

Specification : Fermented Tea Leaf Extract / สารสกัดใบเมี่ยง

(Manose RM-0085)

**(Application : An active ingredient for anti-oxidant, anti-diabetic and immunomodulatory/
refreshment in food supplements / สารสำคัญในผลิตภัณฑ์เสริมอาหารต้านปฏิกิริยาออกซิเดชัน**

ลดระดับน้ำตาลในเลือดและกระตุ้นภูมิคุ้มกัน/ ให้ความสดชื่น)

1. Name of the raw material : Fermented Tea Leaf Extract
2. Active components : catechins, flavonoids, anthocyanins และ phenolic acids⁽¹⁾
3. Common and scientific name/ Family of the plant : Fermented Tea Leaf (*Camellia sinensis* L. (Kuntze))/ THEACEAE
4. Physical appearance : Dark brownish solid with herbal odor (for solid crude extract) and light brown clear solution with herbal odor (for extract solution)
5. pH : 5
6. Standardization : HPLC fingerprint using catechin as a marker
7. Stability of active constituent : Catechin was stable at room temperature and light protection condition⁽²⁾
8. Solubility : Soluble in water and ethanol
9. Microbial contamination : No pathogenic microorganism with less than 1,000 cfu/g of the total plate count of bacteria, yeast and fungi which is conformed to the Thai FDA regulation
10. Biological activities : Anti-oxidant⁽¹⁾, anti-cancer⁽¹⁾, anti-diabetic⁽¹⁾, anti-bacterial⁽¹⁾ and immunomodulatory effect⁽¹⁾
11. Animal / human performance test : Anti-oxidant and anti-diabetic in animals⁽¹⁾
12. Safety : No skin irritation in human volunteers / LD₅₀ > 5 g/kg BW in rats

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13. Pharmaceutical, food supplement or cosmetic applications : Anti-oxidant, anti-diabetic immunomodulatory and refreshment food supplements
14. Recommended concentrations in the product : 0.1-10% w/w for dietary supplement products (the solid crude extract 0.1%, while 10% for the 1% crude extract in propylene glycol)
15. Storage : Keep in tight and light protection container at room temperature
16. Precautions : None
17. Cost per kg : Please request

References

1. Zhao T, Li Chao, Wang S and Song X. (2022) Green tea (*Camellia sinensis*): A review of its phytochemistry, pharmacology and toxicology. **Molecules**. 27: 3909.
2. Zeng L, Ma M, Li C and Luo L. (2017) Stability of tea polyphenols solution with different pH at different temperatures. **International Journal of Food Properties**. 20(1): 1-18.