CBC SEMINAR ANNOUNCEMENT

Dr. Ying Joy Zhong
Memorial University of Newfoundland

Green Tea Polyphenols: Structure Modification and Applications in Food and Natural Health Products

Tea is the second most popular beverage worldwide and a major source of dietary polyphenols that are known to render a myriad of health benefits. Epigallocatechin gallate (EGCG), the predominant polyphenol in green tea and a powerful antioxidant, has been proposed as a functional ingredient in the food and health-related industries. However, the hydrophilic nature of EGCG restricts its use in lipophilic media and its absorption by the cells in vivo. Structure modification of EGCG via esterification with long-chain fatty acids can serve as a useful tool to enhance its lipophilicity and therefore improve its bioactivities in more diverse food and biological systems and its bioavailability in the body. Additional advantages or synergism may be rendered by incorporation of the health beneficial omega 3 fatty acids.

Date: 6th July 2011 (Wednesday)
Time: 10.45am – 12.15pm
Venue: NTU SPMS CBC Building Level 2, Conference Room
Host: Asst. Professor Xing Bengang