

Accepted Manuscript

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PII: S0308-8146(18)31103-8

DOI: <https://doi.org/10.1016/j.foodchem.2018.06.130>

Reference: FOCH 23091

To appear in: *Food Chemistry*

Received Date: 26 March 2018

Revised Date: 24 June 2018

Accepted Date: 26 June 2018



Please cite this article as: Liu, Y., Luo, L., Liao, C., Chen, L., Wang, J., Zeng, L., Effects of brewing conditions on the phytochemical composition, sensory qualities and antioxidant activity of green tea infusion: A study using response surface methodology, *Food Chemistry* (2018), doi: <https://doi.org/10.1016/j.foodchem.2018.06.130>

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Effects of brewing conditions on the phytochemical composition, sensory qualities and antioxidant activity of green tea infusion: A study using response surface methodology

Yan LIU^a, Liyong LUO^{a,b}, Chenxi LIAO^a, Li CHEN^a, Jie WANG^c, and Liang ZENG^{a,b,*}

^a College of Food Science, Southwest University, No. 2 Tiansheng Road, Beibei District, Chongqing 400715, People's Republic of China

^b Tea Research Institute, Southwest University, No. 2 Tiansheng Road, Beibei District, Chongqing 400715, People's Republic of China

^c Tea Research Institute of Chongqing Academy of Agricultural Science, Yongchuan District, Chongqing 402160, People's Republic of China

Abstract: Green tea is a highly consumed beverage, and the phytochemical composition, sensory qualities, and antioxidant activity of tea infusion are significantly affected by brewing conditions. However, the simultaneous effects of brewing conditions on the infusion are unknown. This study aimed to model the effects of brewing conditions (temperature, time, water/tea ratio and particle size) on the phytochemical composition, sensory profiles and antioxidant activity of green tea infusion using response surface methodology. The regression models describing the brewing of detected indexes were significant ($p < 0.01$) and reliable ($R^2 \geq 0.854$). Particle size had the greatest negative effects on the phytochemical composition and

* Corresponding author.
E-mail address: zengliangbaby@126.com (Liang Zeng)

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