GREEN TEA Extract Tokyo T EGCG 30% TX30

WHY JAPANESE GREEN TEA?

GREEN TEA has been researched by the Japanese researcher since long time. MIREI International is specialized for Japanese traditional food as health food ingredient.

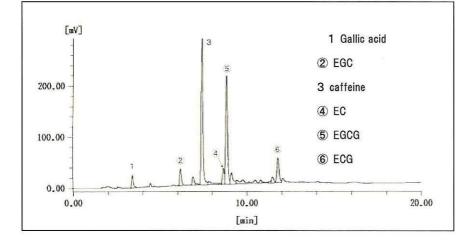
The main catechin is EGCG, which is basically contained 30% in Green tea extract.

Our EX is standardized, the original tea leafs are highly rich in polyphenols with strict quality control in term of pesticides and heavey metals.

Green tea has a unique dietary source of Catechins, such as Epigallocatechin gallate (EGCG)

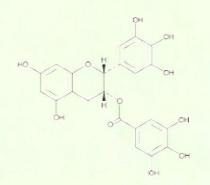
Green tea extract

Botanical name	Camellia Sinensis
Extraction Part	Leaf
Application	Antibacterial, Antioxidant, Anti-inflammatory,
	Anti-cancer, Anti-thrombosis, Anti-diabetes,
	Anti-arthritic, Cholesterol lowering etc





EGCG



Epigallocatechin gallate(EGCG) is a principle phenolic antioxidant found in a variety of plants, including green and black tea. EGCG inhibits cellular oxidation of low density lipoproteins. EGCG is readily detected in human plasma at ng/ml levels following oral ingestion. EGCG inhibits the peroxynitrite –induced formation of the oxidative injury makers 8-hydroxy-2-deoxyguanosine and 3-nitrotyrosin.



Japan Green Tea Extract: Tokyo-T

The best Japanese Tea Extract for nutritional applications

Green tea (Camellia sinensis) has been acclaimed for its antioxidant properties, attributed to the presence of polyphenols such as epigallocatechin gallate (EGCG). These compounds promote health by preventing lipid oxidation and have been proven to possess antibacterial, antiviral and antiinflammatory effects.

The polyphenols in Tokyo-t green tea are responsible for its medicinal properties. These include (+) catechin (C), (+) gallocatechin (GC), (-) epicatechin (EC), (-) epigallocatechin (EGC) and (-) epigallocatechin gallate (EGCG).

The antioxidative activity increased in the following order: EC<ECG<EGCG. In view of these results, the potential use of the polyphenols in green tea as effective natural antioxidants in foods has also been explored.

Tokyo-t come from the prefecture of Shizuoka, Japan has two claims to fame. First, it is the heart of this tea-drinking country's tea region. Not only do the inhabitants grow and process huge amounts of tea here, they also produce- and consume- large amounts of tea-containing products, including tea-flavored gum, candy, toothpaste, and even shampoo, not to mention drink multiple cups of tea every day. Shizuoka is also becoming well known because of its extraordinarily low death rate from cancer, especially stomach cancer. When Japanese researchers looked more closely at the demographics of the region, they found that those towns with the highest tea consumption had the lowest levels of cancer.

Tokyo T extract is 100% Japanese

Tokyo-T extract is 100% green tea, Sencha

Tokyo-T extract is garanted and standardized in (-) epigallocatechin gallate (EGCG)

Tokyo-T is granted by a scientific committee from Japan

Tokyo-T also available as decaffeinated.

Ingredient Recommended by SFA & ISANH

In order to purchase the extract or pure tea leaves, please contact Mirei International Mrs Mizuho Nasu mizuhinasu@kne.biglobe.ne.jp

Tokyo T: Best Japanese Green Tea

Tokyo-T will be displayed during Tea and Health World Congress

Tokyo T is 100% Japanese Tokyo-T is 100% green tea, Sencha Tokyo-T is granted by a scientific committee from Japan

Ingredient Recommended by SFA & ISANH



For Green Tea Leaves, Tokyo-T can be purchased by contacting your country agent.

For all information, please contact Mirei International Mrs Mizuho Nasu mizuhinasu@kne.biglobe.ne.jp