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Effect of extraction time on physiologically important constituents of green tea (*Camellia sinensis*) using GC/MS

Adil Gani
University of Kashmir, India

Two types of green tea samples fine and superfine were subjected to varied extraction times (20, 40, and 120 minutes) at constant temperature of 90°C. These tea extracts of were then subjected to GC-MS analysis. The phytochemical composition of these extracts showed some variations depending upon the type of sample possibly due to genetic, environmental and processing conditions. Among different time combinations it was seen that a time period of 20-40 minutes was generally suitable for most of the samples for retaining a higher percentage of physiologically significant phytochemicals in the extract. Also pthalic acid a toxin was reported to be present in superfine variety but the tea extracts of fine tea variety did not yield any of it.

Keywords: *Camellia sinensis*, Extraction, Phytochemicals, GC-MS analysis, Caffeine, Pthalic acid

adil.gani@gmail.com