Development, adoption of green technology for commercial production of Tea catechins and its formulations



Ajay Rana, Mohit Sharma, Ashu Gulati and Sanjay Kumar **CSIR-Institute of Himalayan Bioresource Technology, Palampur** +91 1894 230411, E. mail: director@ihbt.res.in





Sushrut Sharma, Parveen Sharma and S. K. Sharma M/s Baijnath Pharmaceuticals Pvt. Ltd. Paprola, (H.P.) 1 9868400224, E. mail: baijnath.phar@gmail.com

Introduction

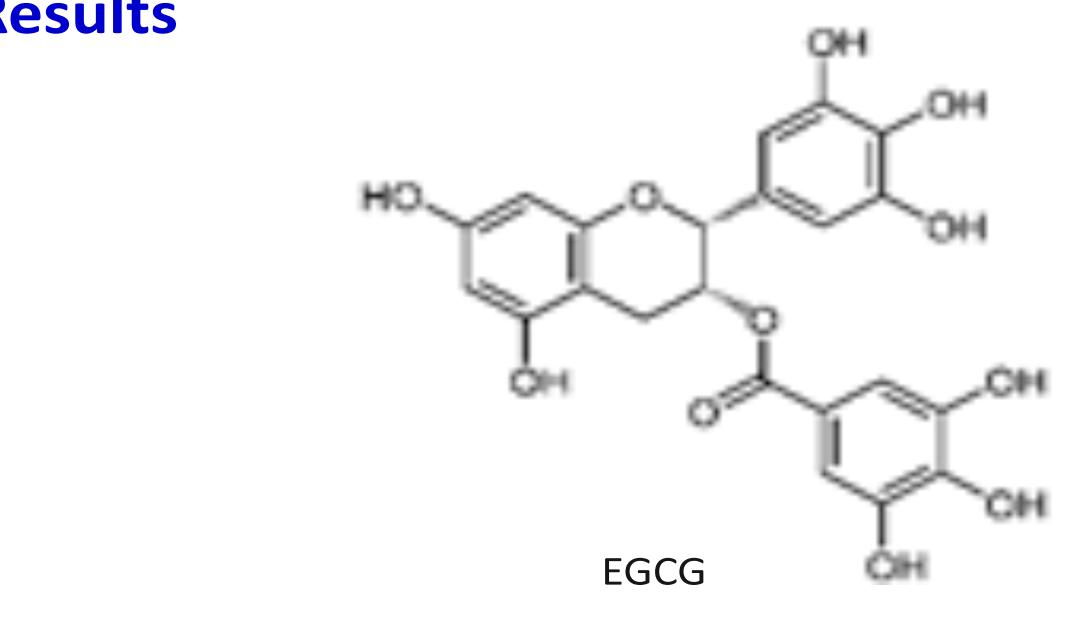
- Tea is a major plantation crop cultivated in large part of the world
- Kangra tea of Himachal is well known for its quality
- It is one of the richest source of natural antioxidants called as catechins
- Globally tea catechins has emerged as most demanded nutraceuticals for lipid lowering,
- > Catechins are recognised as nutraceuticals by FSSAI and GRAS

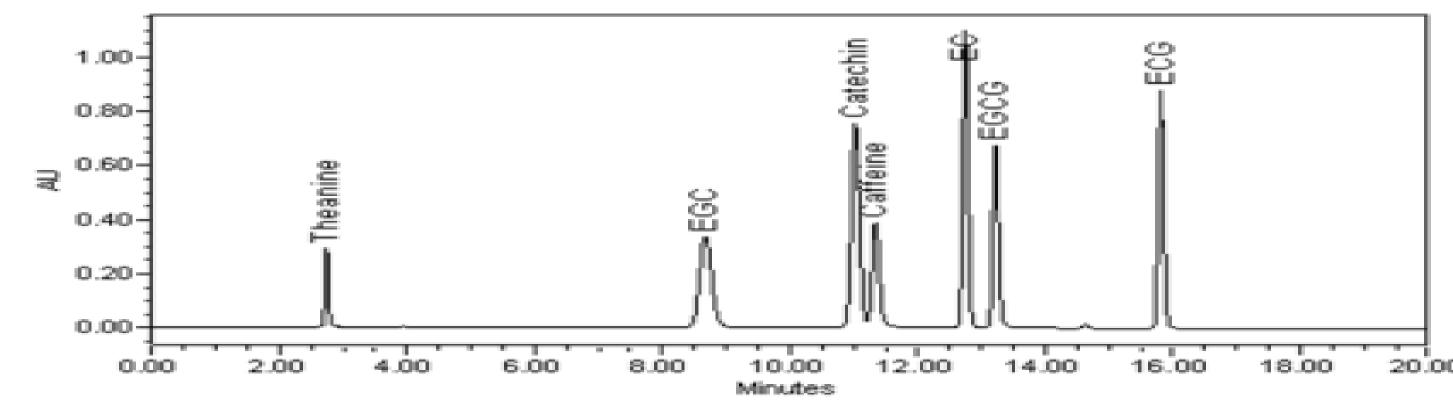


Aims and Objectives

- Optimization of up-scaled production of catechins at green leaf (100 Kg/batch)
- Develop suitable purification system of catechins to internationally acceptable standards (up to 60% of total catechins)

Results





A green and sustainable process has been developed for obtaining catechins from tender as well as coarse tea leaves

The catechins obtained are free from toxic chemical and solvent residues

Summary and Conclusions

Tea is a unique source of natural antioxidant nutraceuticals. Thus harvesting these valuable nutraceuticals by green and sustainable approach has huge commercial and health benefits

A green and sustainable methodology has been opted for extraction and purification of catechins



Tea catechins products

- Vital tea capsules
- Vital tea tablets
- **Ever Young cream**





BIRAC for finiancial support



Patents: US; 2015/0051422 A1 China; CN104105685 A Japan; JP2015508070 A PCT; WO 2013/118152 A1



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