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## Abbreviations

1) AAPH	azobis (2-amidinopropane) dihydrochloride
2) AsA	Ascorbic acid
3) Ca	Calcium
4) DOX	Doxorubicin
5) D.W.	Dry weight basis
6) DPPH	1,1-diphenyl-2-picrylhydrazyl
7) EGC	Epigallocatechin-3-gallate
8) FDA	Food and drug administration
9) Fe	Iron
10) FCR	Follin-Ciocalteu reagent
11) GAE	Gallic acid equivalent.
12) GI	gastrointestinal
13) GLDH	L-galactono-1,4-lactone dehydrogenase
14) GLV	Green leafy vegetables
15) HCl	Hydrochloric acid
16) HPLC	High performance liquid chromatography
17) H <sub>2</sub> SO <sub>4</sub>	Sulphuric acid
18) ICP-MS	Inductively coupled plasma atomic emission mass spectrometry
19) K	Potassium
20) LCA	Live cell array
21) L-Gal	L-galactono-1,4-lactone
22) Mg	Magnesium
23) Mn	Manganese
24) Na	Sodium
25) NAO	Natural antioxidant
26) Pb	Lead
27) PC	prostate cancer
28) PC3	prostate cancer causing cells
29) RDA	Recommended dietary allowance
30) ROS	Reactive oxygen species
31) SOD	Superoxide dismutase
32) TAE	Tannic acid equivalent

33) TDS

Total diet study

34) TPC

Total Phenolic content

35) Zn

Zinc