

Technical Data Sheet

Product Name	Tea Polyphenols
Synonyms	Camellia sinensis, GTP
CAS No	84650-60-2
Molecular Structure	HO OH OH OH
Specification	Polyphenols: 50%min. ~98%min. 1)Tea polyphenols for Functional beverages. Functional foods 2)Tea polyphenols for Animal feed 3)Tea polyphenols for Baking Foods. Snack Foods 4)Tea Polyphenol for Meats 5)Tea Polyphenol for Medicine & Health Products and Cosmetics
Application	1. Application of tea polyphenols in aspects such as food and beverage Work as antioxidant. The tea polyphenols is the natural grease antioxidant, it's anti-oxidant activation is superior to BHT and BHA, also superior to vitamin E too, it is widely applied in food industry to prevent and delay the lipid from oxidation or spoilage. 2. Application of tea polyphenols in aspects such as medication and health care a). Reduce blood fat, anti cardiovascular diseases, reduce blood sugar, and treat diabetes mellitus. b). Anticancer, anti-radiation, anti-radiation and increase leucocyte c). The tea polyphenols not only can stop many kinds of carcinogen such as nitrite from compounding, but also can kill and wound the cancer cell directly and improve the immunity of organism
Hazard Class	Non-dangerous goods
Packing	In 25kgs net bag
Quantity /20'FCL	