

# Study on Using Contemporary Extraction Methods to Prepare Bioactive Plant Extracts

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**Abstract:** *Extraction is the first and most crucial step in the creation of plant compounds. Using contemporary extraction methods may help progress the development of traditional herbal remedies. The advancement of modern sample-preparation techniques that offer significant advantages over conventional methods for the extraction and analysis of medicinal plants is likely to be a significant factor in the global effort to ensure that consumers can obtain high-quality herbal products. Sample preparation is essential for creating analytical methods for examining the components of botanical and herbal treatments. The concepts behind the operation of different extraction techniques, factors influencing the effectiveness of methods, research advancements, and benefits and drawbacks of different extraction strategies are all covered in this article. Techniques that are suitable for thermolabile phytochemicals and economical in terms of energy and solvent are emphasized*

**Keywords:** Extraction

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