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Phytochemical Analysis and Evaluation of the Medicinal Herb, *cosmos caudatus kunth*. for Invitro Antioxidant Activities

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Abstract: Cosmos caudatus kunth belongs to the family asteraceae and is also a popular garden plant. It is an annual herb 1-8 ft tall. Leaf stalks are 1-7 cm long, leaves are 10-20 cm long and dissected. This plant is supposed to be edible. It mostly flowers from June to November. Cosmos caudatus has been spread to many countries over the world indicating that it has a beneficial attribute. Despite this C.caudatus is only being used in traditional and alternative medicine. The aim of this review is to analyse qualitative and quantitative phytochemical analysis of this species and evaluate in vitro antioxidant properties of cosmos caudatus kunth. From this study it can be concluded that the species of cosmos caudatus it exhibits the presence of alkaloids, total phenolics total flavonoids, tannins, saponins in considerable quantity and the species also has an effective potential to be a powerful antioxidant.

Keywords: Cosmos caudatus, Phytochemical Analysis, Invitro Antioxidant Activities, etc.

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