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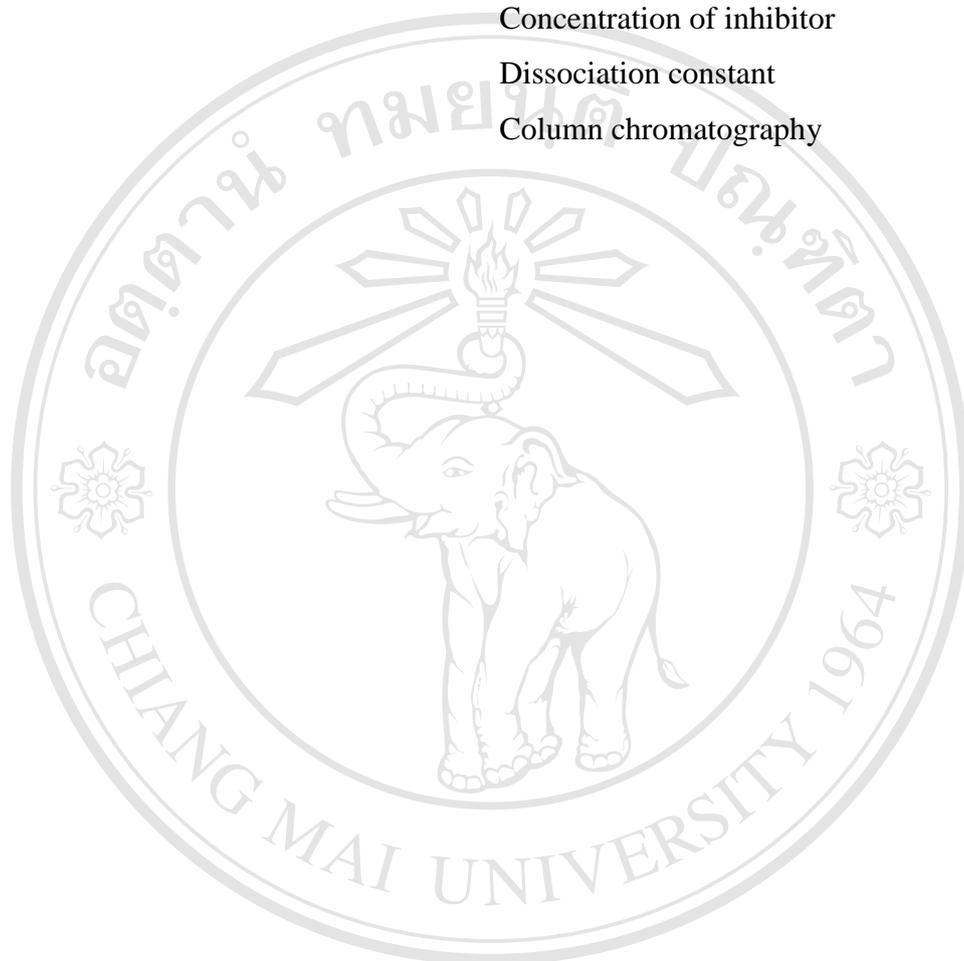
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ABBREVIATIONS AND SYMBOLS

AGEs	Advanced glycation end-products
MGO	Methyl glyoxal
GO	Glyoxal
BSA	Bovine serum albumin
AG	Aminoguanidine
EA	Ethyl acetate
ET	Ethanol
°C	Degree Celcius
µg	Microgram
µL	Microliter
DPPH [•]	1,1-Diphenyl-2-picryl hydrazyl radical
g	Gram
h	Hour
HPLC	High performance liquid chromatography
L	Liter
LCMS/MS	Liquid chromatography-tandem mass spectrometry
GC-MS	Gas chromatography/ mass spectrometry
M	Molar
<i>m/z</i>	Mass divided by charge
min	Minute
mL	Milliliter
mm	Millimeter
TLC	Thin layer chromatography
rpm	Revolution per minute
UV	Ultraviolet
λ_{\max}	Maximum absorption wavelength
α	Alpha

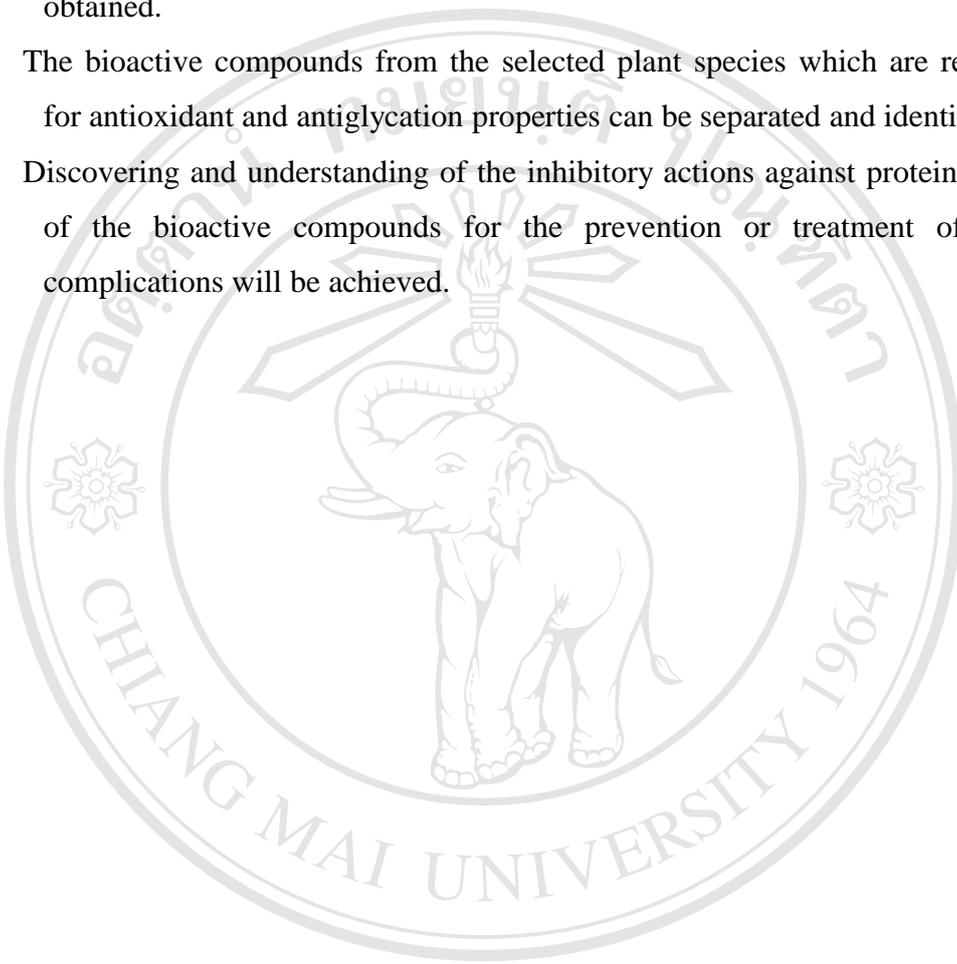
pNPG	Para-nitrophenyl- α -D-glucopyranoside
K_m	Michaelis constant
V_{max}	Maximum rate of enzyme reaction
[S]	Concentration of substrate
[I]	Concentration of inhibitor
K_i	Dissociation constant
CC	Column chromatography



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STATEMENT OF ORIGINALITY

1. A new source of natural antiglycation agents from culinary plants will be obtained.
2. The bioactive compounds from the selected plant species which are responsible for antioxidant and antiglycation properties can be separated and identified.
3. Discovering and understanding of the inhibitory actions against protein glycation of the bioactive compounds for the prevention or treatment of diabetic complications will be achieved.



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ข้อความแห่งการริเริ่ม

1. สามารถหาแหล่งของสารต้านปฏิกิริยาไกลโคเซนใหม่จากพืชสวนครัว
2. สามารถแยกและตรวจพิสูจน์เอกลักษณ์ของสารออกฤทธิ์ทางชีวภาพจากสายพันธุ์พืชที่ได้ทำการคัดเลือกแล้วซึ่งมีคุณสมบัติต้านปฏิกิริยาออกซิเดชันและต้านปฏิกิริยาไกลโคเซน
3. ประสบความสำเร็จในการค้นพบและเข้าใจกลไกการยับยั้งปฏิกิริยาไกลโคเซนของโปรตีนของสารออกฤทธิ์ทางชีวภาพเพื่อใช้ในการป้องกันและรักษาการเกิดโรคแทรกซ้อนเบาหวาน



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