## CONTENTS

<table>
<thead>
<tr>
<th>List of Abbreviations</th>
<th>i</th>
</tr>
</thead>
<tbody>
<tr>
<td>List of Tables</td>
<td>ii-iv</td>
</tr>
<tr>
<td>List of Figures</td>
<td>v-vi</td>
</tr>
<tr>
<td>Abstract</td>
<td>vii-viii</td>
</tr>
</tbody>
</table>

### CHAPTER

I. General Introduction

II. Bioaccessibility of polyphenols from cereal grains as influenced by domestic processing and presence of food acidulants

- **Section-A:** Bioaccessibility of polyphenols from cereal grains as influenced by domestic processing 26-73
- **Section-B:** Bioaccessibility of polyphenols from millet grains as influenced by the presence of food acidulants 74-86

III. Bioaccessibility of polyphenols from legumes as influenced by domestic processing and presence of food acidulants

- **Section-A:** Bioaccessibility of polyphenols from legumes as influenced by domestic processing 87-110
- **Section-B:** Bioaccessibility of polyphenols from legumes as influenced by food acidulants 111-120

IV. Bioaccessibility of polyphenols from onion (*Allium cepa*) as influenced by domestic heat processing and acidulants 121-138

V. Uptake of polyphenols from plant foods in human intestinal Caco-2 cells 139-154

VI. Bioavailability of orally administered finger millet (*Eleusine coracana*) polyphenols in rat and influence of co-administered piperine on the same 155-174

General Summary 175-180

Bibliography 181-202