Table 4: Antioxidant activity (%) measured by β-carotene bleaching method

Extracts	Concentrations of extracts (mg/ml)			
	4	8	16	20
Methanol	17.83 ± 0.94^{aw}	43.13 ± 3.58^{bw}	56.21 ± 2.63^{cw}	74.48 ± 1.94^{dw}
Hexane	40.97 ± 0.64^{aw}	53.64 ± 0.75^{bw}	60.54 ± 2.08^{cw}	65.51 ± 1.76^{dx}
Ethyl acetate	55.04 ± 3.12^{ax}	58.53 ± 1.52^{ax}	68.68 ± 3.47^{bw}	83.13 ± 3.99^{cy}
Water	15.66 ± 2.88^{ay}	39.22 ± 2.52^{by}	55.68 ± 1.96^{cx}	55.60 ± 0.82^{cz}
BHA*	70.80 ± 1.09^{a}	79.00 ± 0.52^{b}	88.56 ± 0.82^{c}	92.46 ± 2.52^{d}

*Positive reference standard, Absorbance values are expressed are mean ± standard deviation of triplicate measurements. For the same extract or standard with different concentrations, means in the same row with different letters (a–d) were significantly different ($P < 0.05$, ANOVA). For different extracts with the same concentration, means in the same column with different letters (w–z) were significantly different ($P < 0.05$, ANOVA)

In conclusion, this study suggested that *P. grandifolia* is a potential source of natural antioxidants. However, further investigations on *in vivo* antioxidant activities are highly recommended.

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