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APPENDICES

APPENDIX A

1. Phosphate Buffer Saline (PBS)

Phosphate buffer saline composed of 154 mM of sodium chloride (NaCl), 10 mM of disodium hydrogen phosphate (Na_2HPO_4), and 10 mM of sodium dihydrogen phosphate (NaH_2PO_4). Dissolved in distilled water and adjusted pH to 7.4 then adjusted volume with distilled water to 1,000 ml.

2. 19 mM Phosphate Buffer

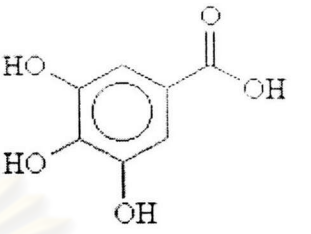
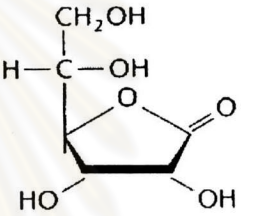
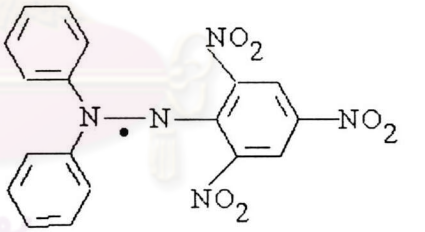
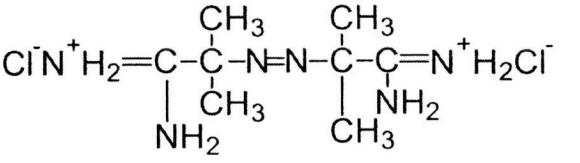
Phosphate buffer composed of 19 mM of disodium hydrogen phosphate (Na_2HPO_4), and 19 mM of sodium dihydrogen phosphate (NaH_2PO_4). Dissolved in distilled water and adjusted pH to 7.4 then adjusted volume with distilled water to 1,000 ml.

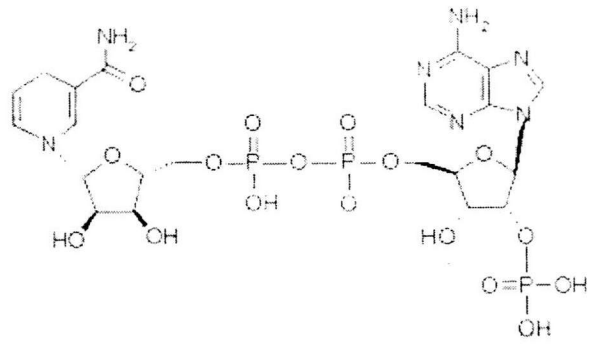
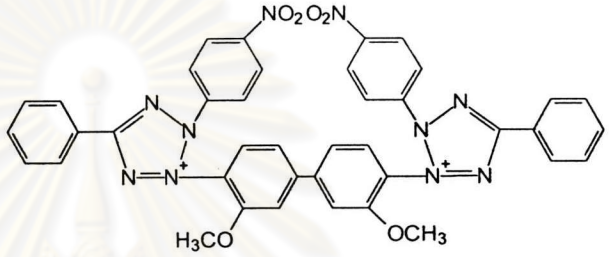
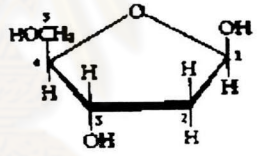
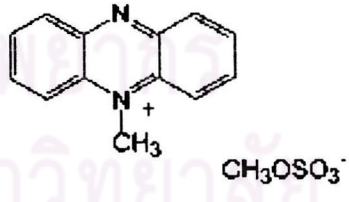
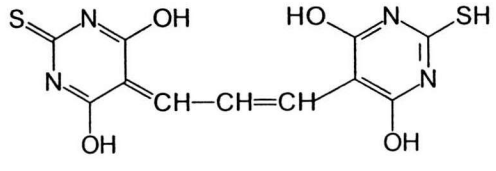
3. 10 mM Potassium Phosphate Buffer

Potassium phosphate buffer consisted of 10 mM potassium dihydrogen phosphate (KH_2OH), and 10 mM potassium hydroxide (KOH). Dissolved in distilled water and adjusted pH to 7.4 then adjusted volume with distilled water to 1,000 ml.

APPENDIX B

Chemical Structures

Gallic acid	
Ascorbic acid (Vitamin C)	
2,2-diphenyl-1-picrylhydrazyl (DPPH)	
2,2'-azo-bis (2-methylpropionamidine) dihydrochloride (AAPH)	

β-nicotinamide adenine dinucleotide phosphate (NADPH)	
Nitro Blue Tetrazolium (NBT)	
2-Deoxy-D-Ribose	
Phenazine methosulfate (PMS)	
Malondialdehyde (MDA) form a 1:2 adduct with thiobarbituric acid	

VITA

Miss Supannee Kaewsutthi was born on August 12, 1980 in Bangkok, Thailand. She received her Bachelor's degree of Sciences (Biology) in 2000 from the Faculty of Sciences, Mahidol University, Thailand.