

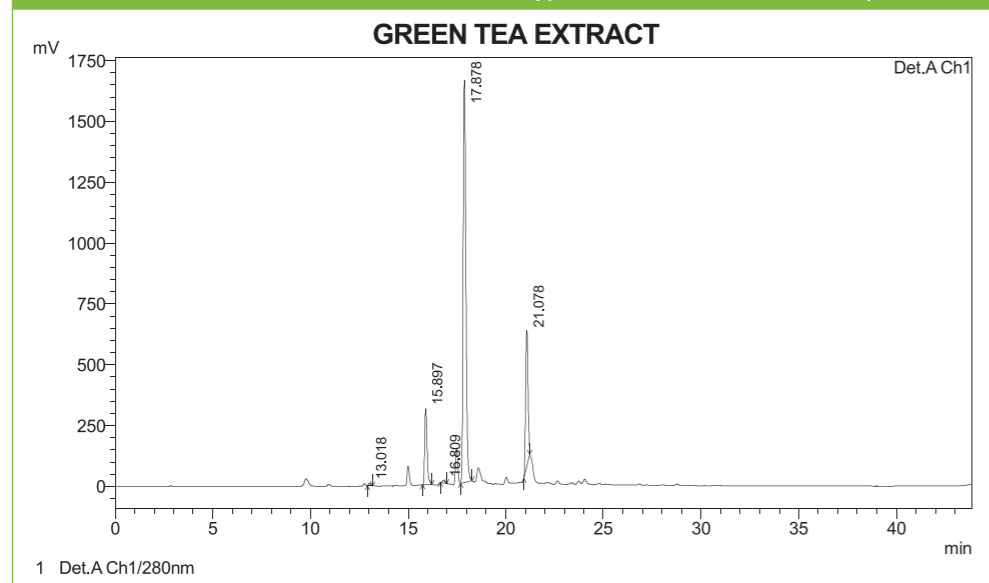
GREEN TEA EXTRACT Quality Assurance

Our strict QC regime ensures all the Green Tea Extract batches strictly adhere to our self-quality control test parameters and assay protocol standardized by HPLC. This ensures the highest purity product reaches our Customers.

Specification	
Description	: Brown to brownish green color powder with characteristic odor
Solubility	: Soluble in hot water
Loss on drying	: Not more than 6.0%
Heavy Metal	: Not more than 20 ppm
Arsenic	: Not more than 1.0 ppm
Lead	: Not more than 10 ppm
Tapped Bulk Density	: Between 0.30 and 0.50 g/ml
Loose Bulk Density	: Between 0.15 and 0.30 g/ml
Sieve Test (60mesh)	: Not less than 100.0%
Total Polyphenol	: Not less than 80%
Total Catechin	: Not less than 55%
EGCG	: Not less than 35%
Caffeine	: Not more than 5%
Microbiological Profile	: As per JPN food regulation



HPLC test confirmation for content of Polyphenol and other active compounds



GREEN TEA



GREEN TEA EXTRACT

BIO ACTIVES JAPAN CORPORATION



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The statements and product shown here have not been evaluated by the Food and Drug Administration.
 This product is not intended to diagnose, treat, cure, or prevent any disease.



Green Tea Cultivation

- Selection and propagation of cultivar nurseries.
- Monitored cultivation & harvesting process.
- Harmful pesticides free cultivation process.
- Real time software enabled track and trace technology.

1



Extraction & Processing

- Dedicated botanical continuous and batch extraction facility.
- ISO, GMP, Kosher and HALAL complying production line.
- Proprietary extraction process ensuring harmful organic solvent free processing.
- Custom blends for polyphenols upon request.

2

GREEN TEA EXTRACT PRODUCTION PROCESS

SEED TO SHELF TRACEABILITY SYSTEM

GREEN TEA EXTRACT

3

- Every lot tested for active components – Polyphenols, catechins, EGCG, caffeine.
- Heavy Metals, Pesticides, Physical analysis, Microbiological analysis for every lot.

Quality Check and Assurance



4

- Safety profiling and toxicity data (LD50) following OECD guidelines.
- HPLC & other analytical reports available for customers upon request.

Safety Profiling and Confirmation



Green Tea

- Green tea is made solely with the leaves of *Camellia sinensis*, which has undergone minimal oxidation during processing.
- Green tea has a long history of use dating to approximately 5000 years.
- Botanical evidence indicates that India and China were among the first countries to cultivate tea.
- Scientific research supports prevention of various disease conditions associated with the consumption of green tea.
- The therapeutic benefits of green teas are due to the presence of four major catechins: epicatechin, epigallocatechin, epicatechin gallate, and epigallocatechin gallate (EGCG).

Indian Tea

1. The tea industry in India is more than 170 years old. More than two million people are directly involved in the labour intensive tea industry in India.
2. India accounts for 31% of the global production of tea. India currently has approximately one million acres (400,000 hectare) under tea cultivation.
3. India offers a variety of tea ranging from the original Orthodox, CTC, Green Tea, the aroma and flavor rich Darjeeling Tea, the strong Assam and Nilgiris Tea.
4. With three geographically and distinctly different tea growing regions: India produces three entirely different teas both in style and in taste and flavour. The three regions are: Darjeeling (North-Eastern India), Assam (far North-East India) and Nilgiris (South India).

Clinical Indications



Weight Management

Human clinical studies of green tea extract containing 90 mg EGCG taken three times daily concluded that men taking the extract burned 266 more calories per day than those in the placebo group and that green tea extract's thermogenic effects may play a role in controlling obesity. Green tea polyphenols have also been shown to markedly inhibit digestive lipases in vitro, resulting in decreased lipolysis of triglycerides, which may translate to reduced fat digestion in humans.

(Juhel C, Armand M, Pafumi Y, et al. Green tea extract (AR25) inhibits lipolysis of triglycerides in gastric and duodenal medium in vitro. J Nutr Biochem 2000;11:45-51).

In another recent human clinical study conducted by researchers in Italy indicated that Green Tea supplementation diet (standardized for 60% Polyphenols and 40% EGCG) at doses of 300 mg per day followed by a hypocaloric diet induced approximately an average weight loss of 14 kg over a period of 90 days. The study also showed reduction in BMI by 12% in the treated subjects and also a waistline reduction of 14%. The biochemical parameters also showed a reduction in terms of total cholesterol, LDL and triglycerides and a marked increase in the HDL, and GH.

(Francesco D et al. High Bioavailability of a standardized green tea extract – A clinical study on anti-obesity activity. International Journal of Science & Marketing for Nutraceuticals Actives; 2008 7(1) 21-28).

Bone Health

Tea consumption has been linked to greater bone mineral density. A study showed that tea consumption protects against the risk of hip fractures. A British study with more than 1,200 women, aged 65 to 76 years, showed that women who consumed tea had greater bone mineral density than women who did not consume tea. In additional cross-sectional study in Japan it was found that patients who drank green tea regularly had significantly higher bone mineral density in comparison to those who did not.

Tea drinking and bone mineral density in older women. Am J Clin Nutr 71(4):1003-1007, 2000. Diet and lifestyle associated with increased bone mineral density: cross-sectional study of Japanese elderly women at an osteoporosis outpatient clinic. J Orthop Sci. 2007 Jul;12 (4):317-20.

