	C9H8O	726478635.2	92.39