

CHAPTER 8
APPENDICES

APPENDIX A

List of Thesis related Publications

I. **Dev Chaudhuri, S**, Shah, A and Chakraborty, U. Comparative analysis of antioxidant activities and phytochemical properties of some culinary herbs. *NBU Journal of Plant Sciences* Vol. 10, Issue 1, March 2016 p. 55-65. (ISSN No. 0974-6927)

II. **Dev Chaudhuri, S** and Chakraborty, U. Phytochemical constituents and radical scavenging activities of stem bark extractsof *Dregea volubilis* (Linn. f.) Benth ex. Hook.f. *International Journal of Pharmaceutical sciences and research*. Vol. 8, Issue 11, November, 2017. Accepted for publication. (ISSN No. 0975-8232/2320-5148)

APPENDIX B

List of Abbreviations

µg- Micro gram

µg mL- Micro gram per mililiter

µL- Micro liter

A₂₅- Ampicillin

AlCl₃.6H₂O- Aluminium chloride hexa hydrate

AsAE- Ascorbic acid equivalents

BSA- Bovine serum albumin

BSAE- Bovine serum albumin equivalents

BW- Body weight

C- Control

C₂₅- Chloramphenicol

Ca- Capsicum annuum

Cp- Ceiba pentandra

Cs- Coriandrum sativum

CuSO₄.5H₂O- Copper sulphate penta hydrate

dH₂O- Distilled water

Dv- Dregea volubilis

FeCl₃- Feric chloride

Fv- Foeniculum vulgare

g- Gram

Go- Glinus oppositifolius

Gr- Group

h- Hour

H₂O- Water

H₂O₂- Hydrogen peroxide

H₂SO₄- Sulphuric acid

HCL- Hydrochloric acid

IC₅₀- Inhibitory concentration at which 50% inhibition occurs

Iv- Illicium verum

K- Kanamycin
K⁺- Potassium ions
KOH- Potassium hydroxide
LB agar- Luria Bertani Agar
LB broth- Luria Bertani Broth
LHE- Lyophilized hot aqueous extract
LME- Lyophilized methanolic extract
M- Molar
Mf- Myristica fragrans
mg g⁻¹- Milligram per gram
MHA- Mueller Hinton Agar
min- Minute
Mk- Murraya koenigii
mM- Millimolar
Mp- Mentha piperita
NA- Nutrient Agar
Na⁺ - Sodium ions
Na₂CO₃- Sodium carbonate
Pp- Parmelia perlata
SDA- Sabouraud dextrose agar
TCA- Trichloro acetic acid
TFC- Total flavonoid content
Tfg- Trigonella foenum-graecum
TPC- Total polyphenol content
TSB- Tryptone Soya Broth
UV-Vis- Ultra violet-Visible wave length
Vit C- Vitamin C
Vit E- Vitamin E

APPENDIX C

List of Chemicals and Reagents

0.1 M sodium acetate buffer (*pH* 4.7)
0.1 M sodium phosphate buffer (*pH* 7.4)
0.2 M sodium acetate buffer (*pH* 4.7)
0.2 M sodium acetate buffer (*pH* 6.6)
1% Ferric chloride
1% Hydrochloric acid
10% Ammonium solution
2, 2'-Bipyridyl
2, 6-Dichloroindophenol (DCIP)
2,2-Diphenyl-1-picrylhydrazyl
20% Sodium hydroxide
Acetone
Agar
Alkaline copper tartarate reagent
Aluminium chloride
Aluminium trichloride hexahydrate
Aluminum trichloride
Anthrone's reagent
 α -tocopherol
BSA
Catechin
Catechin
Chloroform
Cholesterol reagent
Crystal violet
D-Glucose
Dinitrophenyl hydrazine
Dinitrosalicylic acid
DNSA reagent

DPPH•
Ethanol
Ferric chloride
Ferrous chloride (FeCl₂)
Ferrozine
FeSO₄
Folin Ciocalteu's Phenol reagent
Folin-Ciocalteu reagent
Gallic acid
Gallic acid monohydrate
Glacial acetic acid
Glucose
H₂O₂
H₂SO₄
HCl
Hydrogen peroxide
L-Ascorbic acid
Mayer's Reagent:
Metformin
Methanol, HPLC grade
m-Phosphoric acid
Na₂EDTA
NaCl
NADH
Naphthylethylene diamin dihydrochloride
NBT
n-Butanol
Nelson's arseno molybdate reagent
Nelson's Arseno molybdate reagent
n-Hexane
Phloroglucinol
PMS
Potassium acetate
Potassium ferricyanide

Quercetin

SDS- Sodium dodecyl sulphate

Sodium carbonate

Sodium salicylate

Streptozotocin

Trichloroacetic acid

Vanillin

Wagner's reagent:

APPENDIX D

List of Microbiological Media

Luria Bertani Agar:

Composition	g L ⁻¹
Casein enzymic hydrolysate	10.00
Yeast extract	5.00
Sodium chloride	10.00
Agar	15.00
Final pH (at 25°C)	7.5±0.2

Luria Bertani Broth:

Composition	g L ⁻¹
Casein enzymic hydrolysate	10.00
Yeast extract	5.00
Sodium chloride	10.00
Final pH (at 25°C)	7.5±0.2

Mueller Hinton Agar:

Composition	g L ⁻¹
Meat, infusion solids from 300g	2.00
Casein acid hydrolysate	17.50
Starch	1.50
Agar	17.00
Final pH (at 25°C)	7.3±0.1

Nutrient Agar:

Composition	g L ⁻¹
Peptic digest of animal tissue	5.00
Sodium chloride	5.00
Beef extract	1.50
Yeast extract	1.50
Agar	15.0
Final pH (at 25°C)	7.4±0.2

Nutrient Broth:

Composition	g L ⁻¹
Peptone	10.00
Beef extract	10.00
Sodium chloride	5.00
pH after sterilization	7.3±0.1

Skim Milk Agar:

Composition	g L ⁻¹
Skim milk powder	28.00
Casein enzymic hydrolysate	5.00
Yeast extract	2.50
Dextrose	1.00
Agar	15.00
Final pH (at 25°C)	7.0±0.2

Tryptone Soya Broth:

Composition	g L ⁻¹
Pancreatic digest of casein	17.00
Papaic digest of soyabean meal	3.00
Sodium chloride	5.00
Dextrose	2.50
Dibasic potassium phosphate	2.50
Final pH (at 25°C)	7.3±0.2