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Kurpisz, 2004; Henkel, 2005). On The Other Hand, LH And FSH Hormones Are The Main Regulatory Hormones Used For Stimulation Of Steroid Hormone Production Including Testosterone And Gametogenesis In Both Men And Women (Arikave Et Al., 2012). When Natural Anti-oxidant Response Can't Manage Jul 2th, 2024

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Seong Woo Shin <sup>1</sup>, Amal Kumar Ghimeray <sup>2</sup>, Cheol Ho Park <sup>\* 1</sup>College Of ... (DPPH) Radial Scavenging Activity, Metal Chelating Activity And Total Antioxidant Capacity In A Comparative Manner. ... (Eyela Digital Water Bath SB-1000, Tokyo, Rikakikai Co., Ltd. Japan) In A 40 °C Water Bath. Dried Samples Were Weighed And Used For TP, TF And ... Jul 4th, 2024

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Spectrophotometer (Tecan, Infinite® M200, Switzerland). Prostaglandin E 2 (PGE 2) Production Concentrations Of PGE 2 In Culture Media Was Measured Using An Enzyme-linked Immunosorbent Assay (ELISA). Briefly, 2×10<sup>5</sup> RAW 264.7 Cells Per Well Were Incubated For 18 Hours At 37°C In 5% CO <sup>2</sup>, Apr 1th, 2024

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Concentration Of 0.1 Mg/ml. Total Phenolic Content Was Expressed As Mg/g Tannic Acid Equivalent Using The Following Equation Based On The Calibration Curve: Y = 0.1216x, R<sup>2</sup> = 0.9365, Where Y Was The Absorbance X Feb 4th, 2024

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