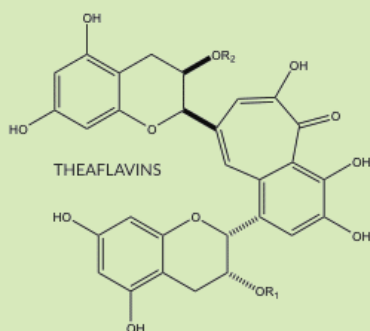


Infographic: What's Really Inside Your Tea Bag

Compound Interest

THE CHEMISTRY OF TEA

POLYPHENOLS IN TEA



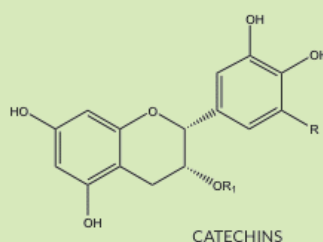
A strong cup of tea usually contains around 180-240mg of polyphenol compounds. Compounds called catechins are the building blocks of black tea polyphenols; they are oxidised to form theaflavins and thearubigins.

Theaflavins comprise 3-5% of black tea, and are responsible for its red-orange appearance.

'Thearubigins' is the term for a wide range of polyphenols whose structures remain largely unknown, but they are also thought to contribute to tea's colour & taste.



THE EFFECT OF MILK ON POLYPHENOLS



The compounds in tea derived from catechins can have antioxidant effects on the body - research has shown these could have beneficial effects on cardiovascular health.

It has been suggested that casein proteins in milk could bind to polyphenols and as a result prevent their antioxidant effects, but research on this subject remains conflicted.

2014 COMPOUND INTEREST - WWW.COMPOUNDCHEM.COM

Much like coffee, tea contains a hugely wide variety of chemical compounds, but some of the most important in terms of its taste and colouration are the polyphenols.

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<http://www.foodmanufacturing.com/news/2014/07/infographic-whats-really-inside-your-tea-bag>