
REFERENCES

Abbas, M. Y., Ejiofor, J. I., & Yakubu, M. I. (2018). Acute and chronic toxicity profiles of the methanol leaf extract of *Acacia ataxacantha* D.C (Leguminosae) in Wistar rats. *Bulletin of Faculty of Pharmacy, Cairo University*, 56(2), 185–189. <https://doi.org/10.1016/j.bfopcu.2018.09.001>

Ai-Li, J., & Chang-Hai, W. (2006). Antioxidant properties of natural components from *Salvia plebeia* on oxidative stability of ascidian oil. *Process Biochemistry*, 41(5), 1111–1116. <https://doi.org/10.1016/j.procbio.2005.12.001>

Aladedunye, F., & Przybylski, R. (2013). Frying stability of high oleic sunflower oils as affected by composition of tocopherol isomers and linoleic acid content. *Food Chemistry*, 141(3), 2373–2378. <https://doi.org/10.1016/j.foodchem.2013.05.061>

Al-Rimawi, F., Rishmawi, S., Ariqat, S. H., Khalid, M. F., Warad, I., & Salah, Z. (2016). Anticancer Activity, Antioxidant Activity, and Phenolic and Flavonoids Content of Wild *Tragopogon porrifolius* Plant Extracts. *Evidence-Based Complementary and Alternative Medicine*, 2016. <https://doi.org/10.1155/2016/9612490>

Al-Zoreky, N. S. (2009). Antimicrobial activity of pomegranate (*Punica granatum* L.) fruit peels. *International Journal of Food Microbiology*, 134(3), 244–248. <https://doi.org/10.1016/j.ijfoodmicro.2009.07.002>

Alebachew, M., Kinfu, Y., Makonnen, E., Bekuretsion, Y., Urga, K., & Afework, M. (2014). Toxicological evaluation of methanol leaves extract of *Vernonia Bipontini* Vatke in blood, liver and kidney tissues of mice. *African Health Sciences*, 14(4), 1012–1024. <https://doi.org/10.4314/ahs.v14i4.33>

Atta, E. M., Mohamed, N. H., & Abdelgawad, A. A. M. (2017). Antioxidants: An Overview on the Natural and Synthetic Types. *European Chemical Bulletin*, 6(8),

365. <https://doi.org/10.17628/ecb.2017.6.374-384>

Bansal, G., Zhou, W., Tan, T. W., Neo, F. L., & Lo, H. L. (2009). Analysis of trans fatty acids in deep frying oils by three different approaches. *Food Chemistry*, *116*(2), 535–541. <https://doi.org/10.1016/j.foodchem.2009.02.083>

Bar-Ya'akov, I., Tian, L., Amir, R., & Holland, D. (2019). Primary metabolites, anthocyanins, and hydrolyzable tannins in the pomegranate fruit. *Frontiers in Plant Science*, *10*(May), 1–19. <https://doi.org/10.3389/fpls.2019.00620>

Berdahl, D. R., & McKeague, J. (2015). Rosemary and sage extracts as antioxidants for food preservation. In *Handbook of Antioxidants for Food Preservation*. <https://doi.org/10.1016/B978-1-78242-089-7.00008-7>

Bolton, D. (2019, December 9). *Green Tea Market Expected to Grow*. World Tea News. <https://worldteanews.com/market-trends-data-and-insights/green-tea-market-expected-to-grow>

Bouakkaz, I., Khelili, K., Rebai, T., & Lock, A. (2018). Pulmonary Toxicity Induced by N-Hexane in Wistar Male Rats After Oral Subchronic Exposure. *Dose-Response*, *16*(4), 1–8. <https://doi.org/10.1177/1559325818799560>

Braicu, C., Pilecki, V., Balacescu, O., Irimie, A., & Neagoe, I. B. (2011). The relationships between biological activities and structure of flavan-3-ols. *International Journal of Molecular Sciences*, *12*(12), 9342–9353. <https://doi.org/10.3390/ijms12129342>

Brown, A. L., Zhu, X., Rong, S., Shewale, S., Seo, J., Boudyguina, E., ... Parks, J. S. (2012). Omega-3 fatty acids ameliorate atherosclerosis by favorably altering monocyte subsets and limiting monocyte recruitment to aortic lesions. *Arteriosclerosis, Thrombosis, and Vascular Biology*, *32*(9), 2122–2130. <https://doi.org/10.1161/ATVBAHA.112.253435>

Cabrera, C., Artacho, R., & Giménez, R. (2006). Beneficial Effects of Green Tea—A Review. *Journal of the American College of Nutrition*, *25*(2), 79–99.

<https://doi.org/10.1080/07315724.2006.10719518>

Calinoiu, L.-F., Vodnar, D.-C., & Precup, G. (2014). The Probiotic Bacteria Viability under Different Conditions. *Bulletin UASVM Food Science and Technology*, 73(2), 55–60. <https://doi.org/10.15835/buasvmcn-fst>

Câmara Grilo, E., Costa, P. N., Santos, C., Gurgel, S., Fernanda De Lima Beserra, A., Níeça De Souza Almeida, F., & Dimenstein, R. (2014). Alpha-tocopherol and gamma-tocopherol concentration in vegetable oils. *Food Science and Technology*, 2014(June), 1–7.

Casarotti, S. N., & Jorge, N. (2014). Antioxidant activity of rosemary extract in soybean oil under thermoxidation. *Journal of Food Processing and Preservation*, 38(1), 136–145. <https://doi.org/10.1111/j.1745-4549.2012.00755.x>

Center for Food Safety and Applied Nutrition. (2014). *Food Additives & Ingredients - Food Additive Status List*. 1–70. Retrieved from <http://www.fda.gov/food/ingredientspackaginglabeling/foodadditivesingredients/ucm091048.htm>

Chakraborty, D., Das, J., Das, P. K., Bhattacharjee, S. C., & Das, S. (2017). Evaluation of the parameters affecting the extraction of sesame oil from sesame (*Sesamum indicum* L.) seed using soxhlet apparatus. *International Food Research Journal*, 24(2), 691–695.

Chang, L. W., Yen, W. J., Huang, S. C., & Duh, P. Der. (2002). Antioxidant activity of sesame coat. *Food Chemistry*, 78(3), 347–354. [https://doi.org/10.1016/S0308-8146\(02\)00119-X](https://doi.org/10.1016/S0308-8146(02)00119-X)

Chen, J., Sun, H., Wang, Y., Wang, S., Tao, X., & Sun, A. (2014). Stability of apple polyphenols as a function of temperature and pH. *International Journal of Food Properties*, 17(8), 1742–1749. <https://doi.org/10.1080/10942912.2012.678531>

Chen, Z. Y., & Chan, P. T. (1996). Antioxidative activity of green tea catechins in canola oil. *Chemistry and Physics of Lipids*, 82(2), 163–172.

[https://doi.org/10.1016/0009-3084\(96\)02587-X](https://doi.org/10.1016/0009-3084(96)02587-X)

Chen, Z. Y., Chan, P. T., Ho, K. Y., Fung, K. P., & Wang, J. (1996). Antioxidant activity of natural flavonoids is governed by number and location of their aromatic hydroxyl groups. *Chemistry and Physics of Lipids*, 79(2), 157–163. [https://doi.org/10.1016/0009-3084\(96\)02523-6](https://doi.org/10.1016/0009-3084(96)02523-6)

Choe, E., & Min, D. B. (2007). Chemistry of deep-fat frying oils. *Journal of Food Science*, 72(5). <https://doi.org/10.1111/j.1750-3841.2007.00352.x>

Choe, Eunok, & Min, D. B. (2006). Mechanisms and factors for edible oil oxidation. *Comprehensive Reviews in Food Science and Food Safety*, 5(4), 169–186. <https://doi.org/10.1111/j.1541-4337.2006.00009.x>

Coelho, C. M. M., Bellato, C. de M., Santos, J. C. P., Ortega, E. M. M., & Tsai, S. M. (2007). Effect of phytate and storage conditions on the development of the ‘hard-to-cook.’ *Journal of the Science of Food and Agriculture*, 1243(30571192), 1237–1243. <https://doi.org/10.1002/jsfa>

Cook, R. L., Parker, H. M., Donges, C. E., O’Dwyer, N. J., Cheng, H. L., Steinbeck, K. S., ... O’Connor, H. T. (2019). Omega-3 polyunsaturated fatty acids status and cognitive function in young women. *Lipids in Health and Disease*, 18(1), 1–9. <https://doi.org/10.1186/s12944-019-1143-z>

Coro, K. D. (2020, February 25). What is the smoke point of your cooking oil and why does it matter? Retrieved June 5, 2020, from <https://www.verywellfit.com/smoke-points-of-cooking-oils-4781972>

Dachtler, M., Van De Put, F. H. M., Stijn, F. V., Beindorff, C. M., & Fritsche, J. (2003). On-line LC-NMR-MS characterization of sesame oil extracts and assessment of their antioxidant activity. *European Journal of Lipid Science and Technology*, 105(9), 488–496. <https://doi.org/10.1002/ejlt.200300835>

Del Rio, D., Stewart, A. J., Mullen, W., Burns, J., Lean, M. E. J., Brighenti, F., &

Crozier, A. (2004). HPLC-MSn Analysis of Phenolic Compounds and Purine Alkaloids in Green and Black Tea. *Journal of Agricultural and Food Chemistry*, 52(10), 2807–2815. <https://doi.org/10.1021/jf0354848>

Deng, D.-H., Xu, L., Ye, Z.-H., Cui, H.-F., Cai, C.-B., & Yu, X.-P. (2012). Oil and minor components of sesame (*Sesamum indicum* L.) strains. *Journal of the American Oil Chemists' Society*, 89(6), 508–511. <https://doi.org/10.1007/s13313-011-0070-x>

Desai, I. D., Bhagavan, H., Salkeld, R., & Dutra de Oliveira, J. E. (1988). Vitamin E content of crude and refined vegetable oils in Southern Brazil. *Journal of Food Composition and Analysis*, 1(3), 231–238. [https://doi.org/10.1016/0889-1575\(88\)90004-X](https://doi.org/10.1016/0889-1575(88)90004-X)

Di Pasquale, M. G. (2009). The essentials of essential fatty acids. *Journal of Dietary Supplements*, 6(2), 143–161. <https://doi.org/10.1080/19390210902861841>

Dilas, S., Knez, Ž., Četojević-Simin, D., Tumbas, V., Škerget, M., Čanadanović-Brunet, J., & Četković, G. (2012). In vitro antioxidant and antiproliferative activity of three rosemary (*Rosmarinus officinalis* L.) extract formulations. *International Journal of Food Science and Technology*, 47(10), 2052–2062. <https://doi.org/10.1111/j.1365-2621.2012.03069.x>

Elfalleh, W. (2012). Total phenolic contents and antioxidant activities of pomegranate peel, seed, leaf and flower. *Journal of Medicinal Plants Research*, 6(32). <https://doi.org/10.5897/jmpr11.995>

Elkhaleefa, A., & Shigidi, I. (2015). Optimization of Sesame Oil Extraction Process Conditions. *Advances in Chemical Engineering and Science*, 05(03), 305–310. <https://doi.org/10.4236/aces.2015.53031>

Encyclopaedia Britannica. (2020). *sesame* | *Description, Uses, & Facts*. Encyclopaedia Britannica. <https://www.britannica.com/plant/sesame-plant>

Escarpa, A., & González, M. C. (1998). High-performance liquid chromatography with

diode-array detection for the determination of phenolic compounds in peel and pulp from different apple varieties. *Journal of Chromatography A*, 823(1–2), 331–337. [https://doi.org/10.1016/S0021-9673\(98\)00294-5](https://doi.org/10.1016/S0021-9673(98)00294-5)

FAO/WHO. (2008). Interim Summary of Conclusions and Dietary Recommendations on Total Fat & Fatty Acids From the Joint FAO/WHO Expert Consultation on Fats and Fatty Acids in Human Nutrition, 10-14 November, 2008, WHO, Geneva Introduction and Definitions. *FAO/WHO Expert Consultation*, 14. Retrieved from http://www.who.int/nutrition/topics/FFA_summary_rec_conclusion.pdf http://www.who.int/nutrition/topics/FFA_summary_rec_conclusion.pdf?ua=1

Feng, S., & Wang, Y. (2020). Toxicity and Safety of Fats and Oils. *Bailey's Industrial Oil and Fat Products*, 1–16. <https://doi.org/10.1002/047167849x.bio059.pub2>

Fukuda, Y., Nagata, M., Osawa, T., & Namiki, M. (1986). Contribution of lignan analogues to antioxidative activity of refined unroasted sesame seed oil. *Journal of the American Oil Chemists' Society*, 63(8), 1027–1031. <https://doi.org/10.1007/BF02673792>

Gil, M. I., Tomás-Barberán, F. A., Hess-Pierce, B., Holcroft, D. M., & Kader, A. A. (2000). Antioxidant activity of pomegranate juice. *Journal of Agricultural and Food Chemistry*, 48(series 1050), 4581–4589.

Giomaro, G., Karioti, A., Bilia, A. R., Bucchini, A., Giamperi, L., Ricci, D., & Fraternali, D. (2014). Polyphenols profile and antioxidant activity of skin and pulp of a rare apple from Marche region (Italy). *Chemistry Central Journal*, 8(1), 1–10. <https://doi.org/10.1186/1752-153X-8-45>

Gour, R. K., & Anthony, P. (2015). Evaluation of Antioxidant Activity of Apple Peel and Pulp Extracts by Using Different Solvents. *Chemical Science Transactions*, 4(3), 723–727. <https://doi.org/10.7598/cst2015.1041>

Hakimeh, J. A., Akram, A. A., Bahareh, S., & Alireza, S. M. (2010). Physicochemical

and sensory properties of silver carp (*Hypophthalmichthys molitrix*) fillets as affected by cooking methods. *International Food Research Journal*, 17(4), 921–926.

He, J., Xu, L., Yang, L., & Wang, X. (2018). Epigallocatechin gallate is the most effective catechin against antioxidant stress via hydrogen peroxide and radical scavenging activity. *Medical Science Monitor*, 24, 8198–8206. <https://doi.org/10.12659/MSM.911175>

Hegazy, A. E., Sci, F., & Agric, F. (2017). *Food and Dairy Research ANTIOXIDANT ACTIVITY OF APPLE PEEL EXTRACTS PREPARED BY DIFFERENT SOLVENTS Chemicals and Reagents Preparation of Extracts*. 44.

Hemalatha, S., & Ghafoorunissa. (2004). Lignans and tocopherols in Indian sesame cultivars. *JAOCS, Journal of the American Oil Chemists' Society*, 81(5), 467–470. <https://doi.org/10.1007/s11746-004-0924-5>

Hui, H. Y. 2006. *Handbook of Food Science, Technology and Engineering Volume 4*. NW, USA.

Hussain, S. A., Hameed, A., Ajmal, I., Nosheen, S., Suleria, H. A. R., & Song, Y. (2018). Effects of sesame seed extract as a natural antioxidant on the oxidative stability of sunflower oil. *Journal of Food Science and Technology*, 55(10), 4099–4110. <https://doi.org/10.1007/s13197-018-3336-2>

I--food, C., & Services, H. (2014). *CFR - Code of Federal Regulations Title 21 CFR - Code of Federal Regulations Title 21 Tariq Al-Jallad CFR - Code of Federal Regulations Title 21 Tariq Al-Jallad*. (d), 5–6.

IPCS. (1997). *Health and safety guide no. 105. Methanol*. (105), 1–31.

Jung, L., Lee, E., & Choe, E. (2014). Effects of catechin and α -tocopherol addition on the autoxidative stability of diacylglycerol oil derived from an olive oil and perilla oil mixture. *Food Science and Biotechnology*, 23(6), 1793–1798. <https://doi.org/10.1007/s10068-014-0245-7>

Kadarani, D. K., Sasongko, D., Seno, H., & Sukasih, E. (2015). Total phenol and antioxidant from a seed and peel of ripe and unripe of Indonesian sugar apple (*Annona squamosa* L.) extracted with various solvents. *IOSR Journal Of Pharmacy*, 5(10), 20–25.

Koketsu, M., & Satoh, Y. I. (1997). Antioxidative activity of green tea polyphenols in edible oils. *Journal of Food Lipids*, 4(1), 1–9. <https://doi.org/10.1111/j.1745-4522.1997.tb00076.x>

Komes, D., Horžić, D., Belščak, A., Ganić, K. K., & Vulić, I. (2010). Green tea preparation and its influence on the content of bioactive compounds. *Food Research International*, 43(1), 167–176. <https://doi.org/10.1016/j.foodres.2009.09.022>

Lansky, E. P., & Newman, R. A. (2007). *Punica granatum* (pomegranate) and its potential for prevention and treatment of inflammation and cancer. *Journal of Ethnopharmacology*, 109(2), 177–206. <https://doi.org/10.1016/j.jep.2006.09.006>

Li, Y., Guo, C., Yang, J., Wei, J., Xu, J., & Cheng, S. (2006). Evaluation of antioxidant properties of pomegranate peel extract in comparison with pomegranate pulp extract. *Food Chemistry*, 96(2), 254–260. <https://doi.org/10.1016/j.foodchem.2005.02.033>

Lin, X., Zhou, L., Li, T., Brennan, C., Fu, X., & Liu, R. H. (2017). Phenolic content, antioxidant and antiproliferative activities of six varieties of white sesame seeds (*Sesamum indicum* L.). *RSC Advances*, 7(10), 5751–5758. <https://doi.org/10.1039/c6ra26596k>

Loftsson, T. (2014). Degradation Pathways. *Drug Stability for Pharmaceutical Scientists*, 63–104. <https://doi.org/10.1016/b978-0-12-411548-4.00003-9>

Loussouarn, M., Krieger-Liszkay, A., Svilar, L., Bily, A., Birtić, S., & Havaux, M. (2017). Carnosic acid and carnosol, two major antioxidants of rosemary, act through different mechanisms. *Plant Physiology*, 175(3), 1381–1394.

<https://doi.org/10.1104/pp.17.01183>

Lü, J. M., Lin, P. H., Yao, Q., & Chen, C. (2010). Chemical and molecular mechanisms of antioxidants: Experimental approaches and model systems. *Journal of Cellular and Molecular Medicine*, 14(4), 840–860. <https://doi.org/10.1111/j.1582-4934.2009.00897.x>

Luaibi, H. M., Alfarhani, B. F., & Hammza, R. A. (2018). Comparative assessment of catechin and gallic acid content in different brands of black and green tea. *International Journal of Pharmaceutical Research*, 10(4), 585–589. <https://doi.org/10.31838/ijpr/2018.10.04.102>

M. Sharoba, A., & Ramadan, M. F. (2017). Impact of Frying on Fatty Acid Profile and Rheological Behaviour of Some Vegetable Oils. *Journal of Food Processing & Technology*, 03(07). <https://doi.org/10.4172/2157-7110.1000161>

Malczewski, P. (2017, September 29). Triglycerides - basic chemistry. Retrieved June 5, 2020, from <https://www.nutritionmyths.com/triglycerides-basic-chemistry/#transfattyacids>

Makanjuola, S. A. (2017). Influence of particle size and extraction solvent on antioxidant properties of extracts of tea, ginger, and tea-ginger blend. *Food Science and Nutrition*, 5(6), 1179–1185. <https://doi.org/10.1002/fsn3.509>

Masek, A., Chrzescijanska, E., Latos, M., Zaborski, M., & Podsedek, A. (2017). Antioxidant and antiradical properties of green tea extract compounds. *International Journal of Electrochemical Science*, 12(7), 6600–6610. <https://doi.org/10.20964/2017.07.06>

Mena, P., Cirlini, M., Tassotti, M., Herrlinger, K. A., Dall'Asta, C., & Del Rio, D. (2016). Phytochemical profiling of flavonoids, phenolic acids, terpenoids, and volatile fraction of a rosemary (*Rosmarinus officinalis* L.) extract. *Molecules*, 21(11), 1–15. <https://doi.org/10.3390/molecules21111576>

Min, D. B., Li, T. L., & Lee, H. O. (1998). Effects of processing steps on the contents of minor compounds and oxidation of soybean oil. *Advances in Experimental Medicine and Biology*, 434, 161–180. https://doi.org/10.1007/978-1-4899-1925-0_14

Mohdaly, A. A. A., Smetanska, I., Ramadan, M. F., Sarhan, M. A., & Mahmoud, A. (2011). Antioxidant potential of sesame (*Sesamum indicum*) cake extract in stabilization of sunflower and soybean oils. *Industrial Crops and Products*, 34(1), 952–959. <https://doi.org/10.1016/j.indcrop.2011.02.018>

Moumtaz, S., Percival, B. C., Parmar, D., Grootveld, K. L., Jansson, P., & Grootveld, M. (2019). Toxic aldehyde generation in and food uptake from culinary oils during frying practices: peroxidative resistance of a monounsaturate-rich algae oil. *Scientific Reports*, 9(1), 1–21. <https://doi.org/10.1038/s41598-019-39767-1>

Moya Moreno, M. C. M., Mendoza Olivares, D., Amézquita López, F. J., Gimeno Adelantado, J. V., & Bosch Reig, F. (1999). Determination of unsaturation grade and trans isomers generated during thermal oxidation of edible oils and fats by FTIR. *Journal of Molecular Structure*, 482–483(May), 551–556. [https://doi.org/10.1016/S0022-2860\(98\)00937-5](https://doi.org/10.1016/S0022-2860(98)00937-5)

Mozaffarian, D., Lemaitre, R. N., Kuller, L. H., Burke, G. L., Tracy, R. P., & Siscovick, D. S. (2003). Cardiac benefits of fish consumption may depend on the type of fish meal consumed: The cardiovascular health study. *Circulation*, 107(10), 1372–1377. <https://doi.org/10.1161/01.CIR.0000055315.79177.16>

Murakami, A. (1970). NII-Electronic Library Service. *Chemical Pharmaceutical Bulletin*, (43), 2091. Retrieved from <http://www.mendeley.com/research/geology-volcanic-history-eruptive-style-yakedake-volcano-group-central-japan/>

Namal Senanayake, S. P. J. (2013). Green tea extract: Chemistry, antioxidant properties and food applications - A review. *Journal of Functional Foods*, 5(4), 1529–1541. <https://doi.org/10.1016/j.jff.2013.08.011>

Naseri, M., Abedi, E., Mohammadzadeh, B., & Afsharnaderi, A. (2013). Effect of frying in different culinary fats on the fatty acid composition of silver carp. *Food Science & Nutrition*, 1(4), 292–297. <https://doi.org/10.1002/fsn3.40>

National Institutes of Health. (2018). Omega-3 fatty acids Fact sheet for consumers. *National Institutes of Health*, 1–3. <https://doi.org/10.1016/j.molcatb.2013.05.005>

Normand, L., Eskin, N. A. M., & Przybylski, R. (2006). Comparison of the frying stability of regular and high-oleic acid sunflower oils. *JAOCS, Journal of the American Oil Chemists' Society*, 83(4), 331–334. <https://doi.org/10.1007/s11746-006-1208-9>

Old Farmer's Almanac. (n.d.). Rosemary. Retrieved July 22, 2020, from <https://www.almanac.com/plant/rosemary>

Oomen, C. M., Feskens, E. J. M., Räsänen, L., Fidanza, F., Nissinen, A. M., Menotti, A., ... Kromhout, D. (2000). Fish consumption and coronary heart disease mortality in Finland, Italy, and the Netherlands. *American Journal of Epidemiology*, 151(10), 999–1006. <https://doi.org/10.1093/oxfordjournals.aje.a010144>

Ortega-Hernández, E., Coello-Oliemans, C., Ornelas-Cravioto, A., Santacruz, A., Becerra-Moreno, A., & Jacobo-Velázquez, D. A. (2018). Phytochemical characterization of sesame bran: An unexploited by-product rich in bioactive compounds. *CYTA - Journal of Food*, 16(1), 814–821. <https://doi.org/10.1080/19476337.2018.1480534>

Orthofer, F. T., & List, G. R. (2007). Dynamics of Frying. In *Deep Frying: Chemistry, Nutrition, and Practical Applications: Second Edition* (Second Edition). <https://doi.org/10.1016/B978-1-893997-92-9.50018-9>

Patil, D. (2014). Role of antioxidants in stability of edible oil Mechanism of antioxidant Function of antioxidants. *Trends in Post Harvest Technology*, 1(1), 68–73.

Perva-Uzunalić, A., Škerget, M., Knez, Ž., Weinreich, B., Otto, F., & Grüner, S. (2006). Extraction of active ingredients from green tea (*Camellia sinensis*): Extraction efficiency of major catechins and caffeine. *Food Chemistry*, 96(4), 597–605. <https://doi.org/10.1016/j.foodchem.2005.03.015>

Poiana, M. A. (2012). Enhancing oxidative stability of sunflower oil during convective and microwave heating using grape seed extract. *International Journal of Molecular Sciences*, 13(7), 9240–9259. <https://doi.org/10.3390/ijms13079240>

Predescu, N. C., Papuc, C., Nicorescu, V., Gajaila, I., Goran, G. V., Petcu, C. D., & Stefan, G. (2016). The influence of solid-to-solvent ratio and extraction method on total phenolic content, flavonoid content and antioxidant properties of some ethanolic plant extracts. *Revista de Chimie*, 67(10), 1922–1927.

Press, S. D., & Article, A. (n.d.). *Preparation of catechin extracts and nanoemulsions from green tea leaf waste and their inhibition effect on prostate cancer cell PC-3 Materials Preparation of catechin nanoemulsion Stability of catechin nanoemulsion Cell culture MTT assay Cell cycle analysis Annexin V / propidium iodide staining assay Results and discussion Comparison of extraction efficiency Catechin nanoemulsion characteristics Effect of catechin extract and nanoemulsion on growth of PC-3 and CCD-986SK Acknowledgment. 4–5.*

Rate Determining Step in the Gaseous. (n.d.). 3(2), 2–4.

RI, B. P. O. dan M. (2005). Peraturan Badan pengawas Obat dan Makanan Republik Indonesia. *Badan Pengawas Obat Dan Makanan*, 53, 1689–1699. <https://doi.org/10.1017/CBO9781107415324.004>

Richheimer, S. L., Bernart, M. W., King, G. A., Kent, M. C., & Bailey, D. T. (1996). Antioxidant activity of lipid-soluble phenolic diterpenes from rosemary. *JAOCS, Journal of the American Oil Chemists' Society*, 73(4), 507–514. <https://doi.org/10.1007/BF02523927>

Rodríguez-Rojo, S., Visentin, A., Maestri, D., & Cocero, M. J. (2012). Assisted extraction of rosemary antioxidants with green solvents. *Journal of Food*

Engineering, 109(1), 98–103. <https://doi.org/10.1016/j.jfoodeng.2011.09.029>

Romero, A., Cuesta, C., & Sánchez-Muniz, F. J. (1998). Effect of oil replenishment during deep-fat frying of frozen foods in sunflower oil and high-oleic acid sunflower oil. *JAACS, Journal of the American Oil Chemists' Society*, 75(2), 161–167. <https://doi.org/10.1007/s11746-998-0028-5>

Sandhya, S., Khamrui, K., Prasad, W., & Kumar, M. C. T. (2018). Preparation of pomegranate peel extract powder and evaluation of its effect on functional properties and shelf life of curd. *Lwt*, 92, 416–421. <https://doi.org/10.1016/j.lwt.2018.02.057>

Smith, S. A., King, R. E., & Min, D. B. (2007). Oxidative and thermal stabilities of genetically modified high oleic sunflower oil. *Food Chemistry*, 102(4), 1208–1213. <https://doi.org/10.1016/j.foodchem.2006.06.058>

Stodtko, T. N., & Dahl, W. J. (2016). *Facts about Fats and Oils 1*. 2–5.

Suja, K. P., Jayalekshmy, A., & Arumughan, C. (2005). Antioxidant activity of sesame cake extract. *Food Chemistry*, 91(2), 213–219. <https://doi.org/10.1016/j.foodchem.2003.09.001>

Sultana, B., Anwar, F., Asi, M. R., & Chatha, S. A. S. (2008). Antioxidant potential of extracts from different agro wastes: Stabilization of corn oil. *Grasas y Aceites*, 59(3), 205–217. <https://doi.org/10.3989/gya.2008.v59.i3.510>

SUN, Y. qing, TAO, X., MEN, X. ming, XU, Z. wei, & WANG, T. (2017). In vitro and in vivo antioxidant activities of three major polyphenolic compounds in pomegranate peel: Ellagic acid, punicalin, and punicalagin. *Journal of Integrative Agriculture*, 16(8), 1808–1818. [https://doi.org/10.1016/S2095-3119\(16\)61560-5](https://doi.org/10.1016/S2095-3119(16)61560-5)

Sytar, O., Cai, Z., Brestic, M., Kumar, A., Prasad, M. N. V, Taran, N., ... Faculty, A. (2013). Accepted Article. *October*.

Taghvaei, M., & Jafari, S. M. (2015). Application and stability of natural antioxidants

in edible oils in order to substitute synthetic additives. *Journal of Food Science and Technology*, 52(3), 1272–1282. <https://doi.org/10.1007/s13197-013-1080-1>

Tatullo, M., Simone, G. M., Tarullo, F., Irlandese, G., De Vito, D., Marrelli, M., ... Scacco, S. (2016). Antioxidant and Antitumor Activity of a Bioactive Polyphenolic Fraction Isolated from the Brewing Process. *Scientific Reports*, 6(June), 1–7. <https://doi.org/10.1038/srep36042>

Tir, R., Dutta, P. C., & Badjah-Hadj-Ahmed, A. Y. (2012). Effect of the extraction solvent polarity on the sesame seeds oil composition. *European Journal of Lipid Science and Technology*, 114(12), 1427–1438. <https://doi.org/10.1002/ejlt.201200129>

Treesuwan, W., Suramitr, S., & Hannongbua, S. (2015). Elucidation of hydroxyl groups-antioxidant relationship in mono- and dihydroxyflavones based on O-H bond dissociation enthalpies. *Journal of Molecular Modeling*, 21(6). <https://doi.org/10.1007/s00894-015-2669-2>

Tsikakos, D. (2017). Assessment of lipid peroxidation by measuring malondialdehyde (MDA) and relatives in biological samples: Analytical and biological challenges. *Analytical Biochemistry*, 524, 13–30. <https://doi.org/10.1016/j.ab.2016.10.021>

Tsuzuki, W., Matsuoka, A., & Ushida, K. (2010). Formation of trans fatty acids in edible oils during the frying and heating process. *Food Chemistry*, 123(4), 976–982. <https://doi.org/10.1016/j.foodchem.2010.05.048>

Turgut Dunford, N. (2015). Oxidative Stability of Sunflower Seed Oil. In *Sunflower: Chemistry, Production, Processing, and Utilization*. <https://doi.org/10.1016/B978-1-893997-94-3.50021-0>

Urbančič, S., Kolar, M. H., Dimitrijević, D., Demšar, L., & Vidrih, R. (2014). Stabilisation of sunflower oil and reduction of acrylamide formation of potato with rosemary extract during deep-fat frying. *LWT - Food Science and Technology*, 57(2), 671–678. <https://doi.org/10.1016/j.lwt.2013.11.002>

Van Aardt, M., Duncan, S. E., Long, T. E., O'Keefe, S. F., Marcy, J. E., & Sims, S. R. (2004). Effect of Antioxidants on Oxidative Stability of Edible Fats and Oils: Thermogravimetric Analysis. *Journal of Agricultural and Food Chemistry*, 52(3), 587–591. <https://doi.org/10.1021/jf030304f>

Vieira, S. A., McClements, D. J., & Decker, E. A. (2015). Challenges of Utilizing Healthy Fats in Foods. *Advances in Nutrition*, 6(3), 309S-317S. <https://doi.org/10.3945/an.114.006965>

Vrhovsek, U., Rigo, A., Tonon, D., & Mattivi, F. (2004). Quantitation of polyphenols in different apple varieties. *Journal of Agricultural and Food Chemistry*, 52(21), 6532–6538. <https://doi.org/10.1021/jf049317z>

Vuong, Q. V., Golding, J. B., Nguyen, M., & Roach, P. D. (2010). Extraction and isolation of catechins from tea. *Journal of Separation Science*, 33(21), 3415–3428. <https://doi.org/10.1002/jssc.201000438>

Vuong, Q. V., Golding, J. B., Stathopoulos, C. E., Nguyen, M. H., & Roach, P. D. (2011). Optimizing conditions for the extraction of catechins from green tea using hot water. *Journal of Separation Science*, 34(21), 3099–3106. <https://doi.org/10.1002/jssc.201000863>

Wan, Y., Li, H., Fu, G., Chen, X., Chen, F., & Xie, M. (2015). The relationship of antioxidant components and antioxidant activity of sesame seed oil. *Journal of the Science of Food and Agriculture*, 95(13), 2571–2578. <https://doi.org/10.1002/jsfa.7035>

Wang, L., Zhang, Y., Li, P., Zhang, W., Wang, X., Qi, X., & Zhang, X. (2013). Variation of sesamin and sesamol contents in sesame cultivars from China. *Pakistan Journal of Botany*, 45(1), 177–182. <https://doi.org/10.1002/ejlt.200700057>

Wang, T., He, F., & Chen, G. (2014). Improving bioaccessibility and bioavailability of phenolic compounds in cereal grains through processing technologies: A concise

review. *Journal of Functional Foods*, 7(1), 101–111.
<https://doi.org/10.1016/j.jff.2014.01.033>

Wang, Z. (2011). Extract of Phenolics From Pomegranate Peels. *The Open Food Science Journal*, 5(1), 17–25. <https://doi.org/10.2174/1874256401105010017>

Wolfe, K., Wu, X., & Liu, R. H. (2003). Antioxidant activity of apple peels. *Journal of Agricultural and Food Chemistry*, 51(3), 609–614.
<https://doi.org/10.1021/jf020782a>

Xu, D. P., Li, Y., Meng, X., Zhou, T., Zhou, Y., Zheng, J., ... Li, H. Bin. (2017). Natural antioxidants in foods and medicinal plants: Extraction, assessment and resources. *International Journal of Molecular Sciences*, 18(1), 20–31.
<https://doi.org/10.3390/ijms18010096>

Yang, Y., Song, X., Sui, X., Qi, B., Wang, Z., Li, Y., & Jiang, L. (2016). Rosemary extract can be used as a synthetic antioxidant to improve vegetable oil oxidative stability. *Industrial Crops and Products*, 80, 141–147.
<https://doi.org/10.1016/j.indcrop.2015.11.044>

Yanishlieva, N. V., & Marinova, E. M. (2001). Stabilisation of edible oils with natural antioxidants. *European Journal of Lipid Science and Technology*, 103(11), 752–767. [https://doi.org/10.1002/1438-9312\(200111\)103:11<752::AID-EJLT752>3.0.CO;2-0](https://doi.org/10.1002/1438-9312(200111)103:11<752::AID-EJLT752>3.0.CO;2-0)

Yoshida, H., & Takagi, S. (1999). Antioxidative effects of sesamol and tocopherols at various concentrations in oils during microwave heating. *Journal of the Science of Food and Agriculture*, 79(2), 220–226. [https://doi.org/10.1002/\(SICI\)1097-0010\(199902\)79:2<220::AID-JSFA173>3.0.CO;2-8](https://doi.org/10.1002/(SICI)1097-0010(199902)79:2<220::AID-JSFA173>3.0.CO;2-8)

Zeb, A., Muhammad, B., & Ullah, F. (2017). Characterization of sesame (*Sesamum indicum* L.) seed oil from Pakistan for phenolic composition, quality characteristics and potential beneficial properties. *Journal of Food Measurement and Characterization*, 11(3), 1362–1369. <https://doi.org/10.1007/s11694-017-9514-5>

Zhang, G., Ji, B., & Chen, G. (2012). Antioxidant activities and phenolic composition of apple peel, core and flesh extracts on selected apple cultivars. *Advanced Materials Research*, 554–556, 1103–1109.
<https://doi.org/10.4028/www.scientific.net/AMR.554-556.1103>

Zheng, Q., Li, W., Lv, Z., & Fan, J. (2019). Study on Extraction Method of rosemary antioxidant. *IOP Conference Series: Earth and Environmental Science*, 300(5).
<https://doi.org/10.1088/1755-1315/300/5/052013>

Zhou, L., Lin, X., Abbasi, A. M., & Zheng, B. (2016). Phytochemical Contents and Antioxidant and Antiproliferative Activities of Selected Black and White Sesame Seeds. *BioMed Research International*, 2016.
<https://doi.org/10.1155/2016/8495630>

