

REFERENCE

- Abushita, A.A., Daood, H.G., Biacs, P.A. 2000. Change in Carotenoids and Antioxidant vitamins in Tomato as a Function of Varietal and Technological Factors. *J. Agric. Food Chem.* 48 : 2075-2081.
- Adom, K.K. and Liu, R. H. 2002. Antioxidant Activity of Grains. *J. Agric. Food Chem.* 50 : 6182-6187.
- AOAC. 2000. Official Methods Association of Official Analytical Chemistry. 16th ed. The Association of Official Analytical Chemists. Washington D.C. 1141p.
- Argolo, A.C.C., Sant Ana, A.E.G., Pletsch, M. and Coelho, L.C.B.B. 2004. Antioxidant Activity of Leaf Extracts From *Bauhinia monandra*. *Bioresource Technology.* 95: 229-233.
- Assuncao, R.B. and Mercadante, A.Z. 2003. Carotenoid and Ascorbic acid Composition From Commercial Products of Cashew Apple (*Anacardium Occidentale* L.). *Journal of Food Composition and Analysis.* 16: 647-657.
- Baskin, S.I. and Salem, H. 1997. Oxidants, Antioxidants, and Free Radicals. Taylor & Francis. Washington, DC. U.S.A. 659 p.
- Basu, T.K., Temple, N.J. and Garg, M. L. 1999. Antioxidants in Human Health and Disease. CABI Publishing. UK. 764 p.
- Benvenuti, S., Pellati, F., Melegari, A. and Bertelli, D. 2004. Polyphenols, Anthocyanins Ascorbic acid and Radical Scavenging Activity of *Rubus*, *Ribes*, and *Aronia*. *Journal of Food Science.* 69 : 164-169.
- Bohm, F., Edge, R., Land, E.J., McGarvey, D.J. and Truscott, T.G. 1997. Carotenoid Enhance Vitamin E Antioxidant Efficiency. *J. Am. Chem. Soc.* 119 : 621-622.
- Boonyakait, D. 2005. (Thai) Postharvest Treatments for Fruit and Vegetable. Odeanstore Publishing. Bangkok : 59-80.
- Brand-Williams, W., Cuvelier, M.E. and Berset, C. 1995. Use of Free Radical Method to Evaluate Antioxidant activity. *Lebensmittel Wissenschaft and Technologie* 28 : 25-30.

- Cao, G., Booth, S.L., Sadowski, J.A., and Prior, R.L. 1998. Increases in Human Plasma Antioxidant Capacity after Consumption of Controlled diets High in Fruit and Vegetables. *Am. J. Clin. Nutr.* 68: 1081-1087.
- Cervellati, R., Renzulli, C., Guerra, M. A., and Speroni, E. 2002. Evaluation of Antioxidant Activity of Some Natural Polyphenolic Compounds Using the Briggs-Rauscher Reaction Method. *J. Agric. Food Chem.* 50 : 7504-7509.
- Chism, G.W. and Haard, N.F. 1996. Characteristics of Edible Plant Tissues. In *Food Chemistry*. 3rd ed. (Fennema, O.R., ed.). Marcel Dekker, Inc. New York. pp 934-1011.
- Devidek, J., Velisek, J. and Pokorny, J. 1989. *Chemical Changes during Food Processing*. Elsevier Science Publishing Company Inc. New York. 495 p.
- Dewanto, V., Wu, X., Adom, K.K. and Liu, R.H. 2002a. Thermal Processing Enhances the Nutritional Value of tomatoes by Increasing Total Antioxidant Activity. *J. Agric Food Chem.* 50 : 3010-3014.
- Dewanto, V., Wu, X. and Liu, R.H. 2002b. Processed Sweet Corn Has Higher Antioxidant Activity. *J. Agric Food Chem.* 50 : 4959-4964.
- Eberhardt, M.V., Lee, C.V. and Liu, R.H. 2002. Antioxidant Activity of Fresh Apples. *Nature.* 405 : 903-904.
- Ewald, C., Fjellkner-Modig, S., Johnsson, K., Sjöholm, I. and Akesson, B. 1999. Effect of Processing on major Flavonoids in Processed Onions, Green Beans, and Peas. *J. Food Chemistry.* 64 : 231-235.
- Gahler, S., Otto, K. and Bohm, V. 2003. Alterations of Vitamin C, Total Phenolics, and Antioxidant Capacity as Affected by Processing Tomatoes to Different Products. *J. Agric. Food Chem.* 51 : 7962-7968.
- Gil, M.I., Tomas-Barberan, F.A., Hess-Pierce, B. and Kader, A.A. 2002. Antioxidant Capacities, Phenolic compounds, Carotenoids, and Vitamin C Contents of Nectarine, Peach, and Plum Cultivars From California. *J. Agric. Food Chem.* 50 : 4976-4982.
- Giovanelli, G., Lavelli, V., Peri, C., Pagliarini, E. Zandoni, B. and Spigno, P. 2001. The Antioxidant Activity of Tomato III: Effects of Processing Technologies on Oxidative and Heat Damage. *J. Acta. Hortic.* 542 : 217-220.
- Goncalves, B., Landbo, A.K., Knudsen, D., Silva, A.P., Pereira, J.M., Rosa, E. and

- Meyer, A.S. 2004. Effect of Ripeness and Postharvest Storage on the Phenolic Profiles of Cherries (*Prunus avium* L.). *J. Agric Food Chem.* 52 : 523-530.
- Gregory, J. F. 1996. Vitamins. In *Food Chemistry*. 3rd ed. (Fennema, O. R. ed.). Marcel Dekker, Inc. New York. p. 531-616.
- Harris, R. S. and Karmas, E. 1975. *Nutritional Evaluation of Food Processing*. Second edition. Academic Press. Westport, Connecticut, U.S.A. 525 p.
- Hart, D.J. and Scott, K.J. 1995. Development and Evaluation of an HPLC method For Analysis of Carotenoids in Foods, and the Measurement of the Carotenoid Content of Vegetables and Fruits Commonly Consumed in the UK. *J. Food Chem.* 54 : 101-111.
- Hertog, M. G. L., Hollman, P. C. H. and Katan, M. B. 1992. Content of potentially Anticarcinogenic Flavonoids of 28 vegetables and 9 fruits commonly consumed in the Netherlands. *J. Agric. Food Chem.* 40 : 2379-2383.
- Heinicke, R.M. 2003. The Pharmacologically Active Ingredient of Noni. [online]. Available : [http : // www. INCC.org/noni fruit](http://www.INCC.org/noni_fruit).(23 April, 2003).
- Howard, L.R., Talcott, S.T., Brenes, C.H. and Villalon, B. 2000. Changes in Phytochemical and Antioxidant Activity of Selected Pepper Cultivars (*Capsicum* species) As Influenced by Maturity. *J. Agric. Food Chem.* 48 : 1731-1720.
- Hudson, B. J. F. 1990. *Food Antioxidants*. Elsevier Science Publisher Ltd. England. 649 p.
- Imeh, U. and Khokhar, S. 2002. Distribution of Conjugated and Free Phenols in Fruits:Antioxidant Activity and Cultivar Variations. *J. Agric. Food Chem.* 50 : 6301-6306.
- Jiratanan T. and Liu R.H. 2004. Antioxidant Activity of Processed Table Beets (*Beta vulgaris* var. *conditiva*) and Green Beans (*Phaseolus vulgaris* L.). *J. Agric. Food Chem.* 52 : 2659-2670
- Kim, D.O., Chun, O.K., Kim, Y.J., Moon, H.Y., Lee, C.Y. 2003. Quantification of Polyphenolics and Their Antioxidant Capacity in Fresh Plums. *J.Agric. Food Chem.* 51 : 6509-6515.
- Larson. R.A. 1988. the antioxidants of higher plants. *Phytochemistry.* 4 : 969-978.

- Lee, S.K. and Kader, A.A. 2000. Preharvest and Postharvest Factors Influencing Vitamin C Content of Horticultural Crops. *Postharvest Biol. Technol.* 20 : 207-220.
- Lee, J. C., Kim, H. R., Kim, J., and Jang, Y.S. 2002. Antioxidant Property of an Ethanol Extract of the Stem of *Opuntia ficus-indical* var. *Saboten*. *J. Agric. Food Chem.* 50 : 6490-6496.
- Lee, K.W., Kim, Y.J., Lee, H.J. and Lee, C.Y. 2003. Cocoa Has More Phenolic Phytochemicals and a Higher Antioxidant Capacity than Teas and Red Wine. *J. Agric. Food Chem.* 51 : 7292-7295.
- Macheix, J.J., Fleuriet, A. and Billot, J. 1990. Changes and Metabolism of Phenolic Compounds in Fruits. In *Fruit Phenolics*. CRC Press. New York, U.S.A.
- Makris, D.P. and Rossiter, J.T. 2000. Heat-induced, Metal Catalyzed Oxidative Degradation of Quercetin and Rutin in Aqueous Model Systems. *J. Agric. Food Chem.* 48 : 3830-3838.
- Malisuwan, P. 2003. (Thai) Yoh...Herb many worth. Srisiam print and packed, Co. Ltd. Bangkok : 12-35
- Marin, A., Ferreres, F., Tomas-Barberan, F.A. and Gil, M.I. 2004. Characterization and Quantitation of Antioxidant constituents of Sweet Pepper (*Capsicum annuum* L.). *J. Agric. Food Chem.* 52 : 3861-3869.
- Minguez-Mosquera, M.I. and Garrido-Fernandes. 1998. Chlorophyll and Carotenoid presence in Olive Fruit. *J. Agric. Food Chem.* 37 : 1-7.
- Moure, A., Franco, D., Sineiro, J., Dominguez, H., Nunes, M.J. and Leme, J.M. 2001. Antioxidant Activity of Extracts from *Gevuina avellana* and *Rosa rubiginosa* Defatted seeds. *Food Research International.* 34 : 103-109.
- Murakami, M., Jamaguchi, T., Takamura, H. and Matoba, T. 2004. Effects of Thermal Treatment on Radical-scavenging Activity of Single and Mixed Polyphenolic Compounds. *Journal of Food Science.* 69 : FCT7-FCT10.
- Olsson, M.E., Ekvall, J., Gustavsson, K. Nilsson, J., Pillai, D., Sjöholm, I., Svensson, U., Akesson, B. and Nyman, G.A. 2004. Antioxidants, Low Molecular Weight Carbohydrates, and Total Antioxidant Capacity in Strawberries : Effects of Cultivar, Ripening, and Storage. *J. Agric. Food Chem.* 52 : 2490-2498.

- Packer, L., Hiramatsu, M., and Yoshikawa, T. 1999. Antioxidant food Supplements in Human Health. Academic Press. California, U.S.A. 415 p.
- Papas, A. M. 1998. Antioxidant Status, Diet, Nutrition, And Health. CRC Press. New York, U.S.A. 663 p.
- Phongsirigul, I. 2002. (Thai) Statistical for Agro-Industry Research. Faculty of Agro-Industry, Chiangmai University. Chiangmai : 8-42.
- Pokorny, J., Yanishlieva, N. and Gordon, M. 2001. Antioxidants in Food Practical Application. Woodhead Publishing Limited and CRC Press. Cambridge, England. 569p.
- Prakash, A. 2001. Antioxidant Activity. Takes you into the Heart of a Giant Resource. Medallion Laboratories, Analytical Progress. 19 (2) : 1-4.
- Raffo, A., Leonardi, C., Fogiano, V., Ambrosino, P., Salucci, M., Gennaro, L., Bugnesi, R., Giuffrida, F., and Quaglia, G. 2002. Nutritional value of Cherry Tomatoes (*Lycopersicon Esculentum* Cv. Naomi F1) Harvested at Different Ripening Stages. J. Agric. Food Chem. 50 : 6550-6556.
- Rattanapanon, N. 2001. (Thai) Principal of Food Analysis. Faculty of Agro-Industry, Chiangmai University. Chiangmai : 207-208.
- Rattanapanon, N. 2002. (Thai) Preliminary Principle of Food Processing. Odeanstore Publishing. Bangkok : 39-41.
- Rodriguez-Saona, L.E., Guisti, M.M. and Wrolstad, R.E. 1999. Color and Pigment Stability of Red Radish and Red Fleshed Potato Anthocyanins in Juice Model System. J. Agric. Food Chem. 64 : 451-456.
- Rojjanarujirat, R. 2003. (Thai) Noni Juice. Good morning Publishing. Bangkok : 2 - 4.
- Rutjanakaikan, L. 2001. (Thai) Principal of Food Analyses. Department of Food Science and Technology, Faculty of Agro-Industry, Chiangmai University. Chiangmai : 22-46.
- Roberfroid, M.B. and Calderon, P. B. 1995. Free Radicals and Oxidation Phenomena in Biological Systems. Marcel Dekker, Inc. New York, U.S.A.
- Sabileto, P. 2002. (Thai) Yoh Products. The specific book under a magazine of Doesn't to Unknown. Ukkrara Publishing, Ltd. Bangkok, Thailand.

- Sakakibara, H., Honda, Y., Nakagawa, S., Ashida, H., and Kanazawa, K. 2003. Simultaneous Determination of All Polyphenols in Vegetables, Fruits, and Teas. *J. Agric. Food Chem.* 51 : 571-581.
- Siripanish, J. 2006. (Thai) Postharvest Biology and Plant Senescence. Khampangsan Campus. Kasetsart University. Nakornpatom, Thailand. 453p.
- Sirisakulwat, S. 2001. Alteration of Physical and Chemical Compositions in Lychee During Processing. Master's thesis. Faculty of Agro-Industry, Chiangmai University. Chiangmai : 166p.
- Subcharoen, P. (2002). (Thai) Many Worth of Noni Juice. Ruongroungsan Publishing. Bangkok, Thailand. 74 p.
- Sun, J., Chu, Y. F., Wu, X., and Liu, R. H. 2002. Antioxidant and Antiproliferative of Common Fruits. *J. Agric. Food Chem.* 50 : 7449-7454.
- Takeoka, G.R., Dao, L., Flessa, S., Gillespie, D.M., Jewell, W.T., Heubner, B., Bertow, D. and Dbeler, S.E. 2001. Processing Effects on Lycopene content and Antioxidant Activity of Tomatoes. *J. Agric. Food Chem.* 49 : 3713-3717.
- Talcott, S. T., Percival, S. S., Moore, J. P., and Celeoria, C. 2003. Phytochemical Composition and Antioxidant Stability of Fortified Yellow Passion Fruit (*Passiflora edulis*). *J. Agric. Food Chem.* 51 : 935-941.
- Turker, N., Aksay, S. and Ekiz, H.I. 2004. Effect of Storage Temperature on the Stability of Anthocyanins of a Fermented Black Carrot (*Daucus carota* *Var. L.*) Beverage: Shalgam. *J. Agric. Food Chem.* 52 : 3807-3813.
- Van der Sluis, A. A., Dekker, M., Skrede, G., and Jongen, W. M. F. 2002. Activity and Concentration of Polyphenolic Antioxidants in Apple Juice. 1. Effect of Existing Production Methods. *J. Agric. Food Chem.* 50 : 7211-7219.
- Vinson, J.A., Hao, Y., Su, X., Zubik, L. and Bose, P. 2001. Phenol Antioxidant Quantity and Quality in Foods : Fruits. *J. Agric. Food Chem.* 49 : 5315-5321.
- Wang, J. and Mazza, G. 2002. Effects of Anthocyanins and Other Phenolic Compounds on The Production of Tumor Necrosis Factor α in LPS/IFN- γ -Activated RAW 264.7 Macrophages. *J. Agric. Food Chem.* 50 : 4183-4189.

- Wang, S. Y., Zheng, W., and Galleta, G. J. 2002. Cultural System Affects Fruits Quality and Antioxidant Capacity in Strawberries. *J. Agric. Food Chem.* 50 : 5634-6542.
- Woollen, A. 1996. *Food Industries Manual*. 20th edition. Leonard Hill Books. London, 565 p.
- Yadav, S.K. and Sehgal, A. 1997. Effect of Home Processing on Ascorbic acid and Beta-carotene Content of Bahtua (*Chenopodium album*) and Fenugreek (*Trigonella foenumgraecum*) Leaves. *Plant Foods For Human Nutrition*. 50 : 239-247.
- Yahai, E.M., Contreras-Padilla, M. and Gonzales-Aguliar, G. 2001. Ascorbic acid Content in Relation to Ascorbic acid Oxidase Activity and Polyamine Content in Tomato and Bell Pepper Fruits During Development, Maturation and Senescence. *Lebensm—Wiss. Technol.* 34 : 452-457.
- Zhang, D. and Hamauzu, Y. 2004. Phenolics, Ascorbic acid, Carotenoids and Antioxidant Activity of Broccoli and Their Changes During Conventional and Microwave Cooking. *J. Food Chemistry*. 88 : 503-509.
- Zheng W. and Wang S. Y. 2001. Antioxidant Activity and Phenolic Compounds in Selected Herbs. *J. Agric. Food Chem.* 49 : 5165 – 5170.
- Zhou, A., McFeeters, R.F. and Fleming, H.P. 2000. Inhibition of Formation of Oxidative Volatile Components in Fermented Cucumbers by Ascorbic Acid and Turmeric. *J. Agric. Food Chem.* 48 : 4910-4912.
- Zin, Z.M., Abdul-Hamid, A. and Osman, A. 2002. Antioxidative Activity of Extracts From Mengkudu (*Morinda citrifolia* L.) Root, Fruit and Leaf. *J. Food Chemistry*. 78: 227-231.