

- Khanzadi Fatima, K. 2011. Nutrient composition, phenolic content and free radical scavenging activity of some uncommon vegetables of Pakistan. *Pakistan Journal of Pharmaceutical Sciences* 24 (3), 277–283.
- Kim, D. O., Padilla-Zakour, O. I., and Griffiths, P. D. 2004. Flavonoids and antioxidant capacity of various cabbage genotypes at juvenile stage. *Food Science* 69, C685–C689.
- Kusznierewicz, B., Bartoszek, A., Wolska, L., Drzewiecki, J., Gorinstein, S., and Namiesnik, J. 2008. Partial characterization of white cabbages (*Brassica oleracea* var *capitata*) from different regions by glucosinolates, bioactive compounds, total antioxidant activities and proteins. *LWT-Food Science and Technology* 41, 1–9.
- Lee, S. K. and Kadar, A. A. 2000. Preharvest and postharvest factors influencing vitamin C content of horticultural crops. *Postharvest Biology and Technology* 20, 207–220.
- Lee, Y., Lee, H. J., Lee, H. S., Jang, Y. A., and Kim, C. 2008. Analytical dietary fiber database for the national health and nutrition survey in Korea. *Journal of Food Composition and Analysis* 21, S35–S42.
- Murkovic, M., Gams, K., Draxi, X., and Pfannhauser, W. 2000. Development of an Austrian carotenoid database. *Journal of Food Composition and Analysis* 13, 435–440.
- Nieuwhof, M. 1969. Cole Crops: Botany, Cultivation and Utilization. *World Crop Series*. Leonard Hill. London, UK, PP353.
- Ohr, L. M. 2004. Dietary antioxidants. *Food Technology* 58, 67–74.
- Podsdek, A., Sosnowska, D., and Redzynia, M., Anders, B. 2006. Antioxidant capacity and content of *Brassica oleracea* dietary antioxidants. *International Journal of Food Science and Technology* 41, 49–58.
- Podsdek, A. 2007. Natural antioxidant capacity of *Brassica* vegetables: A review. *LWT-Food Science and Technology* 40, 1–11.
- Puupponen-Pimia, R., Hakkinen, S. T., Aarni, M., Suortti, Lampi, A. M., Euroala, M., Piironen, V., Nuutila, A. M., and Oksman-Caldenteye, K. M. 2003. Blanching and long-term freezing affect various bioactive compounds of vegetables in different ways. *Journal of the Science of Food and Agriculture* 83, 1389–1402.
- Proteggente, A. R., Pannala, A. S., Paganga G., Van Buren, L., Wagner, E., Wiseman, S., Van de Put, F., Dacombe, C., and Rice-Evans, C. A. 2002. The antioxidant activity of regularly consumed fruits and vegetables reflects their phenolic and vitamin C composition. *Free Radical Research* 36, 217–233.
- Singh, J., Upadhyaya, A. K., Bahadur, A., Singh, B., Singh, K. P., and Mathura, R. 2006. Antioxidant phytochemicals in cabbage. (*Brassica oleracea* L. var *capitata*) *Scientia Horticulturae* 108, 233–237.
- Singh, J., Upadhyaya, A. K., Prasad K., Bahadur, A., and Rai, M. 2007. Variability of carotenes, vitamin C, E and phenolics in *Brassica* vegetables. *Journal of Food Composition Analysis* 20, 449–459.
- Sun, J., Chu, Y. F., Wu, X., and Liu, R. H. 2002. Antioxidant and antiproliferative activities of common fruits. *Journal of Agricultural and Food Chemistry* 50, 7449–7454.
- Thrombino, S., Serini, S., Di Nicuolo, F., Celleno, L., Andò, S., Picci, N., Calviello, G., and Palozza, P. 2004. Antioxidant effect of ferulic acid in isolated membranes and intact cells; Synergistic interactions with  $\beta$ -tocopherol,  $\beta$ -carotene and ascorbic acid. *Journal of Agricultural and Food Chemistry* 52, 2411–2420.
- Van der Berg, H., Faulks, R., Granado, F. H., Hirschberg, Olmedilla, and Sandmann, B. 2000. The potential for the improvement of carotenoid levels in foods and the likely systematic effects. *Journal of Agricultural and Food Chemistry* 80, 880–912.
- Witham, F. H., Blaydes, D. F., and Develin, R. M. 1971. *Experiments in Plant Physiology*. Van Nostrand, New York. 245.