

## CHAPTER VII

### CONCLUSION

The overall result of the present investigation suggest that the methanol extracts of eggplant; namely, Ma Khuea Pro, Ma Khuea Lueng and Ma Khuea Muang Glom in Thai, both raw and heat processed (steamed or fried) showed high total phenolic content (determined using Folin-Ciocalteu reagent) and antioxidant activities (determined using DPPH assay and ferric reducing antioxidant power (FRAP) assay). None of the eggplant was mutagenic in *Drosophila melanogaster*. Moreover, they had antimutagenicity against a standard mutagen namely, urethane. It might be postulated that components of the eggplants were antimutagens that warrant research. Fried eggplants indicate their opportunity to be developed as health-benefit snack containing both antioxidant and antimutagenicity. It is indicated that Ma Khuea Muang Glom was superior to other eggplants.