

Quantitative Analysis of Catechins in Tea Leaves

In collaboration with the National Agriculture and Food Research Organization,



Shimadzu Corporation has been developing a simple, quick and accurate method of analyzing functional components in agricultural and food products.

This report introduces a quantitative method for catechins analysis in tea leaves and presents the results obtained in two kinds of them. Catechins, a kind of polyphenols, are classified into flavanols which are a group of flavonoid compounds. There are four main green tea catechins: epigallocatechin gallate, epigallocatechin, epicatechin gallate and epicatechin. In this report, the catechins shown in Table 1, including these green tea ones, were analyzed.

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Table 1 Target Compounds

Compound	Abbreviation
Catechin	C
Epicatechin	EC
Gallocatechin	GC
Epigallocatechin	EGC
Catechin gallate	CG
Epicatechin gallate	ECG
Gallocatechin gallate	GCG
Epigallocatechin gallate	EGCG
Epicatechin 3-O-(3"-O-methyl)gallate	ECG3"Me
Epigallocatechin 3-O-(3"-O-methyl)gallate	EGCG3"Me
Caffeine	—

Sample Pretreatment

The extraction was performed in the reference of methods for lutein analysis by Japanese Agricultural Standards (JAS) ^{1), 3)}. The workflow is shown in Fig. 1. The extract obtained from crushed tea leaves using a mixed solution of phosphoric acid and ethanol, was then diluted 10 times in water to obtain the analysis sample.

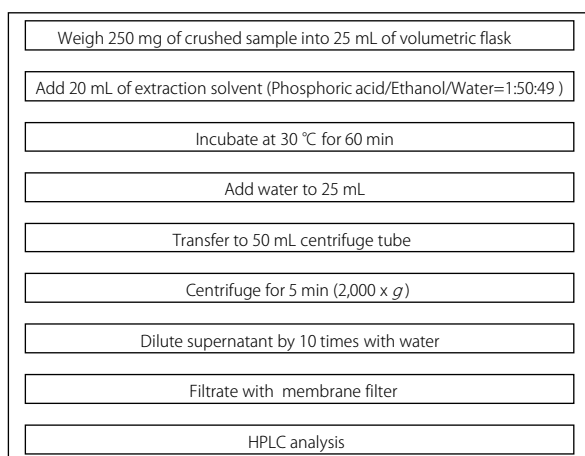


Fig. 1 Pretreatment Workflow

Analytical Conditions

The analytical conditions were determined in the reference of methods specified by JAS^{1), 2), 3)}. The analytical conditions are shown in Table 2.

Table 2 Analytical Conditions

System	: Nexera™ X3
Column	: Shim-pack™ GIST C18 (150 mm × 4.6 mm I.D., 3 μm P/N : 227-30011-07)
Mobile phases	: A) 0.2% Phosphoric acid in H ₂ O B) MeOH/Acetonitrile=15 : 5 (v/v)
Gradient Program	: B conc. 20% (0-10 min) - 35% (12.5-20 min) - 70% (20.01-25 min) - 20% (25.01-30 min)
Flow rate	: 0.8 mL/min
Column Temp.	: 40 °C
Injection volume	: 10 μL
Detection	: PDA 242 nm (GC, EGC), 272 nm (others)

Analysis Results of Standards

The linearities were determined by the standards analysis. Fig. 2 shows the calibration curves and Fig. 3 shows representative chromatograms. Table 3 shows the dynamic range and the coefficients of determination. Good linearities were obtained with a coefficient of determination (R²) ≥ 0.999 for all compounds.

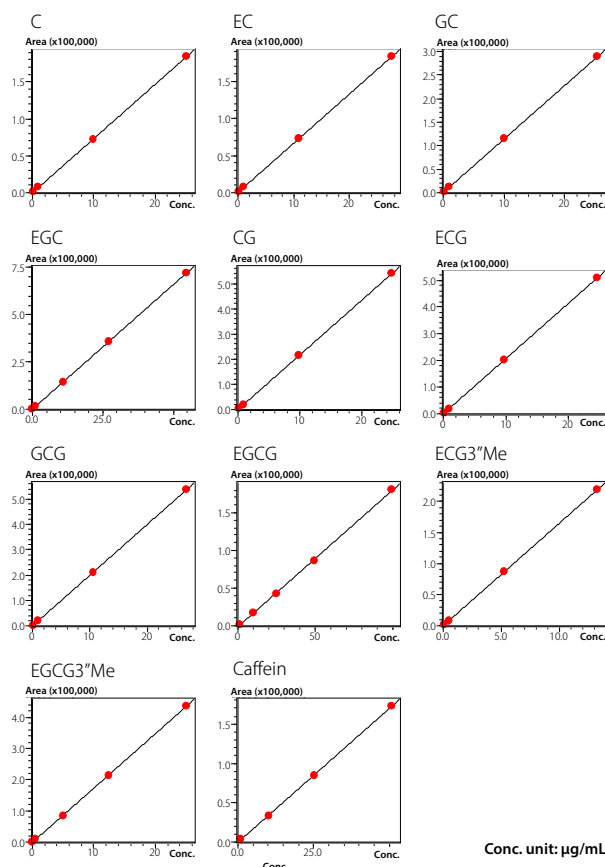


Fig. 2 Calibration Curves

Conc. unit: μg/mL

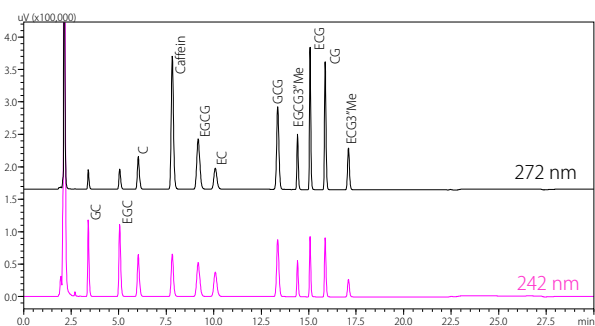


Fig. 3 Chromatograms of Standard Samples

Table 3 Linear range and Coefficient of determination (R²)

Compound	Linear range (μg/mL)	Coefficient of determination (R ²)
C	0.100 - 25.05	0.9999
EC	0.110 - 27.5	0.9999
GC	0.101 - 25.3	0.9999
EGC	0.109 - 54.5	0.9999
CG	0.0990 - 24.75	0.9999
ECG	0.0982 - 24.55	0.9999
GCG	0.107 - 26.75	0.9999
EGCG	0.992 - 99.2	0.9993
ECG3*Me	0.053 - 13.25	0.9999
EGCG3*Me	0.050 - 25	0.9998
Caffein	1.012 - 50.6	0.9999

Repeatability Test Results of Tea Leaf Extracts

Seven extracts were prepared from two kinds of tea (Yabukita, Benifuuki) and repeatability test was performed to confirm validity. Table 4 shows the results.

Table 4 Repeatability Test Results (n=7)

Compound	Repeatability (%RSD)	
	Yabukita	Benifuuki
C	1.30	1.15
EC	0.89	1.21
GC	1.19	1.21
EGC	0.82	0.87
CG	< LLOQ	< LLOQ
ECG	1.01	1.19
GCG	< LLOQ	< LLOQ
EGCG	0.98	1.15
ECG3*Me	< LLOQ	1.90
EGCG3*Me	< LLOQ	1.45
Caffein	0.83	1.12

Quantitative Results for Tea Leaves

The extracts of two kinds of tea (Yabukita, Benifuuki) were analyzed to determine the content of catechins. Fig. 4 shows the chromatograms and Table 5 shows the calculated content of each catechin in tea leaves.

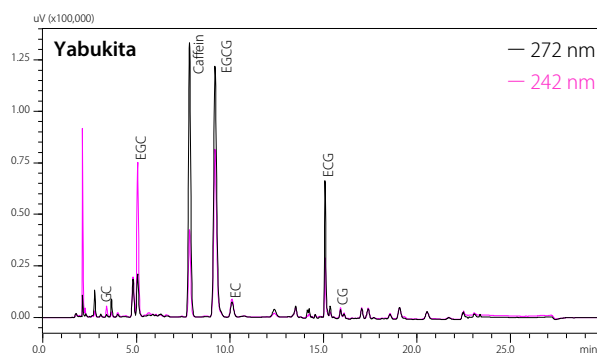


Fig. 4 Chromatograms of Tea Leaf Extracts

Table 5 Catechin Content in Tea Leaves

Component	Content (g/100g)	
	Yabukita	Benifuuki
C	0.03	0.13
EC	1.26	1.12
GC	0.25	0.16
EGC	3.69	3.21
CG	< LLOQ	< LLOQ
ECG	1.62	2.15
GCG	< LLOQ	< LLOQ
EGCG	7.70	8.83
ECG3*Me	< LLOQ	0.44
EGCG3*Me	< LLOQ	1.39
Caffein	3.30	3.85

Conclusion

- Using Nexera series, simultaneous analysis of 11 catechins was performed.
- The catechins quantification results show a difference in content depending on the kind of tea leaves.

<References>

- Japanese Agricultural Standards. Determination of the O-methylated Catechin in 'Benifuuki' Green Tea (*Camellia sinensis* L.) — High-performance liquid chromatographic method (JAS 0002)
- Mari Maeda-Yamamoto. Analytical Method of Green Tea Catechins (including Isomer Catechins), Food Functionality Evaluation Manual (IV) (<http://fmric.or.jp/ffd/kinousei-hyoka4.html>)
- Hideki Horie, Mari Maeda-Yamamoto, Tomomi Ujihara and Katsunori Kohata. Extraction of Tea Catechins for Chemical Analysis. Tea Research Journal. 94, 60-64 (2002)

This analytical method was developed in collaboration with the National Agriculture and Food Research Organization (scheduled from April, 2019 to March, 2022) at the Collaborative Research Laboratory for Analysis of Food Functionality in Shimadzu's Healthcare R&D Center. The analytical method and analysis data presented in this report were provided by Mr. Hironori Juichi and Ms. Yayoi Ichiki, researchers at the National Agriculture and Food Research Organization. Nexera and Shim-pack are trademarks of Shimadzu Corporation in Japan and/or other countries.



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