List of publications

Paper published

1. Baljeet S. Yadav, Roshanlal Yadav, Ritika B. Yadav & Munish Garg. Antioxidant activity of various extracts of selected gourd vegetables. *Journal of Food Science and Technology* (Springer)- Accepted (Ms. No. JFST-D-15-00025R2)


Paper presented


Paper communicated

1. Baljeet Singh Yadav, Roshanlal Yadav and Ritika B.Yadav. Effect of cooking methods and extraction solvents on the antioxidant activity of summer squash (*Cucurbita pepo*) vegetable extracts. *International Food Research Journal* - Under review


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I am pleased to tell you that your work has now been accepted for publication in Journal of Food Science and Technology.

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Pichan Prabhasankar, M Sc, Ph D
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Journal of Food Science and Technology

Reviewer #5: The manuscript has been satisfactorily improved
Antioxidant activity of various extracts of selected gourd vegetables

Abstract:
Study was conducted to evaluate the antioxidative activity of methanolic (ME), ethanolic (EE) and butanolic extracts (BE) of selected gourd vegetables. The antioxidant activity was investigated using different assays namely ferric thiocyanate test (FTC), thiobarbituric acid test (TBA), ferric reducing antioxidant power (FRAP) and DPPH free radicals scavenging test. A densitometric HPTLC analysis was performed for the analysis of phenolic acids and flavonoids. Different extracts of the selected gourd vegetables revealed different antioxidant activity. Different extracts of Lagenaria siceraria, Momordica charantia and Luffa cylindrica revealed significantly higher (p<0.05) concentrations of total phenols, flavonoids, tannins and carotenoids content and also the antioxidant activity in comparison to remaining vegetable extracts. Correlation studies indicated that FRAP test best described the antioxidant activity of phenols, flavonoids and carotenoids (r= 0.854, 0.692 and 0.915 respectively). HPTLC profiles revealed the presence of maximum number of phenolic acids and flavonoids in L. siceraria and M. charantia.