

Green Tea Extract



HISTORY

Green tea originated in China, but has made its way across the world and gained popularity in many cultures.

PRODUCTION

Green tea leaves are processed using either artisanal or modern methods. We use various extraction methods in order to meet consumer needs.

CATECHINS

Green tea, made from *Camellia sinensis* leaves and buds, is tea that has not undergone the same withering and oxidation process used to make oolong teas and black teas.

There are several varieties of green tea, and they differ based on the variety of *C. sinensis* used, the growing conditions, horticultural methods, production processing, and time of harvest. Green tea is grown and processed using a variety of methods to ensure that maximum amounts of polyphenols and volatile organic compounds are retained, which affect aroma and taste.

Polyphenols found in green tea include: epigallocatechin gallate (EGCG), epicatechin gallate, epicatechins, flavanols and flavonoids.

APPLICATIONS

In **meats**, label-friendly **green tea extract** can be used:

- in injected red meats and all beef/pork sausage applications
- to maximize flavor and color retention during long-term storage
- combined with rosemary for best efficacy

when combined with:

- rosemary
- acerola

Format

- water soluble, liquid or dry

In **baked goods, snacks and oils**, label-friendly **oil-soluble green tea extract** can be used:

- for protection of bulk oils during storage and transportation

and can be combined with:

- rosemary
- tocopherols

Format

- liquid, oil soluble

Sources:

https://en.wikipedia.org/wiki/Green_tea
<https://www.supermarketperimeter.com/articles/1933-choose-the-right-clean-label-extract-for-shelf-life>
<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC3857415/>
<https://www.artoftea.com/blogs/tea-101/what-is-green-tea>

