

REFERENCES

- [1] Hara, Y. (2001). Green tea Health Benefits and Applications(2). New York: Marcel Dekker.
- [2] Wang, H., et al. (2000). Tea flavonoids: their functions, utilisation and analysis.

 <u>Trends in Food Science & Technology</u>, 11 (5), 152-160.
- [3] Farhoosh, R., et al. (2007). Antioxidant activity of various extracts of old tea leaves and black tea wastes (Camellia sinensis L.). Food Chemistry, 100 (1), 231-236.
- [4] Atoui, A. K., et al. (2005). Tea and herbal infusions: Their antioxidant activity and phenolic profile. Food Chemistry, 89 (1), 27-36.
- [5] Rice-Evans, C.&Halliwell, B. (1995). Free Radicals and Oxidative Stress: Environment, Drugs and Food Additives. In C. Rice-Evans, Plant polyphenols: free radical scavenger or chain-breaking antioxidants?(103). London: Portland Press.
- [6] Gupta, S., et al. (2002). Comparative antimutagenic and anticlastogenic effects of green tea and black tea: a review. Mutation Research/Reviews in Mutation Research, 512 (1), 37-65.
- [7] Hsu, S. (2005). Green tea and the skin. <u>Journal of the American Academy of Dermatology</u>, 52 (6), 1049-1059.
- [8] Kuroda, Y.&Hara, Y. (1999). Antimutagenic and anticarcinogenic activity of tea polyphenols. <u>Mutation Research/Reviews in Mutation Research</u>, 436 (1), 69-97.
- [9] Zaveri, N. T. (2006). Green tea and its polyphenolic catechins: Medicinal uses in cancer and noncancer applications. <u>Life Sciences</u>, 78 (18), 2073-2080.
- [10] Mochizuki, M., et al. (2002). Kinetic analysis and mechanistic aspects of autoxidation of catechins. <u>Biochimica et Biophysica Acta (BBA) General Subjects</u>, 1569 (3), 35-44.

- [11] Lun Su, Y., et al. (2003). Stability of tea theaflavins and catechins. <u>Food Chemistry</u>, 83 (2), 189-195.
- [12] Proniuk, S., et al. (2002). Preformulation study of epigallocatechin gallate, a promising antioxidant for topical skin cancer prevention. <u>J Pharm Sci</u>, 91 (1), 111-116.
- [13] Proniuk, S.&Blanchard, J. (2002). Anhydrous Carbopol polymer gels for the topical delivery of oxygen/water sensitive compounds. <u>Pharm Dev Technol</u>, 7 (2), 249-255.
- [14] Jaeghere, F. D. (1999). Microencapsulation. In E. Mathiowitz, <u>Encyclopedia of Controlled Drug Delivery</u>. New York; John Wiley & Sons.
- [15] Grieve, M. (April 23,1997). <u>Tea</u>. Retrieved on January 10,2004 from: http://www.botanical.com/botanical/mgmh/t/tea---08.html
- [16] Smith, L. (November 12,1996). <u>Preparing Green Tea, White Tea, Black Tea and Oolong Tea, Herbal and Chai Tea</u>. Retrieved on December 12,2006. from: http://www.planet-tea.com/preparation.html
- [17] Vayalil, P. K., et al. (2003). Treatment of green tea polyphenols in hydrophilic cream prevents UVB-induced oxidation of lipids and proteins, depletion of antioxidant enzymes and phosphorylation of MAPK proteins in SKH-1 hairless mouse skin. Carcinogenesis, 24 (5), 927-936.
- [18] Coimbra, S., et al. (2001). The effect of green tea in oxidative stress. Clinical Nutrition, In Press, Corrected Proof 49-56.
- [19] Majchrzak, D., et al. (2004). The effect of ascorbic acid on total antioxidant activity of black and green teas. Food Chemistry, 88 (3), 447-451.
- [20] Song, J.-M., et al. (2005). Antiviral effect of catechins in green tea on influenza virus. Antiviral Research, 68 (4),66–74.
- [21] Vinson, J. A.&Dabbagh, Y. A. (1998). Tea phenols: Antioxidant effectiveness of teas, tea components, tea fractions and their binding with lipoproteins.

 Nutrition Research, 18 (6), 1067-1075.

- [22] Isbrucker, R. A., et al. (2006). Safety studies on epigallocatechin gallate (EGCG) preparations. Part 2: Dermal, acute and short-term toxicity studies. Food and Chemical Toxicology, 44 (5), 636-650.
- [23] Isbrucker, R. A., et al. (2006). Safety studies on epigallocatechin gallate (EGCG) preparations. Part 3: Teratogenicity and reproductive toxicity studies in rats.
 Food and Chemical Toxicology, 44 (5), 636–650.
- [24] Gramza, A.&Korczak, J. (2005). Tea constituents (Camellia sinensis L.)as antioxidants in lipid systems. <u>Trends in Food Science & Technology</u>, 16 (3), 351–358.
- [25] Perva-Uzunalic, A., et al. (2006). Extraction of active ingredients from green tea (Camellia sinensis): Extraction efficiency of major catechins and caffeine.

 Food Chemistry, 96 (4), 597-605.
- [26] Labbe, D., et al. (2006). Effect of brewing temperature and duration on green tea catechin solubilization: Basis for production of EGC and EGCG-enriched fractions. <u>Separation and Purification Technology</u>, 49 (1), 1-9.
- [27] Yoshida, Y., et al. (1999). Efficiency of the extraction of catechins from green tea.

 Food Chemistry, 67 (4), 429-433.
- [28] Dvorakova, K., et al. (1999). Pharmacokinetics of the green tea derivative, EGCG, by the topical route of administration in mouse and human skin. Cancer Chemother Pharmacol, 43 (4), 331-335.
- [29] Zhou, Q., et al. (2003). Investigating the Stability of EGCg in Aqueous Media.

 <u>Current Separations</u>, 20 (3), 83-86.
- [30] Kurita, K. (2001). Controlled fuctionalization of the polysacharide chitin. Progress in Polymer Science, 26 (2), 1921-1971.
- [31] Merwe, S. M. v. d., et al. (2004). Trimethylated chitosan as polymeric absorption enhancer for improved peroral delivery of peptide drugs. <u>European Journal of Pharmaceutics and Biopharmaceutics</u>, 58 (1), 225–235.

- [32] Hejazi, R.&Amiji, M. (2002). Stomach-specific anti-H. pylori therapy. I: preparation and characterization of tetracyline-loaded chitosan microspheres.

 International Journal of Pharmaceutics, 235 (1), 87–94.
- [33] Pan, Y., et al. (2002). Bioadhesive polysaccharide in protein delivery system:

 chitosan nanoparticles improve the intestinal absorption of insulin in vivo.

 International Journal of Pharmaceutics, 249 (1), 139-147.
- [34] Gupta, K. C.&Jabrail, F. H. (2006). Effect of degree of deacetylation and cross linking on physical charateristics, swelling and release behavior of chitosan microsphere. <u>Carbohydrate Polymers</u>, 123 (3), 1-12.
- [35] Kumar, M. N. V. R. (2000). A review of chitin and chitosan applications. Reactive and Functional Polymers, 46 (2), 1-27.
- [36] Agnihotri, S. A., et al. (2004). Recent advances on chitosan-based micro- and nanoparticles in drug delivery. <u>Journal of Controlled Release</u>, 100 (1), 5 28.
- [37] Dini, E., et al. (2003). Synthesis and characterization of cross-linked chitosan microspheres for drug delivery applications. <u>Journal of</u> <u>microencapsulation</u>, 20 (3), 375–385.
- [38] Anal, A. K., et al. (2006). Ionotropic cross-linked chitosan microspheres for controlled release of ampicillin. <u>International Journal of Pharmaceutics</u>, 312 (2), 166-173.
- [39] Popa, M.-I., et al. (2000). Study of the interactions between polyphenolic compounds and chitosan. Reactive and Functional Polymers, 45 (1), 35-43.
- [40] Shu, X. Z.&Zhu, K. J. (2002). Controlled drug release properties of ionically cross linked chitosan beads: the influence of anoin structure. <u>International</u> <u>Journal of Pharmaceutics</u>, 233 (2), 217-225.
- [41] Agnihotri, S. A.&Aminabhavi, T. M. (2004). Controlled release of clozapine through chitosan microparticles prepared by a novel method. <u>Journal of Controlled Release</u>, 96 (3), 245-259.

- [42] Sinha, V. R., et al. (2004). Chitosan microsphere as a potential carrier for drugs.

 International Journal of Pharmaceutics, 274 (1), 1-33.
- [43] Kosaraju, S. L., et al. (2006). Preparation and characterisation of chitosan microspheres for antioxidant delivery. <u>Carbohydrate Polymers</u>, 64 (2), 163-167.
- [44] Maia, A. M., et al. (2006). Validation of HPLC stability-indicating method for Vitamin

 C in semisolid pharmaceutical/cosmetic preparations with glutathione and sodium metabisulfite, as antioxidants. <u>Talanta</u>, 143 (3), 1-5.
- [45] Ganzera, M., et al. (2004). Separation of the major triterpenoid saponins in Bacopa monnieri by high-performance liquid chromatography. <u>Analytica Chimica</u> <u>Acta</u>, 516 (2), 149–154.
- [46] Lim, S. T., et al. (2000). Preparation and evaluation of the in vitro drug release properties and mucoadhesion of novel microspheres of hyaluronic acid and chitosan. <u>Journal of Controlled Release</u>, 66 (3), 281-292.
- [47] El-Hameed, M. D. A.&Kellaway, I. W. (1997). Preparation and in vitro characterisation of mucoadhesive polymeric microspheres as intra-nasal delivery systems. <u>European Journal of Pharmaceutics and</u> <u>Biopharmaceutics</u>, 44 (1), 53-60.
- [48] Boonsongrit, Y., et al. (2006). Chitosan drug binding by ionic interaction. European

 Journal of Pharmaceutics and Biopharmaceutics, 62 (1), 267–274.
- [49] Rawiwan, P. (2004). <u>Development of Cosmetic Cream Containing Mulberry Extract</u>.

 Master thesis, Naresuan University, Phitsanulok.
- [50] Nwuha, V. (2000). Novel studies on membrane extraction of bioactive components of green tea in organic solvents: part I. <u>Journal of Food Engineering</u>, 44 (4), 233-238.
- [51] Wang, H., et al. (2000). Isocratic elution system for the determination of catechins, caffeine and gallic acid in green tea using HPLC. <u>Food Chemistry</u>, 68 (1), 115-121.

- [52] Song, M., et al. (2005). Effect of Viscosity and Concentration of Wall Former, Emulsifier and Pore-Inducer on the Properties of Amoxicillin Microcapsules Prepared by Emulsion Solvent Evaporation. <u>II Farmaco</u>, 60 (2), 261-267.
- [53] Freiberg, S.&Zhu, X. X. (2004). Polymer microsphere for controlled drug release.

 International Journal of Pharmaceutics, 282 (1), 1-18.
- [54] O'Donnell, P. B.&McGinity, J. W. (1997). Preparation of microspheres by the solvent evaporation technique. <u>Advanced Drug Delivery Reviews</u>, 28 (1), 25-42.
- [55] Yang, Y.-Y., et al. (2000). Effect of preparation conditions on mophology and release profiles of biodegradable polymeric microspheres containing protein fabricated by double-emulsion method. <u>Chemical Engineering</u> <u>Science</u>, 55 (4), 2223-2236.
- [56] Susanne Wieland-Berghausen, U. S., Michaela Frey, Friederike Schmidt (2002).
 Comparison of microencapsulation techniques for the water-soluble drugs
 nitenpyram and clomipramine HCI. <u>Journal of Controlled Release</u>, 85 (1),
 35-43.
- [57] Chen, Z.-Y., et al. (2001). Degradation of Green Tea Catechins in Tea Drinks.

 <u>Journal of Agricultural and Food Chemistry</u>, 49 (2), 477-482.
- [58] Zhu, Q. Y., et al. (1997). Stability of Green Tea Catechins. <u>Journal of Agricultural</u> and Food Chemistry, 45 (1), 4624-4628.
- [59] Kim, E. S., et al. (2006). Impact of heating on chemical compositions of green teal liquor. Food Chemistry, 45 (2), 1-5.
- [60] Wang, H.&Helliwell, K. (2000). Epimerisation of catechins in green tea infusions. Food Chemistry, 70 (3), 337-344.