e-ISSN: 2583-8962 Vol. 2, Issue 4 (October – December, 2024) pp: (2624-2644)



Latest Advances in Standardization of Herbal Drug

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Received Date: November 28, 2024; Published Date: 18 December, 2024

Abstract

Due to their various benefits, people are becoming more interested in herbal medications these days. Herbal remedies are now widely accepted as effective treatment options for a number of illnesses. Despite the fact that the majority of these uses are unconventional, it is a well-known statistic that more than 80% of the global population depends on natural items and remedies for well-being. Advanced herbal technology encompasses innovative methods for the extraction, formulation, and application of herbal compounds, aimed at enhancing their therapeutic efficacy and bioavailability. Recent developments include the use of nanotechnology for targeted delivery, advanced strategies for extraction, including supercritical fluid extraction and the incorporation of herbal medicines into novel drug delivery systems. These advancements not only improve the stability and absorption of active ingredients but also facilitate the integration of herbal products into mainstream medicine. This review highlights the latest research in advanced herbal technologies, emphasizing their potential to revolutionize herbal medicine and improve patient outcomes.

Keywords - advanced extraction techniques, therapeutic efficacy.

INTRODUCTION

The first known treatments are herbal ones. All nations have used herbs throughout history, but India is home to one of the richest, oldest, and most diverse cultures that still practices the usage of medicinal plants The demand for herbal goods is rising dramatically in the modern world, and big pharmaceutical corporations are actively researching plant materials for their prospective benefits. The area of herbal medicine has seen tremendous change in recent years, fueled by technological breakthroughs and increases interest in natural remedies. Advanced herbal technology encompasses a range of innovative methods and practices that enhance the extraction, formulation, and application of herbal products. This review explores these developments, highlighting how modern techniques improve efficacy, safety, and bioavailability of herbal compounds. ^[1] Traditional herbal practices have long been valued for their therapeutic properties, yet they often face challenges related to standardization and quality control. The integration of scientific methodologies such as phytochemistry, molecular biology, and biotechnological innovations has paved the way for more precise and reliable herbal preparations. assess the present

state of advanced herbal technology, examining both its benefits and potential implications for the future of herbal medicine^{.[2]}



Figure 1: Herbal medicine

Authentication Of medicinal plant

Authentication of plants involves verifying the identity of a plant species, often for purposes like herbal medicine, agriculture, or conservation.

Morphological Analysis

Examining physical characteristics such as leaves, flowers, and growth habit^[3]

Microscopic Examination

Using microscopy to identify specific cellular structures.^[4]

Chemical Analysis

Analyzing secondary metabolites through techniques like chromatography to confirm species identity.^[5]

DNA Barcoding

Utilizing genetic markers to match plant samples with known species in databases^[6]

Ethnobotanical Evidence

Considering traditional knowledge and usage patterns associated with the plant^[7]

Traditional Knowledge

Utilizing local ethnobotanical knowledge for species identification ^[8] These methods can be combined for more accurate authentication, ensuring reliable identification for various applications.

Different method of identification of plant

Identifying plants can be accomplished through various methods, each with its advantages.

Here are some common methods

Morphological Identification

Examines physical characteristics such as leaf shape, flower structure, and overall plant form.

Taxonomic Keys

Utilizes dichotomous keys that guide users through a series of choices based on observable traits **Field Guides**

Reference books or apps that provide images and descriptions of plants commonly found in specific regions.

DNA Barcoding

Involves analysing genetic material to identify species, useful for closely related plants.

Microscopy

Examines fine details, like cell structure and surface features to differentiate species

Herbarium Specimens

Compares a plant with preserved specimens that are cataloged and identified.

Ecological Indicators

Uses the plant's habitat and ecological relationships to aid identification.

Photographic Identification

Apps that analyze photos and provide probable identifications using AI.

Traditional Knowledge

Utilizes local and indigenous knowledge about plants for identification based on historical use and characteristics.^[9]

Chemical Analysis

Tests for specific compounds or secondary metabolites that can distinguish species.

General method of extraction of plant

Maceration



Figure 2: Maceration

In culinary science and herbal medicine, maceration extraction is a method used to extract chemicals from plant sources. For a long time, the plant material is soaked at room temperature in a solvent, often water, alcohol, or oil. This makes it possible for the solvent to absorb the active ingredients^[10]

Preparation

Chop or grind the plant material to increase surface area.

Soaking

Place the material in a container with the chosen solvent.

Duration

Let it sit for several hours to days, depending on the desired concentration and plant material.

Straining

Filter the mixture to distinguish between the solid residue and liquid extract.^[11]

Applications

Herbal tinctures and infusions. Flavor extraction in food production.

Infusion



Figure 3: Infusion Extraction

Infusion is a frequently employed extraction technique to obtain bioactive compounds from plant materials, herbs, or other substances. This technique typically involves steeping the material in a solvent (usually water or alcohol) at a specific temperature for a defined period ^[12].

Steps in Infusion Method of Extraction Selection of Material

Choose the plant material or substance to be extracted ensuring it's properly identified and prepared (dried, chopped, etc.).

Solvent chooses

Depending on the intended chemicals, choose the right solvent. Water is used for water-soluble compounds, while ethanol or other alcohols are preferred for extracting lipophilic substances.

Infusion Process

Heating (optional)

The solvent may be heated to enhance extraction, though it should not reach boiling point to avoid degradation of sensitive compounds.

Steeping

The plant material is added to the solvent and left too steep for a specified time (usually from a few minutes to several hours).

Filtration

After steeping, the mixture is filtered to remove solid residues, leaving a clear extract.

Storage

The resulting infusion is stored in appropriate containers, typically in a cool, dark place to maintain its stability and potency.^[13]

Applications

Infusion is widely used in preparing teas, herbal extracts, tinctures, and culinary infusions. It allows for the extraction of flavors, aromas, and medicinal properties from various plants.

Percolation



Figure 4: Percolation

Percolation is a technique commonly used in the process of separating liquid substances from solids, especially in chemistry and pharmacology. It involves passing a solvent through a packed column of the material to extract desired components

Setup

A column is packed with the solid material (e.g. plant material) A solvent (usually a liquid) is introduced at the top of column

Process

As the solvent trickles down through the material, it dissolves soluble compounds. This process can be enhanced by using heat or by allowing the solvent to percolate slowly over time

Collection

The solution containing the extracted chemicals are gathered at the columns base. ^[14]

Concentration

It is possible to concentrate the extracted material, often through evaporation of the solvent

Applications

Phytochemical extraction

Frequently employed to remove flavonoids, alkaloids, essential oils and other substances from plants.



Continuous Hot Extraction (SOXHLET):

Figure 5: Soxhlet Apparatus

One of technique for removing chemicals from solid material is hot continuous extraction.it uses the Soxhlet apparatus which is made up of a condenser, a Soxhlet extractor, and a round bottom flask.

Brief overview of the process

Principle

The Soxhlet extractor is used after the solid

sample has been put in a thimble

A solvent is heated in the round-bottom flask, vaporizing and traveling up into the condenser, where it cools and returns as liquid to the extractor.

The solvent continuously washes over the solid sample, dissolving the desired compounds.

When the extractors solvent reaches a particular level, the extracted compounds are carried back in to the flask by siphon multiple repetitions of this cycle increase the extraction efficiency.

Advantages

Efficient extraction of soluble compounds.

Allows for continuous extraction without the need for repeated manual intervention.

Applications

Commonly used in the food, pharmaceutical, and environmental industries for extracting oils, fats, and other organic compounds.^[15]



Aqueous Alcoholic Extraction by Fermentation

Figure 6: Aqueous alcoholic extraction

Aqueous alcoholic extraction by fermentation involves using microorganisms to convert sugars into alcohol, which can then extract various compounds from plant-based compounds. This process is frequently used to extract bioactive components for pharmaceuticals and nutraceuticals, as well as to produce drinks like wine and beer

Preparation

Plant materials are prepared, often by crushing or grinding, to increase surface area and facilitate extraction

Fermentation

Yeast or other microorganisms are added to the substrate. They convert sugars present in the plant material into ethanol and carbon dioxide. Common yeasts used include Saccharomyces cerevisiae.

Extraction

As fermentation occurs, the ethanol produced acts as a solvent, extracting various phytochemicals, flavors, and aromas from the plant material.

Separation

After fermentation, to separate the alcohol and the other ingredients, the mixture is usually filtered or distilled alcohol and the extracted compounds from the residual biomass.

Purification

Further purification steps may be applied to isolate specific compounds of interest. ^[16]

Applications

Beverage Production

Traditional methods of producing alcoholic drinks rely on this process to develop flavor profiles.

Pharmaceuticals

Used to extract bioactive substances that could be advantageous for health.

Food Industry

Flavor and fragrance extraction for food processing.





Figure 7: Sonication

Ultrasound extraction is a technique that makes use of ultrasonic waves to improve chemical extraction from a variety of materials, such as plant tissues, cells, or solids. This method is often used in food processing, pharmaceuticals, and environmental studies.

Key Steps

Sample Preparation

The material is prepared and placed in a solvent that can dissolve the target compounds.

Ultrasonic Waves

A transducer generates high-frequency sound waves, creating pressure waves that generate microbubbles in the solvent.

Cavitation

As the ultrasonic waves propagate, these bubbles rapidly collapse, producing shock waves and localized high pressure and temperatures in one place cavitation is the term for this event, which breaks down cell walls and improves mass transmission

Extraction

The mechanical agitation from cavitation facilitates the release of compounds from the sample into the solvent

Separation

After the extraction, the liquid extract is frequently separated from the solid residue by filtering the combination. ^[17]

Advantages

Efficiency

Accelerates the extraction process and increases yields.

Selectivity

Can be fine-tuned to target specific compounds.

Reduced Solvent Use

Frequently uses less solvent than conventional techniques.

Applications

Food Industry:

Extracting flavors, essential oils, and antioxidants.

Pharmaceuticals:

Isolating active compounds from medicinal plants.

Environmental Analysis:

Extracting pollutants from soil or water sample **Decoction**



Figure 8: Decoction

The decoction method is a traditional extraction technique primarily used to obtain active compounds from plant materials, particularly in herbal medicine. It involves boiling the plant material in water to extract soluble compounds^{. [18]}

Steps in the Decoction Method Preparation of Plant Material

Choose dried or fresh plant parts (roots, bark, or tougher leaves).

Cut them into smaller pieces to increase surface area.

Measurement

Weigh the desired amount of plant material.

Boiling

Add the plant material to a pot with water (usually 10 parts waters to 1 part plant material).

Reduce to a simmer after bringing to a boil simmer the mixture for 20-30 minutes, depending on the material and desired concentration.

Straining

After boiling, strain the liquid to separate the plant material from the decoction.

Storage

Store the decoction in a cool, dark place in a glass container.

Microwave Assisted Extraction



Figure 9: Microwave assisted extraction

Target chemicals can be extracted from solid or liquid samples more quickly using the microwaveassisted extraction (MAE) technology, which heats solvents using microwave radiation. The domains of chemistry, food science, medicines, and environmental analysis frequently employ it. **How it works**

A container containing the sample and solvent is usually exposed to microwave radiation. The solvent is heated quickly by the microwaves, which raises the pressure inside the sample matrix. The chemicals are released into the solvent more easily when the cell walls or other structures are broken down by the heat. The extracted chemicals can then be separated from the solvent, usually by filtration or other techniques^{.[19]}

Separation and purification

Different types of natural products with varying polarities are present in the complex mixture of components used in the extraction process from the aforementioned methods. Additional separation and purification are required to obtain a pure bioactive compound. The process of identifying and characterizing pure bioactive natural products still faces significant challenges due to their separation. In recent years, there has been a new development in the separation and purification of organic materials. Many different separation techniques have been employed to separate and purify a variety of natural products, such as TLC, HPTLC, paper chromatography, column chromatography, gas chromatography, OPLC, and HPLC. The most widely used techniques are still column chromatography and thin-layer chromatography (TLC) due to their accessibility, affordability, and convenience of application in a range of stationary phases. Furthermore, non-chromatographic techniques using monoclonal antibodies, such as immunoassay.

Thin Layer Chromatography (TLC)

One method for separating non-volatile mixture is thin layer chromatography. it uses a mobile phase (a solvent or solvent combination) and stationary phase (often a glass or plastic plate covered with a thin coating of an absorbent substance like silica gel)

Key Steps in TLC

Application

The sample combination is applied sparingly to one plate.

Developing Plate

The components of the mixture are carried by the solvent as it ascends the plate through capillary action when the plate is submerged in a solvent chamber.

Separation

Because of their differing affinities for the solvent and the stationary phase, the mixture constituent parts move at different speeds.

Visualization

Following creation, spots can be visualized using UV light or chemical reagents, allowing for identification and analysis.^[20]

Applications

Purity testing

Monitoring reactions

Identifying compounds in complex mixtures

TLC is praised for being quick, easy



Figure 10: Thin Layer Chromatography

Column chromatography (cc):

One method for separating and purifying particular chemical components from mixtures is column chromatography. Stationary phase, usually alumina or silica gel, is packed in to a column and a mobile phase which is solvent or solvent mixture, is then passed through the column.

Preparation of the Column

The stationary phase is packed into a vertical column, ensuring even distribution and no air bubbles.

Loading the Sample

The top of column receives the mixture that to be separated.

Elution

Once added, the mobile phase descends the column under pressure or gravity. based on how they interact with the stationary phase, the various compounds in the mixture move at varying speeds.

Collection of Fractions

As the mobile phase elutes the compounds, they are collected in fractions. Each fraction may contain different compounds, which can be analyzed or further purified.

Factors Influencing Separation

Polarity

Compound engage in distinct interaction with the stationary phase according to their polarity.

Solvent Strength

The choice and strength of the mobile phase can enhance or hinder the separation process.

Column Length and Diameter

These parameters affect resolution and the speed of the process. [21]

Advantages

For compound purification, natural product isolation, and other analytical uses, column chromatography is extensively employed in organic chemistry.



Figure 11: Column Chromatography

Gas chromatography (GC)

One method for separating and analyzing substances that can evaporate without breaking down is gas chromatography (GC). It is frequently employed in several disciplines, such as chemistry, pharmacology, and environmental monitoring.

Key Components

The sample is transported through the system by the mobile phase and inert gas that is often nitrogen or helium

A liquid or solid substances coated inside a column is known as stationary phase compound volatility and interaction with the stationary phase determine when separation takes place.

Injector

The injector adds the sample to the stream of gas

Detector

As the separated compound elute from the column it detects and measure them

Process

Injection of the sample

A tiny quantity of the sample is vaporized and then introduced in to the gas stream.

Separation

Components segregate according to their interactions with the stationary phase and the boiling points as the sample passes through the column.

Detection

Compounds depart the column at various intervals (retention periods) and are identified, usually by flame ionization or mass spectrometry^[22]

Applications

Environmental Testing

Analyzing air, soil, and water for pollutants.

Food Industry

Testing for flavour compounds and contaminants.

Pharmaceuticals

Identifying and quantifying active ingredients.





High Performance Liquid Chromatography (HPLC)

The process of separating, identifying, and quantifying the constituents of a mixture is known as high performance liquid chromatography, or HPLC. It makes use of a stationary phase and a liquid mobile phase that are both contained in a column.

Key components that HPLC include

The mobile phase is delivered throughout the system by the pump.

The sample enters the flow through the injector

The stationary phase, where separation takes place, is contained in the column.

Sensor

The detector tracks the eluent as it leaves the column and provides concentration-related signals. The sensitivity and efficiency of HPLC make it a popular choice for biochemical analysis, environmental monitoring, food safety, and medicines. Different models include reverse phase, normal phase, and ion exchange to accommodate various analyte types.^[23]



Figure 13: High Performance Liquid Chromatography

High Performance Thin Layer Chromatography (HPTLC)

It is a potent analytical method for isolating and examining various substances in mixture

Sample Application

On a glass or plastic plate, thin coating of adsorbent material usually silica gel is covered with a tiny area or band of the sample

Development

By using capillary action to move the solvent or solvent mixture up the plate is placed in developing chamber this allow components to be separated according to how they interact with the stationary phase is absorbent and mobile phase is solvent

Detection

After development, the separated components are seen through the use of many detection techniques including chemical staining, fluorescence, and UV radiation.

Quantification

Densitometry can be used to quantify the separated compounds by measuring the intensity of the spots. HPTLC is widely used in pharmaceutical, food, and environmental analysis due to its simplicity, cost-effectiveness, and ability to analyze multiple samples simultaneously. ^[24]



Figure 14: High Performance Thin Layer Chromatography

Standardization of Herbal Drug/Products

Standardization of herbal drugs and products is essential to ensure their quality, safety, and efficacy.

Here are key aspects of the process

It helps in ensuring that products have consistent active ingredients and are free from contaminants.

Parameters for Standardization Identification

Use of botanical, morphological, and molecular methods to verify the plant species.

Quality Control

Assessing purity, potency, and presence of contaminants (heavy metals, pesticides, etc.).

Active Constituents

Quantifying specific bioactive compounds (e.g., alkaloids, flavonoids).

Methods of Standardization

Phytochemical Analysis

Techniques like HPLC, GC-MS, and TLC to analyze active ingredients.^[25]

Microbiological Testing

Ensuring products are free from harmful microorganisms.

Physical and Chemical Properties

Evaluating parameters such as moisture content, ash values, and PH

Regulatory Framework

Different countries have specific regulations governing the standardization of herbal products (e.g., FDA in the U.S., EMA in Europe).

Compliance with Good Manufacturing Practices (GMP) is crucial.

Challenges

Variability in raw materials due to growing conditions, harvesting times, and processing methods.

Lack of universal standards and guidelines, which can lead to inconsistency in product quality.

Future Directions

Development of comprehensive standardization protocols.

Increased collaboration between regulatory bodies, researchers, and manufacturers to harmonize standards globally.

By implementing effective standardization practices, the herbal industry can enhance product reliability and consumer trust^{.[26]}

Drugs for advance technology

JASMINE (Jasminium)

Jasmine, particular *Jasminium sambac* and *Jasminium Grandiflorum* has utilized in conventional treatment for a number of purposes.

Here are some medicinal uses associated with jasmine

Aromatherapy

Jasmine essential oil is often used for its calming effects, helping to alleviate stress and anxiety

Antioxidant Properties

Jasmine flowers contain compounds that may help combat oxidative stress in the body.

Skin Health

Jasmine oil is sometimes used in skincare for its moisturizing and anti- inflammatory properties.

Digestive Aid

Jasmine tea can aid digest on and is thought to have mild anti-inflammatory effects.

Menstrual Health

It has been used traditionally to help with menstrual cramps and other related symptoms.

Antimicrobial Effects

Some studies suggest that jasmine extracts may possess antimicrobial properties.^[27]



Figure 15: Jasmine

Shankhpushpi

for its various therapeutic properties. Traditionally, it is used to enhance cognitive function, improve memory, and reduce Shankhpushpi (Convolvulus pluricaulis) is a significant herb in Ayurvedic medicine, known stress and anxiety

Key Benefits

Cognitive Enhancement

Often referred to as a brain tonic, it may help improve memory and concentration.

Anxiety Relief

It is believed to have calmed effects, making it useful for managing stress and anxiety.

Neuro protective Properties

Some studies suggest it may protect against neurodegenerative diseases

Anti-inflammatory Effects

Shankhpushpi is also noted for its potential anti- inflammatory benefits.

Usage

Forms

Typically consumed as a powder, decoction, or in tablet form.

Dosage

It's best to consult with a healthcare professional or Ayurvedic practitioner for appropriate dosage.^[28]



Figure 16: Shankpushpi

Milk Thistle

Silybum marianum, also known as milk thistle, it is plant of flower renowned for its medicinal properties, particularly due to its active compound, silymarin

Advanced overview of its uses, mechanisms, and research findings

Hepatoprotective effects

Silymarin has been extensively studied for its protective effects on the liver. It enhances protein synthesis, promotes cell regeneration, and pro vides antioxidant effects by scavenging free radicals.

Antioxidant activity

The flavonoids in silymarin exhibit strong antioxidant properties, which help in avoiding cellular damage and lowering oxidative stress.

Anti-inflammatory effects

Milk thistle has been shown to inhibit inflammatory pathways, which can help in conditions like hepatitis and liver cirrhosis.

Insulin sensitivity

Some studies suggest that silymarin may improve insulin sensitivity and has potential benefits for metabolic disorders, including type 2 diabetes.

Clinical applications

Liver disorders

Used in addition to other treatments for disease, and alcoholic liver disease.

Cancer

Preliminary research indicates that silymarin may have anticancer properties, particularly in liver cancer, by inhibiting tumour growth and metastasis.

Cholesterol management

studies have shown the milk thistle can help reduce cholesterol levels and improve overall lipid profiles



Figure 17: Milk Thistle

Applications of advanced herbal technology

Advanced herbal technology has a range of applications across various fields

Here are some key areas

Pharmaceuticals

Extraction and formulation of active compounds from herbs for use in medications, often enhancing bioavailability and efficacy.

Nutraceuticals

Development of dietary supplements that leverage herbal extracts for health benefits, targeting specific conditions like inflammation or immunity.

Cosmetics

Incorporation of herbal ingredients in skincare and beauty products, utilizing their antioxidant, anti-inflammatory, and antimicrobial properties.

Food Industry

Use of herbs for natural flavoring, preservation, and health enhancement in food products.

Agriculture

Implementation of herbal formulations as natural pesticides or fertilizers, promoting sustainable farming practices^{.[30]}

Traditional Medicine Integration

Combining advanced extraction and formulation techniques with traditional herbal practices for improved therapeutic outcomes.

Clinical Research

Conducting studies to validate the efficacy and safety of herbal products, leading to evidencebased applications in modern medicine.

Personalized Medicine

Tailoring herbal treatments based on individual genetic and metabolic profiles, enhancing therapeutic effectiveness.

These applications highlight the potential of advanced herbal technology to innovate and improve health and wellness solutions ^[31]

CONCLUSION

Advanced herbal technology represents a significant evolution in how we utilize plant- based substances for health and wellness. It combines traditional knowledge with modern scientific methods, leading to enhanced extraction techniques, formulation processes, and standardization practices. This integration improves the efficacy and safety of herbal products, making them more accessible and acceptable in mainstream medicine. Moreover, ongoing research into phytochemicals continues to unveil new therapeutic potentials, paving the way for innovative treatments. As consumer interest in natural remedies grows, advanced herbal technology will likely serve as a vital link between traditional and alternative medicine, promoting a more comprehensive approach to health.

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