

## A complete evaluation of the antioxidant and antimicrobial potential of Glycine max

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### Abstract

Vegetable soybean is rich in phytochemicals beneficial to the human being and is therefore considered a nutraceutical or a functional food crop. Soybean has antioxidative activity and protects tissues from oxidative stress-induced injury. Although isoflavones present in soy are believed to be major components responsible for the antioxidative activity, a recent study showed that anthocyanins present in black soybean had strong antioxidative potential. The present study focuses on both the antioxidant and antimicrobial potential of Glycine max.

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