Multifunctional effects of green tea catechins on lipid metabolism

Date
Saturday, 16 May, 2015
12:30 - 13:30

Chair
Kazuo Kondo, M.D., Ph.D.
Professor
Faculty of Food and Nutritional Sciences,
Toyo University

Lecturer
Ikuo Ikeda, Ph.D.
Professor
Laboratory of Food and Biomolecular Science,
Graduate School of Agricultural Science,
Tohoku University

Venue
Room 416+417,
The Conference Center,
Pacifico Yokohama

Green tea, which is made from non-fermented leaves of Camellia sinensis, is a popular beverage consumed worldwide. It contains a lot of characteristic polyphenols, green tea catechins. Green tea catechins have various health benefits, which include hypocholesterolemic and antiobesity activities. In Japan, green tea drinks enriched by catechins are marketed as functional foods which are expected to exhibit these activities.

In this seminar, multifunctional effects of green tea catechins on lipid metabolism and proposed its mechanisms will be presented.