

Mulberry

The Story of Potential Miracle Plant





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Editors

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PREFACE

Mulberry plant is a well-known medicinal plant. The plant is commonly known as *Morus*, the genus of a flowering plant belonging to the Moraceae family. In Asian countries, mulberry plant has been grown to produce silkworms as the leaf is a major and important nutrient source for silkworms. Mulberry not only used in cooking and silk but it also provides a number of health benefits that make them highly appealing.

This book aims to provide a brief and simple description of the background, agronomy aspects and physicochemical properties of mulberry plant. This book will provide readers a comprehensive aspect of pre-processing methods of mulberry plant, and the potential of this plant as antimicrobial agent. Finally, this book also provides readers with a self-contained guide on the application of statistical analysis in mulberry plant related research.

Therefore, this book is designed as a quick reference text, with the aim that researchers, students, academicians with little experience in mulberry plant could grasp their understanding of the scientific aspects of the plant. This book will also be of significant interest to those working or doing research in the applied sciences.

Siti Nuurul Huda Mohammad Azmin
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STATISTICS ANALYSIS FOR HERBAL DATA

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INTRODUCTION

In the present data-driven era, having a good grasp on how to organize, analyse and extract the real message from the data insight is the solution to unveil meaningful information. These information have much to contribute to our cognitive process, in particular, it helps researchers to generalize or derive new knowledge for the benefit of all mankind. Research investigations made up of research establishment, testing and validation, evaluation, etc. are undoubtedly creating colossal volume of data in the literature, and of course, herbal medicine research focusing on mulberry makes no exception. While statistics are somewhat an abstractive idea to understand yet abhorrent to many (Petrie & Watson, 2006), it is definitely an indispensable tool for all existing disciplines so that a better decision can be made based upon the outcome of the statistical analysis. This chapter is written to give an introductory text concerning the statistical concepts, statistical methods/techniques, and interpretation of results which are useful in the