

Chemical profiling of some promising black tea brands with special reference to cup quality

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Cup quality of tea is an ultimate source to diagnoses the health-related attributes and might be predicted through chemical profiling. Present research was conducted in different available tea brands for exploring their phytochemical profiling with special consideration of tea cup quality. Research design was based upon the extraction of antioxidant with varied concentration of methanol and optimization of extraction criteria. Higher extraction yield was noted for 20 minutes as compared to 10 minutes. As a function of extraction time, various tea quality parameters were increased. The values regarding cup quality indicated that T1 (commercial brand 1) hold highest theaflavin as 1.84% in contrast with T 4 (loose pack) that contained lowest as 1.78%. Whereas, T5 had highest level of theabromin (20.23%) indicating strong color and brightness of the extract but lessen its allied health benefits. In general tea extract, which was under study, exhibited good antioxidant and free radical scavenging activity ranging from 39.36 to 44.87 and 47.56-70.01%, respectively. Caffeine content was seemed to be in safe limit (1.17-1.39%) that was an indicator of their safety and multidimensional health benefits.

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