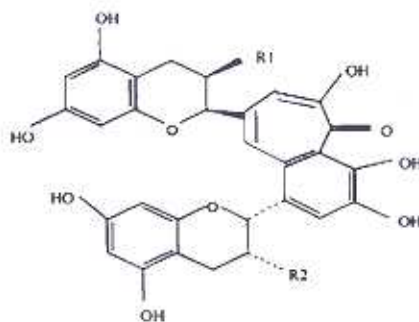


# PRODUCT PROFILE

## THEAFLAVINS

Ninety per cent of tea catechins can be converted to Theaflavins.

### Structure of Theaflavin and its gallates



#### TF-1

R1 = OH, R2 = OH

#### TF-2

Theaflavin-3-monogallate

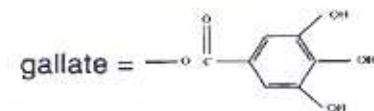
R1 = OH, R2 =gallate

theaflavin-3'-monogallate

R2 = OH, R1 = gallate

#### TF3

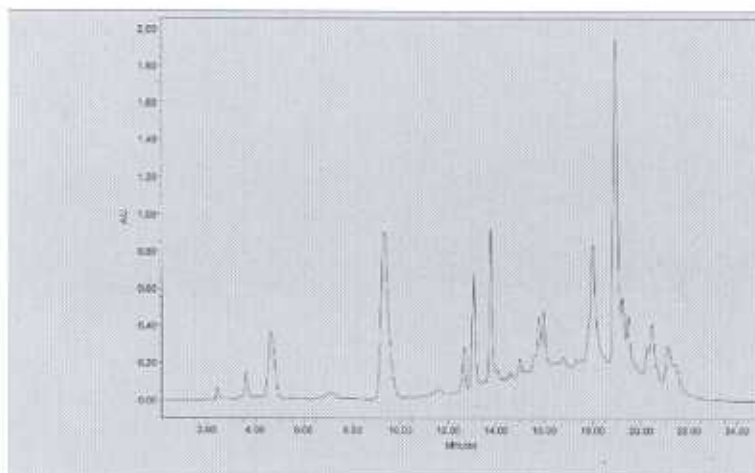
R1 = R2 = gallate



### Properties of Theaflavins

- Anti-oxidant
- Anti-mutagenic
- Food colorant
- Cancer risk reduction
- Gingivitis (periodontal disease)
- Lowering of blood cholesterol
- Lowering of high blood pressure
- Improved immune function
- Improved prostate health

## HPLC profile after bioconversion of catechins to theaflavins



**1 Kg of catechin extract from leaf will convert to approx. 750 g of Theaflavins at an approx. cost of Rs. 7500.0 in an upscaled facility/pilot plant.**

**Packing suggestions: The dry powder can be packed preferably in air tight aluminium lined bags.**

**Technology transfer will be governed by CSIR Guidelines.**

**On site testing of quality parameters is available through quality control laboratory.**

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