

Table 2. Comparison of antioxidative properties obtained using ethanol extraction methods (under temperature/time conditions of 25 °C/24 h) and the SWE method (under temperature/time conditions of 200 °C/20 min) from propolis. Means in a row followed by same superscript letters are not significantly different according to Duncan's test at $p < 0.05$. The data represent the mean $\pm$ standard deviation ($n = 3$).

	Extraction solvents			
	SWE	50% ethanol	70% ethanol	100% ethanol
Total phenolics (mg GAE/g)	226.37 $\pm$ 4.37 ^d	103.07 $\pm$ 0.70 ^a	176.28 $\pm$ 0.35 ^c	163.76 $\pm$ 1.22 ^b
Total flavonoids (mg QE/g)	70.28 $\pm$ 1.33 ^d	29.52 $\pm$ 0.40 ^a	56.41 $\pm$ 0.65 ^c	47.85 $\pm$ 0.43 ^b
DPPH (%)	88.73 $\pm$ 0.58 ^d	65.19 $\pm$ 0.13 ^a	72.74 $\pm$ 0.41 ^b	66.33 $\pm$ 0.33 ^b
ABTS (%)	98.86 $\pm$ 0.69 ^d	94.11 $\pm$ 0.50 ^a	95.18 $\pm$ 0.11 ^c	95.12 $\pm$ 0.13 ^b
FRAP (mg TE/g)	858.89 $\pm$ 11.48 ^d	442.39 $\pm$ 5.06 ^a	619.51 $\pm$ 8.17 ^c	565.51 $\pm$ 4.87 ^b