









9. Kaushik A., Chauhan V., Sudha Dr. (2016) Formulation and evaluation of herbal cough syrup. *European Journal of Pharmaceutical and Medical Research*, Vol. 3(5), p. 517–522.
10. Kucner A., Klewicki R., Sojka M., Klewicka E. (2014) Osmotic concentration of gooseberry fruits – The influence of temperature, time and pretreatment methods on mass transfer and total polyphenol and organic acid content. *Food Technology and Biotechnology*, Vol. 52(4), p. 411–419.
11. Mahmood T., Anwar F., Abbas M., Boyce M.C., Saari N. (2012) Compositional variation in sugars and organic acids at different maturity stages in selected small fruits from Pakistan. *International Journal of Molecular Sciences*, Vol. 13, p. 1380–1392.
12. Marrelli M., Menichini F., Statti G.A., Bonesi M., Duez P., Menichini F., Conforti F. (2012) Changes in the phenolic and lipophilic composition, in the enzyme inhibition and antiproliferative activity of *Ficus carica* L. cultivar Dottato fruits during maturation. *Food and Chemical Toxicology*, Vol. 50, p. 726–733.
13. Robbins R.J. (2003) Phenolic acids in foods: an overview of analytical methodology. *Journal of Agricultural and Food Chemistry*, Vol. 51(10), p. 2866–2887
14. Rubinskiene M., Viškelis P., Viškelis J., Bobinaite R., Shalkevich M., Pigul. M., Urbanovičiene D. (2014) Biochemical composition and antioxidant activity of japanese quince fruits and their syrup and candied fruit slices. **In:** *FOODBALT 2014: 9th Baltic conference on food science and technology "Food for consumer well-being": conference proceedings*, Jelgava, p. 45–52.
15. Thériault M. S., Caillet S., Lacroix Kermasha M. (2006) Antioxidant, antiradical and antimutagenic activities of phenolic compounds present in maple products. *Food Chemistry*, Vol. 98 (3), p. 490–501.
16. Vajić U.J., Grujić–Milanović J., Živković J., Šavikin K., Godevac D., Miloradović Z., Bugarski B., Stanojević N.M. (2015) Optimization of extraction of stinging nettle leaf phenolic compounds using response surface methodology. *Industrial Crops and Products*, Vol. 74, p. 912–917.
17. Willis O.O., Mouti M.E., Sila D.N., Mwasaru M., Thiongo G., Murage H., Ojijo N.O. (2013) Physico-chemical properties and antioxidant potential of syrup prepared from 'Madhura' sweet sorghum (*Sorghum bicolor* L. Moench) cultivar grown at different locations in Kenya. *Sugar Technology*, Vol. 15(3), p. 263–270.
18. Zhang C., Li-Chieh Suen C., Yang C., Quek S.Y. (2018) Antioxidant capacity and major polyphenols composition of teas as affected by geographical location, plantation elevation and leaf grade. *Food Chemistry*, Vol. 244, p. 109–119.