

**SCREENING PARAMETERS ON THE BIOLOGICAL ACTIVE
COMPOUNDS OF COFFEE BEAN MIXED WITH *NIGELLA SATIVA***

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**BACHELOR OF CHEMICAL ENGINEERING
UNIVERSITI MALAYSIA PAHANG**

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Thesis submitted in partial fulfilment of the requirements
for the award of the degree of
Bachelor of Chemical Engineering

**Faculty of Chemical & Natural Resources Engineering
UNIVERSITI MALAYSIA PAHANG**

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SUPERVISOR'S DECLARATION

We hereby declare that we have checked this thesis and in our opinion, this thesis is adequate in terms of scope and quality for the award of the degree of Bachelor of Chemical Engineering.

Signature :

Name of main supervisor :

Position :

Date :

STUDENT'S DECLARATION

I hereby declare that the work in this thesis is my own except for quotations and summaries which have been duly acknowledged. The thesis has not been accepted for any degree and is not concurrently submitted for award of other degree

Signature :

Name :

ID Number :

Date :

Dedicated to my beloved family members and friends.

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LIST OF ABBREVIATIONS

oz	ounce
fl.oz	fluid ounce
PD	Parkinson Disease
TPC	Total Phenolic Content
DPPH	1,1- Diphenyl-2-picrylhydrazyl
UV-VIS Spectrophotometry	Ultraviolet-visible Spectrophotometry
MeOH	Methanol
GC	Gas Chromatographic
HPLC	High Performance Liquid Chromatography
GAE	Gallic acid equivalent
TQ	Thymoquinine
DIM	Dithymoquinone