The results of antimicrobial activity screening are showed in Table 4 of methanolic and aqueous leaves and branches of *Daphne gnidium*.

Plant materials	Extracts	*Escherichia coli* ATCC 25922	*Pseudomonas aeruginosa* ATCC27853	*Bacillus subtilis* ATCC6633	*Candida albicans* ATCC1024
Leaves	Methanolic	8 ± 0,12	7 ± .23	7.56 ± 1.52	10,12 ± 2.11
	Aqueous	7 ± 036	7,5 ± 2.01	7 ± 2.15	9 ± 3.04
Branches	Methanolic	9 ± 014	8.28 ± 2.14	7.5 ± 0.54	8 ± 012
	Aqueous	6.75 ± 2.15	7 ± 3.12	7.25 ± 1.56	9.25 ± 2.14
Standard		18,50 ± 0,41	18,53 ± 0,41	23,83 ± 0,62	15,58 ± 0,12
Control		NI	NI	NI	NI

Table 4: Antimicrobial activity of standards and of methanolic and aqueous leaves and branches of *Daphne gnidium.*

The antibacterial activity of flavonoids has been increasingly documented and many research groups have identified the chemical structures endowed with anti-bacterial activity. Flavonoids can inhibit bacterial growth using different mechanisms including the inhibition of nu-cleic acid synthesis, particularly flavonoids with bring hydroxylation [31,32].

CONCLUSION

The results of this study showed that the methanolic and aqueous leaves and branches of *Daphne gnidium* have considerable amounts of phenolic and flavonoid compounds. Both dried showed the higher radical scavenging activity of DPPH and reduction power. The antioxidant activity may be as a result of the presence of different molecules or substances no determined in this study which are present in the extracts.

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