



# Research Article

## Polyphenolic Content, Antioxidant Activity and *In Vitro* Starch Digestibility of Bread incorporated with Chamomile and Wild Thyme

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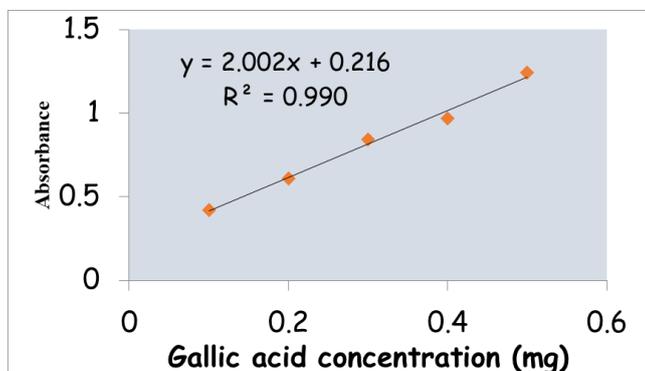
Keywords | Wheat bread, Chamomile, Wild thyme, Polyphenols and Flavonoids, Antioxidant activity



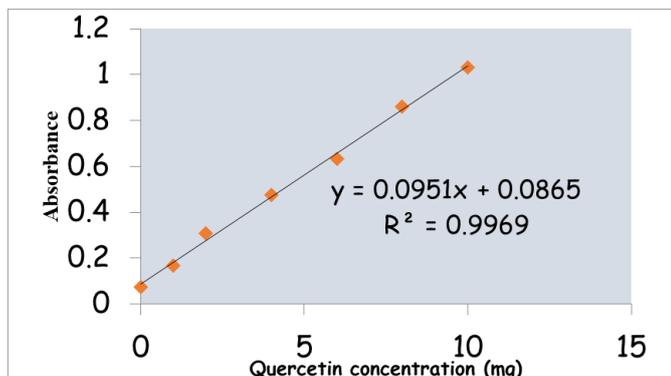
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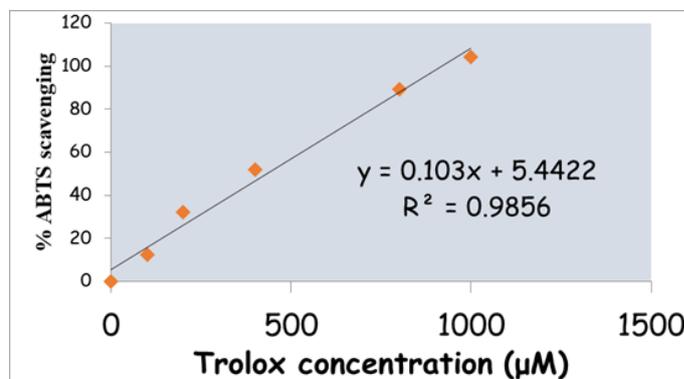
### STANDARD CURVE



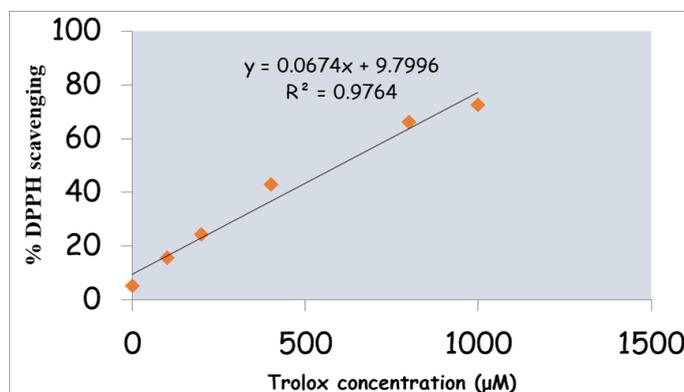
Supplementary Figure 1: Total phenolics.



Supplementary Figure 2: Total flavonoids.



Supplementary Figure 3: ABTS.



Supplementary Figure 4: DPPH.