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ACCEPTED MANUSCRIPT

The enhanced inhibition of water extract of black tea under baking treatment on α -amylase and α -glucosidase

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Highlights

- Baking enhanced the ability of black tea extract inhibiting α -amylase activity
- Baking enhanced the ability of black tea extract inhibiting α- glucosidase activity
- Thermal process increased the content of tea polyphenols with low polarity
- Baking reinforced the interaction between black tea extract and tryptophan residues
- Water extract of black tea further increased the α helix content of α -amylase

Abstract

This paper studied the inhibition of water extract of natural or baked black tea on

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