

เอกสารอ้างอิง

- ชูตรี ไตรสันธิ และ ปริทรรศน์ ไตรสันธิ. 2543. หน้า 161-168. รายงานการประชุมวิชาการผลงานวิจัย
ของนักนิธิโครงการหลวง : พืชอาหารและสมุนไพรบนดอยอ่างขาง. พิมพ์ครั้งที่ 1. ฝ่าย
วิจัยนักนิธิโครงการหลวง, เชียงใหม่.
- พกญา ภู่ปาน. 2546. การเปรียบเทียบลักษณะทางสัณฐานวิทยา กายวิภาค และนิเวศวิทยาของตะไคร้
ต้น (*Litsea cubeba Pers.*) จากแหล่งต่างๆ ในจังหวัดน่านและจังหวัดเชียงใหม่. วิทยานิพนธ์
วิทยาศาสตรมหาบัณฑิต สาขาวิชาชีววิทยา มหาวิทยาลัยเชียงใหม่, เชียงใหม่. 134 หน้า.
- พรพิพย์ วิรชวงศ์. 2546. อนุมูลอิสระและสารต้านอนุมูลอิสระ. R&D Newsletter 10(4). Available at
<http://www.gpo.or.th/rdi/html/antioxidants.html>.
- มทินา แก้วกันใจ. 2547. การศึกษาปริมาณและองค์ประกอบของน้ำมันหอมระ夷จากใบตะไคร้ต้น
(*Litsea cubeba Pers. var. cubeba*). ปัญหาพิเศษ วิทยาศาสตรบัณฑิต สาขาวิชาชีววิทยา
มหาวิทยาลัยเชียงใหม่, เชียงใหม่. 28 หน้า.
- อัญชนา เจนวีสุข. 2544. การตรวจหาและบ่งชี้ชนิดสารต้านอนุมูลอิสระจากผักพื้นบ้านและสมุนไพร
ไทย. วิทยานิพนธ์วิทยาศาสตรมหาบัณฑิต สาขาวิชาเทคโนโลยีชีวภาพ มหาวิทยาลัยเชียงใหม่,
เชียงใหม่ 139 หน้า.
- Afanas'ev I., E. Ostrachovich, I. Deeva and L. Korkina. 2000. *Protective effects of antioxidants
on iron-induced free radical-mediated damaging processes in humans and animals. Trace
elements in man and animals*, 10 : 115-118.
- Anonymous. 2000. *Free radical mechanism in cancer formation*. Submitted at
<http://www.doctorslounge.com/oncology/articles/oxidcar/index.htm>
- Arita, Y., J.A. Kazzaz, A. Joseph, H. Koo, Y. Li and J.M. Davis. 2007. *Antioxidants improve
antibacterial function in hyperoxia-exposed macrophages*. Free radical biology &
medicine, 42 : 1517-1523.
- Aruna, P. 2001. *Medallion laboratories analytical progress: Antioxidant activity*. Take you to the
heart of giant resource 19(2): 1-4.
- Bastos, D.H.M., E.Y. Ishimoto, M.O.M. Marques, A.F. Ferri and E.A.F.S. Torres. 2006. *Essential
oil and antioxidant activity of green mate and mate tea (*Ilex paraguariensis*) infusions*.
Journal of food composition and analysis, 19 : 538-543.

- Bishop, G.M., R. Dringen and S.R. Robinson. 2007. Zinc stimulate the production of toxic reactive oxygen species (ROS) and inhibits glutathione reductase in astrocytes. Free radical biology & medicine, 42 : 1222-1230.
- Black, H.S. 2004. *Mechanisms of pro- and antioxidant*. American society for nutritional science, 134 : 3169-3170.
- Bonanni, A., L. Campanella, T. Gatta, E. Gregori and M. Tomassetti. 2006. Evaluation of the antioxidant and prooxidant properties of several commercial dry spices by different analytical methods. Food chemistry, 102 : 751-758.
- Campanella, L., M. Battilotti and R. Lecce. 2007. Protective action of antioxidants against amino acids degradation caused by free radicals. International journal of environment and health, 1(1) : 98-119.
- Choi, E.M. and J.K. Hwang. 2004. Effect of methanolic extract and fractions from *Litsea cubeba* bark on the production of inflammatory mediators in RAW264.7 cells. Fitoterapia 75: 141-148.
- Guenther, E. 1948. *The essential oil volume 1 : history, origin in plants production, analysis*. Lancaster press. Lancaster, Pennsylvania. 427 p.
- Gutierrez, P. 2006. Antioxidant activity of *Tagetes erecta* essential oil. Journal of the Chilean Chemical Society 51: 883-886.
- Huang R., R. Xia, L. Hu, Y. Lu and M. Wang. 2007. Antioxidant activity and oxygen-scavenging system in orange pulp during fruit ripening and maturation. Scientia horticulturae, 113 : 166-172.
- Hwang, J.K., E.M. Choi and J.H. Lee. 2005. Antioxidant activity of *Litsea cubeba*. Fitoterapia 76: 684-686.
- Jamroz, A. and J. Behowski. 2001. Antioxidant capacity of selected wines. Medical science monitor, 7(6) : 1198-1202.
- Karp, G. 2002. *Cell and Molecular Biology : concepts and experiments*. 3rd edition. Von Hoffman Press. New York. 785 p.
- Kulisic, T., A. radonic, V. Katalinic and M. Milos. 2004. Use of different methods for testing antioxidative activity of oregano essential oil. Food chemistry, 85 : 633-640.
- Le Prell, C.G., L.F. Hughes and J.M. Miller. 2007. Free radical scavengers vitamin A, C and E plus magnesium reduce noise trauma. Free radical biology & medicine, 42 : 1454-1463.

- Linsley, M.D., F.J. Ekinci, D. Ortiz, E. Rogers and T.B. Shea. 2004. *Monitoring thiobarbituric acid-reactive substances (TBARs) as an assay for oxidative damage in neuronal cultures and central nervous system.* Journal of neuroscience methods, 141 : 219-222.
- Lui, W., D.W.T. Au, D.M. Anderson, P.K.S. Lam and R.S.S. Wu. 2007. *Effects of nutrients, salinity, pH and light:dark cycle on the production of reactive oxygen species in alga Chattonella marina.* Journal of experimental marine biology and ecology, 346 : 76-86.
- Magwa, M.L., M. Gundidza, N. Gweru and G. Humphrey. 2005. *Chemical composition and biological activities of essential oil from the leaves of Sesuvium portulacastrum.* Journal of ethnopharmacology, 103 : 85-89.
- Martha, R., P. Gutierrez, H.H. Luna and S.H. Garrido. 2006. *Antioxidant activity of Tagetes erecta sssential oil.* Sociedad Chilena de Quimica Paicavi, 51(2) : 883-886
- Milowska, K. and T. Gabryelak. 2007. *Reactive oxygen species and DNA damage after ultrasound exposure.* Biomolecular engineering, 24 : 263-267.
- Noge, K., M. Kato, T. Igushi, N. Mori, R. Nishida and Y. Kuwahara. 2005. *Biosynthesis of neral in Carpoglyphus lactis (Acari: Carpoglyphidae) and detection of its key enzyme, geraniol dehydrogenase, by electrophoresis.* The acarological society of japan, 14(2) : 75-81.
- Nakahara K., G. Trakoontivakorn, N.S. Alzoreky, H. Ono, M. Onishi-Kameyama and M. Yoshida. 2002. *Antimutagenicity of some edible Thai plants, and a bioactive carbazole alkaloid, mahanine, isolated from Micromelum minutum.* Journal of agriculture and food chemistry, 50 : 4796-4802.
- Park, E.J. and K. Park. 2007. *Induction of reactive oxygen species and apoptosis in BEAS-2B cells by mercuric chloride.* Toxicology in vitro, 21 : 789-794.
- Pervaiz, S. and M.V. Clement. 2007. *Superoxide anion : oncogenic reactive oxygen species?.* The international journal of biochemistry & cell biology.
- Plant for a future database. *Litsea cubeba (Lour.) Pers.* 2005. Available at <http://www.pfaf.org/database/plants.php?Litsea+cubeba>
- Rabbani, S.I, K. Devi and N. Zahra. 2005. *Anti-clastogenic effects of citral.* Iranian journal of pharmacology & therapeutics, 4(1) : 28-31.
- Ray, G., S. Batra, N.K. Shukla, S. Deo, V. Raina, S. Ashok and S.A. Husain. 2000. *Lipid peroxidation, free radical production and antioxidant status in breast cancer.* Breast cancer research and treatment, 59 : 163-170.

- Sakanaka S., Y. Tachibana and Y. Okada. 2004. *Preparation and antioxidant properties of extracts of Japanese persimmon leaf tea (kakinoha-cha)*. Food chemistry, 89 : 569-575.
- Sanchez, C.S., A.M. Troncoso Gonzalez, M.C. Garcia-Parrilla, J.J. Quesada Granados, H. Lopez Garcia de la Serrana and M.C. Lopez Martinez. 2007. *Different radical scavenging tests in virgin olive oil and their relation to the total phenolic content*. Analytica chemica acta.
- Scheffer, J.J.C., A. Koedam, M.Th.I.W. Schusler and A.B. Svendsen. 1977. *Improved gas chromatographic analysis of naturally occurring oxygen-containing monoterpenes following prefractionation by liquid-solid chromatography*. Chromatographia, 10 (11) : 669-677.
- Singh, G. 2004. *Chemical, antioxidant and antifungal activities of volatile oil of black pepper and its acetone extract*. Journal of the science of food agriculture, 84 (14): 1878-1884.
- Stashenko, E.E., B.E. Jaramillo and J.R. Martinez. 2004. *Comparison of different extraction methods for analysis of volatile secondary metabolites of Lippia alba (Mill.) N.E. Brown, grown in Colombia, and evaluation of its in vitro antioxidant activity*. Journal of chromatography A, 1025 : 93-103.
- Tepe, B., M. Sokmen, A. Sokmen, D. Daferera and M. Polissiou. 2004. *Antimicrobial and antioxidative activity of the essential oil and various extracts of Cyclotrichium origanifolium (Labill.) Maden. & Scheng*. Journal of food engineering, 69 : 335-342.
- Tian B., Z. Xu, Z. Sun, J. Lin and Y. Hua. 2007. *Evaluation of the antioxidant effects of carotenoids from Deinococcus radiodurans through targeted mutagenesis, chemiluminescence and DNA damage analyses*. Biochimica et biophysica acta, 1770 : 902-911.
- United nations. 2005. *Market Brief in the European Union for selected natural ingredients derived from nativespecies : Lippia alba Prontoalivio, Erva cidreira, juanilama, Melissa*. United nations conference on trade and development report. 39 p.
- Vossen. 2004. *Result of GC-MS or GC-FID analyses of the certified organic essential oil*. Available at http://www.vossenbio.com/index.php?p=oil_analyses&language=en
- Wang, C.C., C.Y. Chu, K.O. Chu, K.W. Choy, K.S. Khaw, M.S. Rogers and C.P. Pang. 2004. *Trolox-equivalent antioxidant capacity assay versus oxygen radical absorbance capacity assay in plasma*. Clinical chemistry, 50(5) : 952-954.
- Wikipedia. 2007. *Lapse rate*. Available at http://en.wikipedia.org/wiki/Adiabatic_lapse_rate.

Zhang, H., F. Chen, X. Wang and H.Y. Yao. 2006. *Evaluation of antioxidant activity of parsley (Petroselinum crispum) essential oil and identification of its antioxidant constituents.* Food research international, 39(8) : 833-839.



ลิขสิทธิ์มหาวิทยาลัยเชียงใหม่
Copyright[©] by Chiang Mai University
All rights reserved