



## Abstract

Enzyme assisted extraction was employed to enhance the release of polyphenols from *sasa veitchii*. The experimental variables were shaking speed, time, pH and enzyme concentration. Yield of control and treatment reaction was calculated and compared. Total phenolic contents were determined with the help of total phenolic content assay. Total phenolic content of the treated sample was 182.70mg/g. The extracts obtained offered ample level of free radical scavenging capacity towards 2,2-diphenyl-1-picrylhydrazyl (DPPH), inhibition of peroxides in linoleic acid and trolox equivalent antioxidant capacity (TEAC). Moreover it was observed that enzyme assisted extraction can liberate higher amounts of conjugated phenolic for further use in pharmaceutical, food and other industries.