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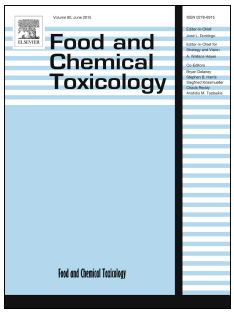

Searching for new sources of innovative products for the food industry within halophyte aromatic plants: *In vitro* antioxidant activity and phenolic and mineral contents of infusions and decoctions of *Crithmum maritimum* L.

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Searching for new sources of innovative products for the food industry within halophyte aromatic plants: *In vitro* antioxidant activity and phenolic and mineral contents of infusions and decoctions of *Crithmum maritimum* L.

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Running Title: Antioxidant and chemical characterization of sea fennel

Abbreviations: ABTS: 2,2'-azino-bis(3-ethylbenzothiazoline-6-sulfonic acid; ANOVA: one-way analysis of variance; BHT: butylated hydroxytoluene; CA: coumaric acid; CAE: caffeic acid equivalents; CCA: copper chelating activity; CE: catechin equivalents; CGA: chlorogenic acid; CTC: condensed tannin content; DMACA: 4-dimethylaminocinnamaldehyde; DPPH: 1,1-diphenyl-2picrylhydrazyl; DW: dry weight; FA: ferulic acid; FRAP: ferric reducing antioxidant power; GAE: gallic acid equivalents; HAD: Hydroxycinnamic acid derivatives; HepG2: human hepatocellular carcinoma cells; HNO_3: nitric acid ; ICA: iron chelating activity; LOQ: limit of quantitation; MP-AES: Microwave Plasma-Atomic Emission Spectrometer; MTT: 3-(4,5-dimethylthiazol-2-yl)-2,5-diphenyltetrazolium bromide; N9: murine microglia cells; NCGA: neochlorogenic acid; NO: nitric oxide; QE: quercetin equivalents; RE: rutin equivalents; ROS: reactive oxygen species; RSA: radical scavenging activity; S17: murine bone marrow stromal cells; SD: standard deviation; SH-SY5Y: human neuroblastoma cells; TFC: total flavonoid content; TPC: total polyphenolic content.