

Editor's Comment:

Based on the findings of this study, it was concluded that in order to obtain high extraction yield and high syringin concentration of *T. crispa* extract, 60°C was selected as suitable temperature. The best extraction time was at 1 hour whereas the optimum ratio of solvent to solid was at 1:15 g/ml. The standardised *T. crispa* aqueous extract (STCAE) was produced containing at least 0.4 wt% of syringin. STCAE obtained was found to possess high antioxidant activities through DPPH, FRAP and TBA bioassays. The results obtained in this study suggested that *T. crispa* could be used as an easily accessible source of natural antioxidants and can be utilized further as a possible health supplement in the pharmaceutical industry. **Based on the importance the paper is accepted for publication.**

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