

Multifunctional effects of green tea catechins on lipid metabolism

◆Date

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

◆Chair

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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.