Medicinal Plant Extracts as Potential Green Antioxidants: Their Role in Environmental and Waste Management

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9 Abstract

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- Medicinal plants are rich in therapeutic compounds with strong potential for applications
- in the pharmaceutical industry. This study focused on analyzing the phytochemical
- 12 composition, specifically phenols, flavonoids, and tannins, and their antioxidant
- properties in methanolic extracts from two selected medicinal plants: Nerium oleander
- 14 (NO), and Eucalyptus camaldulensis (EC). The total contents of phenolic compounds,
- 15 flavonoids, and tannins were quantified using standardized methods. Antioxidant activity
- was assessed through the DPPH radical scavenging assay. The analysis confirmed the
- presence of phenols, flavonoids, and tannins in all extracts. Notably, E. camaldulensis
- exhibited the highest concentrations of total phenolics and flavonoids (5.57 \pm 0.22 mg
- 19 GAE/g and 1.38 ± 0.06 mg QE/g, respectively). All extracts demonstrated strong
- antioxidant activity against DPPH and ABTS radicals, with IC₅₀ values ranging from 0.55
- 21 to 49.43 μg/mL and 0.65 to 13.7 μg/mL, respectively. The findings suggest that these
- 22 medicinal plant extracts could serve as valuable an antioxidant and anticoccidial agents
- 23 for drug development.
- 24 **Keywords:** Extraction, pharmaceutical industry, antioxidant, biological activity, plants.

Introduction

- 26 The increasing interest in plant-based natural products for treating and preventing
- 27 illnesses, as well as enhancing health, has attracted significant attention from both the
- 28 scientific community and the general public in recent years. Medicinal plants are
- 29 increasingly explored as cost-effective and low-risk sources for new drug development
- 30 (Singh, Sharma, & Sharma, 2023). Traditional plant-based medicine boasts a rich history
- that dates back to ancient civilizations, where plant components played a crucial role in

32 the synthesis of medicines (Chaachouay & Zidane, 2024). The rapid identification of 33 pharmacologically active compounds from medicinal herbs has notably influenced 34 contemporary medical practices (Fitzgerald, Heinrich, & Booker, 2020). A diverse array 35 of plant-derived molecules known as phytochemicals, recognized for their significant 36 antioxidant properties, beneficial in treating various health conditions (Forni et al., 2019). 37 Researchers have investigated numerous therapeutic plants for their ability to scavenge 38 free radicals and provide antioxidant support (Jafri et al., 2023). Also, have identified a 39 significant presence of reactive oxygen species (ROS) in the human body, including 40 hydrogen peroxide (H₂O₂), molecular oxygen (O₂), and hydroxyl radicals (OH) (Madkour, 2019). Approximately 5% of the oxygen inhaled by humans is converted into 41 42 ROS due to univalent bonds (Kontoghiorghes & Kontoghiorghe, 2019). These free 43 radicals are implicated in various serious health conditions (Wang, Chun, & Song, 2013). 44 To mitigate the harmful effects of these free radicals, researchers have utilized several 45 enzymatic antioxidant defenses, including catalase (CAT), glutathione peroxidase (GPx), 46 and superoxide dismutase (SOD) (Khan et al., 2022). The excessive production of ROS 47 can result from exposure to toxic substances, ultraviolet radiation, the mitochondrial 48 electron transport chain, certain parasitic infections, and other factors.

49 Nerium oleander, a small evergreen shrub belonging to the Apocynaceae family, is 50 widely recognized for its toxic properties, which limit its application in conventional 51 medicine 9 (Balkan et al., 2018). Despite this, various folk medicinal practices have 52 reported their use in treating conditions such as diabetes, rheumatism, and skin ailments 53 (Anand, 2022). Previous studies have indicated that different folk formulations of 54 oleander flowers exhibit a range of beneficial effects, including cytotoxicity, anti-55 inflammatory, analgesic, antioxidant, cardioprotective, hepatoprotective, neuroprotective properties (Balkan et al., 2018). Chemical analysis has revealed the 56 57 presence of secondary metabolites such as cardenolides, triterpenes, steroids, pregnanes, 58 and flavonoids in various parts of *N. oleander* (Balkan et al., 2018).

Eucalyptus camaldulensis is a perennial evergreen tree from the Myrtaceae family.

Known for its significant commercial and pharmacological potential, it ranks among the
most widely distributed Eucalyptus species globally. Its dense wood is particularly valued
for pulp production (Huang, He, Jiang, Deng, & Long, 2022). Recent studies have
highlighted the antibacterial, antioxidant, antifungal, anti-inflammatory, and anticancer

- properties of E. camaldulensis leaf extract. These effects are primarily attributed to the
- essential oils derived from the leaves (Saleem, 2023 #1108).
- The objective of this study is to assess the antioxidant activities (DPPH and ABTS) and
- quantify the phenolic compounds, flavonoids, and tannins present in methanolic extracts
- 68 from two plants: Nerium oleander (N. oleander), and Eucalyptus camaldulensis (E.
- 69 camaldulensis). Various bioanalytical methods will be employed for this analysis.

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Manuscript Formatting

72 2.1. Collection of plant materials and preparation of extracts

- 73 The leaves of the herbaceous plants *Nerium oleander (N. oleander)* were collected from
- 74 Riyadh garden, and Eucalyptus camaldulensis (E. camaldulensis) from Al-Qassim. A
- 75 taxonomist from the Department of Botany at King Saud University confirmed the
- botanical identities of these plants. For extraction, 15 g of powdered leaves from N.
- oleander (NOE) and E. camaldulensis (ECE) were treated with methanol.

78 **2.2. Preparation of the extract**

- Forty grams of the powdered materials were extracted separately with 70% methanol and
- 80 placed on a shaker for three days. The resulting mixture was filtered through Whatman
- 81 filter paper, and the filtrate was concentrated and dried using a rotary evaporator at 50 °C,
- 82 following Yang's method (Yang, Li, & Huang, 2016), until a thick dry substance was
- 83 obtained. This powder was then dissolved in distilled water for subsequent laboratory
- 84 experiments.

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2.3. Chemical Reagents

- 86 The following substances and standards were procured from Sigma Aldrich (St. Louis,
- 87 MO, USA): DPPH, ABTS, linoleic acid, pyrogallol, gallic acid, Folin–Ciocalteu reagent,
- 88 resorcinol, methyl gallate, catechin, 2-hydroxycinnamic acid, ellagic acid, quercetin, and
- 89 cinnamic acid.

90 2.4. Total Phenolic Concentration Calculation

- 91 The total phenolic content of Lipo-Eucam was quantified using the Folin-Ciocalteu
- 92 colorimetric test. In this method, 100 μL of either gallic acid or Lipo-Eucam ethanol
- 93 solution was placed in 2 mL Eppendorf tubes. Then, 200 µL of a 10% Folin-Ciocalteu

- reagent was added, with distilled water used as a blank. After a brief vortexing, 800 μL of 0.7 M Na₂CO₃ solution was introduced, and the mixtures were incubated in the dark for two hours. The absorbance was measured at 765 nm, and a standard curve was created using absorbance values for gallic acid (0–0.1 mg/mL), enabling the determination of
 - 2.5. Total Flavonoid Concentration Calculation

total phenolic content in Lipo-Eucam.

The total flavonoid concentration was assessed using the aluminum chloride colorimetric assay. In this procedure, various concentrations of Lipo-Eucam or quercetin (30 µL) were mixed in 2 mL Eppendorf tubes with 160 µL of methanol. After adding 30 µL of freshly prepared 10% aluminum chloride in methanol and thorough mixing, 850 μL of distilled water and 30 µL of a 1 M sodium acetate solution were added. Following a vertexing step, the solutions were allowed to rest at room temperature for half an hour before measuring absorbance at 415 nm. The total flavonoid concentration was expressed as mg QE/g DW (milligrams of quercetin equivalent per gram of Lipo-Eucam).

2.6. Total Tannin Concentration Calculation

To determine the total tannin content (TTC) of the plant material, 0.1 mL of the extracted sample was combined with 1.5 mL of Milli-Q water and 1 mL of diluted Folin-Ciocalteu's reagent. After adding 0.8 mL of a 7.5% NaHCO₃ solution, the mixture was incubated at 45°C for 45 minutes. The components were mixed well and stored in a dark environment at room temperature for 20 minutes before measuring absorbance at a wavelength of 700 nm. The total tannin concentration was reported as mg TAE/g DW.

2.7. DPPH Radical Scavenging Assay

The free radical scavenging activity of the extracts was evaluated using the DPPH radical scavenging assay, following methodologies established by (Bandonienė, 2002 #1109). This assay assesses the ability of plant extracts to donate hydrogen atoms by decolorizing a methanol solution of DPPH (2,2-diphenyl-1-picrylhydrazyl). A violet/purple color indicates DPPH presence, which fades to yellow upon interaction with antioxidants. A solution containing 0.1 mM DPPH in methanol was prepared and mixed with varying doses (12.5-150 μg/mL) of extract in methanol (2.4 mL DPPH solution combined with 1.6 mL extract). The reaction mixture was vortexed thoroughly and kept in darkness at room temperature for 30 minutes before measuring absorbance at 517 nm using a spectrophotometer; BHT served as a reference compound.

- 126 The percentage DPPH radical scavenging activity was calculated using:
- 127 %DPPH radical scavenging activity= $A_0 (A_0-A_1) \times 100$
- where A0 represents absorbance of the control and A1 is that of the extract/standard. The
- percentage inhibition versus concentration graph allowed for IC₅₀ calculation;
- experiments were repeated three times at each concentration.

2.8. ABTS Radical Cation Decolorization Assay

- In this assay, color loss is measured when an antioxidant interacts with ABTS+ radical
- cations to convert them into ABTS and decolorize them. Kut et al.'s method outlines how
- to assess antioxidant activity through this process (Kut, 2022 #1110). ABTS radical
- cations are generated using potassium persulfate (2.45 mM) combined with a water stock
- solution of ABTS (7 mM). The working solution is prepared by mixing equal parts of
- both stock solutions and incubating them for 16 hours at 25°C in darkness before dilution
- with methanol to achieve an absorbance reading between 0.70 ± 0.2 units at 734 nm via
- spectrophotometry. Each experiment utilized fresh solvent with Trolox as an antioxidant
- standard; its calibration curve included concentrations ranging from 0 to 500 µM. In test
- tubes, diluted samples (1 mL) were mixed with an equal volume of ABTS+ radical cation
- solution; absorbance was measured after seven minutes at 734 nm to compute TEAC
- 143 levels expressed as Trolox equivalents (in μM).

2.9. Statistical Analysis

- The independent samples t-test was used to analyze the samples, the means and standard
- errors were computed respectively and the significance value ($p \le 0.5$) was calculated.

148 **3. Result**

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- Table 1 displays the findings of the phytochemical study performed on the methanolic
- extracts of two medicinal plants (*N. leander and E. camaldulensis*). All plant extracts
- were found to include tannins, flavonoids, and phenols. Except for anthraquinone, all
- phytochemical components were present in the extract. Furthermore, saponins were found
- in every plant with the exception (Table 1).
- Table 1. Phytochemicals in the methanolic extracts of two therapeutic plants.

Phytochemical groups	Plant extracts	
	N. leander	E. camaldulensis
Phenols	+	+
Flavonoids	+	+
Tannins	+	+
Saponins	+	+
Triterpenes	+	-
Steroids	+	+
Anthraquinone	_	+
Alkaloids	+	+

+: presence of phytochemicals, -: absence of phytochemicals.

Total Phenolic, Flavonoid, and Tannin Contents

Table 2 displays the quantities of phenolic, flavonoid, and tannin contents found in medicinal plants. The extracts from *E. camaldulensis* exhibited the highest levels of total phenolic content (TPC), total flavonoid content (TFC), and total tannin content (TTC), measuring 63.56±0.55 mg GAE/g, 37.56±0.11 mg QE/g, and 34.80±1.7 mg GAE/g. In contrast, *N. oleander* extracts showed the lowest TFC and TTC values at 26.45±0.13 mg QE/g and 12.98±0.6 mg GAE/g, respectively (Figure 1).

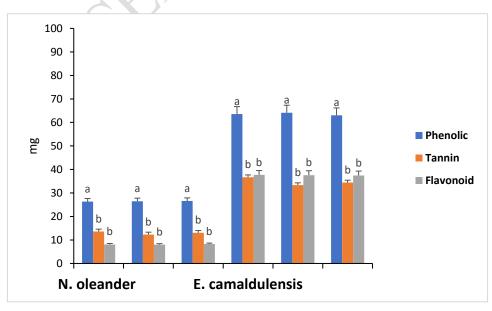


Fig. 1. Total phenolic, flavonoid, and tannin concentrations in both N. oleander and E. camaldulensis extracts, (n = 3). Different superscript letters (a, b) indicate a significant difference at p < 0.05.

The total phenolic, flavonoid, and tannin content were quantified using regression equations derived from the calibration curve. The phenolic compounds present in the methanolic leaf extract were calculated from the calibration curve equation (y = 11.44x + 21.835, $R^2 = 0.8066$) and expressed in terms of gallic acid equivalents (GAE). The results indicated contents of 26.45 ± 0.13 , and 63.56 ± 0.55 for the respective compounds (Figure 2).

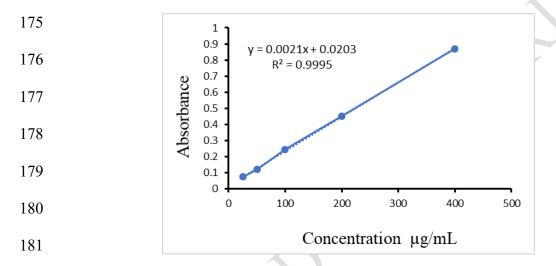
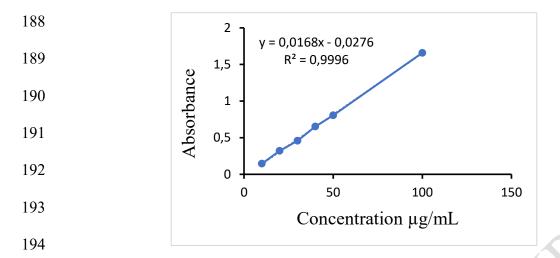


Fig. 2. illustrates the standard calibration curve for the total phenol content of standard gallic acid.

The concentration of flavonoids (mg/g) in the methanolic leaf extract, expressed in chrysin equivalents, was determined using the regression equation from the calibration curve (y = 4.611x + 6.795, R^2 = 0.1677). The results were as follows: 8.13 ± 0.11 and 37.56 ± 0.11 , respectively. Figure 3 illustrates the standard calibration curves for chrysin.



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Fig. 3. the standard calibration curve for the total flavonoid content for standard chrysin.

The concentration of tannins (mg/g) in the methanolic leaf extract was calculated in chrysin equivalents using the regression equation derived from the calibration curve (y = 0.0158x - 0.0266, $R^2 = 0.9894$). The figure depicts the standard calibration curves for chrysin (Figure 4).

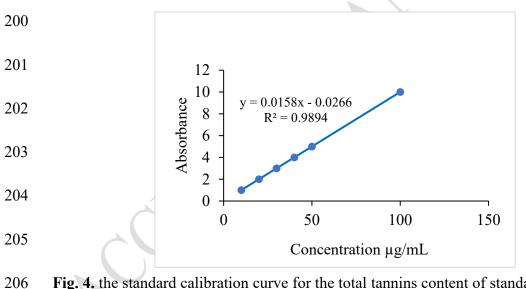


Fig. 4. the standard calibration curve for the total tannins content of standard chrysin.

The antioxidant activity of methanolic leaf extracts from two plant species N. oleander, and E. camaldulensis, were assessed using the DPPH and ABTS radical scavenging assays. Results indicated that the scavenging ability against DPPH radicals increased with higher concentrations of the leaf extracts. This enhancement is attributed to the presence of phenolic compounds, including polyphenols, flavonoids, tannins, and phenolic terpenes, which are known to contribute significantly to the antioxidant effects of plant materials. Similarly, the ABTS radical scavenging activity also showed a positive correlation with the concentration of the methanolic extracts, with higher concentrations exhibiting greater scavenging activity (Figures 5, 6).

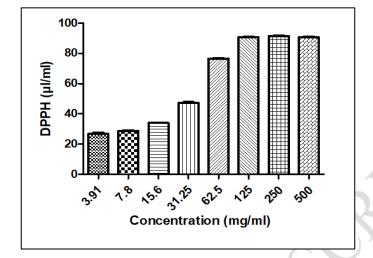


Fig. 5. DPPH estimation in N. oleander extracts: the presented data are the mean values derived from three replicates \pm SD.

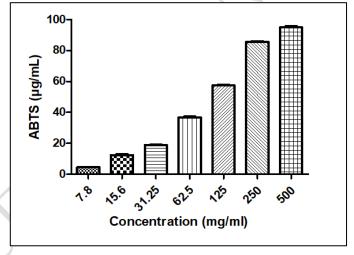


Fig. 6. ABTS estimation in N. oleander extracts: the presented data are the mean values derived from three replicates \pm SD.

Figures 7 and 8 present the IC₅₀ values, indicating the extract concentration required for 50% radical inhibition of DPPH and ABTS radicals. A lower IC₅₀ value indicates a higher antioxidant capacity. The findings illustrated that *E. camaldulensis* exhibited the highest scavenging activity with an IC₅₀ value of 76.286 ± 0.22 mg/mL, and *N. oleander* (60.814 \pm 0.37 mg/mL). The significantly lower IC₅₀ value for *E. camaldulensis* (p < 0.05)

suggests it possesses a greater concentration of antioxidants compared to *N. oleander* (Figures 7, 8).

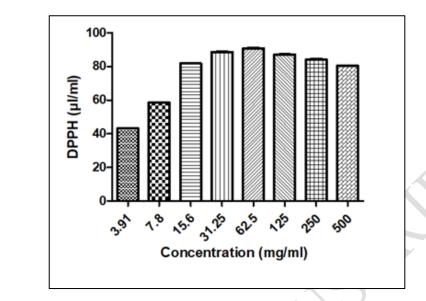


Fig.7. Concentration of DPPH in *E. camaldulensis* extracts: the presented data are the mean values derived from three replicates \pm SD.

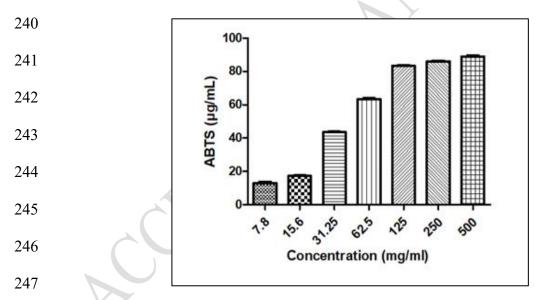


Fig.8. Concentration of ABTS in *E. camaldulensis* extracts: the presented data are the mean values derived from three replicates \pm SD.

The extracts *E. camaldulensis* presented the highest DPPH (76.286 \pm 0.22 and 67.426 \pm 0.46, respectively). While the extracts of *N. oleander* presented the lowest in DPPH and ABTS (60.814 \pm 0.37 and 44.340 \pm 0.37, respectively), (Table 2).

Table 2: Antioxidant activity of concentrations with DPPH and ABTS assay of *N. oleander*, and *E. camaldulensis*.

Values are mean \pm standard deviation (n = 3). Different superscript letters (a, b) indicate a significant difference at p < 0.05.

To assess the antioxidant potential of the plant extracts, we analyzed the IC₅₀ curve in relation to the positive control. Overall, the IC₅₀ values for the methanolic extracts of N. oleander and E. camaldulensis showed an increase as the concentrations ranged from 3.91 μ g/mL to 500 μ g/mL (Figures 9 and 10).

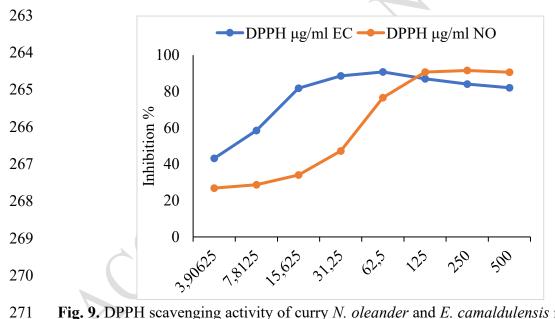


Fig. 9. DPPH scavenging activity of curry *N. oleander* and *E. camaldulensis* methanolic extracts compared with standard.

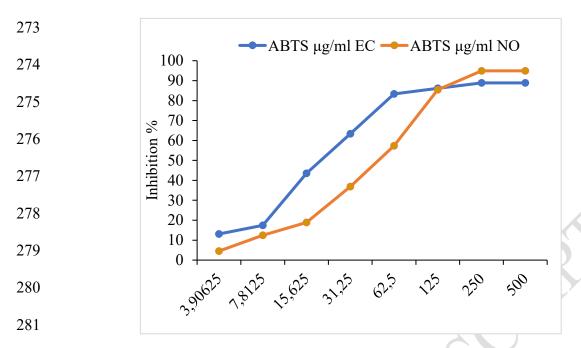


Fig. 10. ABTS scavenging activity of curry *N. oleander* and *E. camaldulensis* extracts compared with standard.

The antioxidant effects of plant extraction are mostly due to the radical-scavenging abilities of phenolic components. It was found that the IC₅₀ values for the *N. oleander* and *E. camaldulensis* were different from one extract to another. The *N. oleander* extract had the highest CI₅₀ values in DPPH (32.0982 \pm 13.098 μ g/mL) and ABTS (111.531 \pm 6.01681 μ g/mL). The *E. camaldulensis* extract had the highest CI₅₀ values in DPPH (8.9209 \pm 0.0908 μ g/mL) and ABTS (38.6515 \pm 1.5697 μ g/mL) (Table 3).

Table 3: The IC_{50} values for DPPH and ABTS assays to *N. oleander*, and *E. camaldulensis*.

Extracts	<u>IC₅₀ (μg/mL)</u>	
	DPPH	ABTS
N. oleander	32.0982 ± 13.098	111.531 ± 6.01681
E. camaldulensis	8.9209 ± 0.0908	38.6515 ± 1.5697

4. Discussion

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296 The phytochemical analysis revealed that both N. oleander and E. camaldulensis 297 methanolic extracts contain a diverse array of secondary metabolites, including 298 phenols, flavonoids, tannins, saponins, steroids, and alkaloids. Notably, E. 299 camaldulensis uniquely contained anthraquinones, while N. oleander exhibited 300 triterpenes. These compounds are well-documented for their biological activities, 301 particularly antioxidant properties, aligning with the observed results (Bhatti, Ismail, 302 & Kayani, 2022). Antioxidant capacity is often a key criterion for evaluating bioactive 303 and functional components (Kurek et al., 2022). Phenolic and flavonoid compounds 304 are particularly significant due to their diverse biological activities (Karak 2019). 305 The quantitative analysis demonstrated significantly higher TPC (63.56 vs. 26.45 mg 306 GAE/g), flavonoid (TFC: 37.56 vs. 8.13 mg QE/g), and TTC (34.80 vs. 12.98 mg 307 GAE/g) contents in E. camaldulensis compared to N. oleander. Phenolic compounds, 308 including tannins and flavonoids, are potent antioxidants due to their ability to donate 309 hydrogen electrons, neutralizing free radicals, as previously reported by (Bakir 310 Çilesizoğlu, 2022; Rosendal, 2020). The superior antioxidant DPPH activity in both 311 E. camaldulensis (IC₅₀: 8.92 μg/mL and ABTS IC₅₀: 38.65 μg/mL) compared to N. 312 oleander (IC₅₀: 32.10 μg/mL and ABTS IC₅₀: 111.53 μg/mL), strongly correlates with 313 its higher phenolic content. This aligns with established literature linking phenolic-314 rich extracts to enhanced radical scavenging capacity, supporting findings from 315 (Kumar, 2017; Abdul-Sahib, 2023). 316 Although E. camaldulensis lacks triterpenes, its antioxidant performance remained 317 high, highlighting the dominant role of phenolics. The presence of anthraquinones 318 may have also contributed to this effect. The significantly lower IC₅₀ values (p < 0.05) 319 for E. camaldulensis underscore its potential as a natural antioxidant, surpassing N. 320 oleander in potency. These findings align with studies (Mani, 2021; Ouattara, 2024), 321 E. camaldulensis species as rich reservoirs of bioactive phenolics. 322 The results indicate that phenolic compounds are primarily responsible for antioxidant 323 activity, followed by tannins and flavonoids. Additionally, the reducing power 324 activities and hydrogen peroxide scavenging capabilities of E. camaldulensis extract 325 showed a positive correlation with phenolic content and tannins at varying significance levels (Nasr, Saleem Khan, & Zhu, 2019). A study (Sani, Abdulhamid, & Bello, 2014) reported that *E. camaldulensis* leaves, stem-barks, fruits, seeds, and roots yielded substantial amounts of phenols in methanol extracts (Sani et al., 2014). The antioxidant properties of *E. camaldulensis* position it as a viable candidate for food, cosmetic, and nutraceutical industries (Syukri, 2024; Sánchez-Loredo, 2024; Mahmoud Dogara, 2024).

The production of plant-based antioxidants or anticoccidial agents necessitates efficient waste management systems, particularly in the pharmaceutical and agricultural sectors. The antioxidant properties of *E. camaldulensis* position it as a viable candidate for the food, cosmetic, and nutraceutical industries. Recent advancements in AI provide robust frameworks for this purpose. Gandhimathi et al. (2024) proposed biomedical waste classification through deep learning, optimizing safer disposal. Similarly, Madeshwaren et al. (2025) proposed an ecowaste framework to enhance the accuracy and sustainability of urban biomedical waste management. Furthermore, Vairavel et al. (2025) employed bio-composites to transform waste from extraction processes into raw materials, thereby completing the economic cycle. Future research should explore synergies between phytochemical profiling, material science, and AI to develop integrated, sustainable systems. Through the chemical analysis of the plants and the regional specificity of Saudi Arabia, the study moves from a general phytochemical analysis to a significant contribution that highlights the outstanding value of Saudi plant resources.

5. Conclusions

The findings suggest that phytochemical analysis revealed significant bioactive compounds, including phenols, flavonoids, and tannins, in the methanolic extracts of *N. oleander and E. camaldulensis. Notably, E. camaldulensis* exhibited higher total phenolic, flavonoid, and tannin contents than *N. oleander*. The identified compounds showed a strong correlation with antioxidant activity, as confirmed by DPPH and ABTS assays. E. camaldulensis showed superior radical scavenging capacity, with significantly lower values for DPPH and ABTS than N. oleander, indicating its stronger antioxidant potential. The *E. camaldulensis* is a more promising source of natural antioxidants, likely due to its richer phytochemical profile. Overall, both plants demonstrate medicinal value,

- with E. camaldulensis standing out for its antioxidant efficacy. This study provides the
- 358 first new characterization of the unique phenolic signatures of N. oleander and E.
- 359 camaldulensis in the Saudi desert environment, offering valuable insights for science,
- 360 local applications, and environmental conservation.

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