

- Being" *FOODBALT 2014 Conference Proceedings*, Jelgava, Latvia University of Agriculture, p. 192–197.
28. Zheng M., Xia Q., Lu S. (2015) Study on drying methods and their influences on effective components of logquat flower tea. *LWT-Food Science and Technology*, Vol. 63(1), p. 14–20.
 29. Youssef K.M., Mokhtar S.M. (2014) Effect of drying methods on the antioxidant capacity, color and phytochemicals of *Portulaca oleracea* L. leaves. *Journal of Nutrition & Food Sciences*, Vol. 4, p. 1–6.
 30. Yu L., Haley S., Perret J., Harris M., Wilson J., Haley S. (2003) Antioxidant properties of bran extracts from Akron wheat grown at different locations. *Journal of Agriculture and Food Chemistry*, Vol. 51, p. 1566–1570.
 31. Wei E., Chan C., Lye P.Y., Eng S.Y., Tan Y.P. (2013) Antioxidant properties of herbs with enhancement effects of drying treatments: A synopsis. *Free Radicals and Antioxidants*, Vol. 3, p. 2–6.
 32. Xiao-Fei S., Jian-Zhou C., Yan-Fen Z., Cun-Oi L., Xiao-Oin Y. (2017) Nutritional and active ingredients of medicinal chrysanthemum flower heads affected by different drying methods. *Industrial Crops and Products*, Vol. 104, p. 45–51.