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Propolis Preparation and chemical analysis

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Protocol status: Working

We use this protocol and it's working

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- 1 Propolis was collected from an apiary located at the Faculty of Agriculture, Cairo University (Giza province, Egypt).
- 2 The collected propolis was extracted for a week with 70 % ethanol at room temperature.
- 3 Extracted propolis was filtrated and then ethanol was removed by vacuum evaporator at 50°C.
- 4 The extracted propolis was kept as a powder form in a dark bottle at 4°C until use in the experiment.
- 5 Extracted propolis was mixed with a solution of 0.1 mM of 1,1- diphenyl-2-picryl-hydrazil (DPPH) in methanol, at different concentrations (25 to 75 µg/mL).
- 6 The mixtures were shaken vigorously and allowed to stand at room temperature for 30 min.
- 7 The free radical scavenging activity was measured as the absorbance of reactions using an automatic spectrophotometer at 517 nm.
- 8 A high-performance liquid chromatography (HPLC) was achieved at 25°C on an Agilent 1260 Infinity HLPC Series (Agilent, Santa Clara, CA) equipped with Quaternary pump, Zorbax Eclipse plus C18 column 150 mm × 4.6 mm internal diameters, and 5 µm particle (Agilent).
- 9 A ternary linear elution profile was performed by HLPC gradient water in 0.2 % H₃PO₄ (v/v), methanol and acetonitrile.
- 10 The injected volume was 20 µL and the variable wavelength detector (VWD) was set at 284 nm for detecting the phenolic acids and flavonoid contents in the extracted propolis.