- 1 Food Chemistry (Research paper)
- $\mathbf{2}$

3	Transformation of tea catechins and flavonoid glycosides by treatment with
4	Japanese post-fermented tea acetone powder
5	
6	Takashi Tanaka [*] , Hirotaka Umeki, Sachi Nagai, Takuya Shii, Yosuke Matsuo, Isao
7	Kouno
8	
9	Department of Natural Product Chemistry, Graduate School of Biomedical Sciences,
10	Nagasaki University, 1-14 Bunkyo-machi, Nagasaki 852-8521, Japan
11	

^{*} Corresponding author at: Department of Natural Product Chemistry, Graduate School of Biomedical Sciences, Nagasaki University, 1-14 Bunkyo-machi, Nagasaki 852-8521, Japan, Tel: +81 95 8192433, E-mail address: t-tanaka@nagasaki-u.ac.jp (T. Tanaka)

Abstract: Japanese post-fermented teas are produced by a combination of aerobic and 13anaerobic microbial fermentation of the leaves of tea plant. Recently, we revealed that 14 tea products contain characteristic polyphenols identical to the tea catechin metabolites 1516 produced by mammalian intestinal bacteria. such as (2S)-1-(3',4',5'-trihydroxyphenyl)-3-(2",4",6"-trihydroxyphenyl)-propan-2-ol (EGC-M1). 1718 In the present study, degradation of epigallocatechin-3-O-gallate (EGCg) and 19epigallocatechin (EGC) with acetone powder prepared from Japanese post-fermented 20tea was examined. Under aerobic conditions, EGCg was hydrolyzed to EGC and gallic acid, which were further converted to gallocatechin (GC) and pyrogallol, respectively. 21Under anaerobic conditions, EGCg was hydrolyzed to EGC, which was further 22metabolized to GC, EGC-M1 and (4R)-5-(3,4,5-trihydroxyphenyl)-4-hydroxypentanoic 2324acid (EGC-M2). Gallic acid was degraded to pyrogallol and then further decomposed. Anaerobic treatment of EGC with the acetone powder yielded EGC-M1, EGC-M2, 2526(4R)-5-(3,4,5-trihydroxyphenyl)- γ -valerolactone, (4R)-5-(3,4)and 27-dihydroxyphenyl)-y-valerolactone. Furthermore, similar anaerobic treatment of rutin and 3,4-dihydroxyphenylacetic 28hesperidin vielded acid and 3-(3,4-dihydroxyphenyl)propanoic acid, respectively. 29

30

Keywords: Post-fermented tea; anaerobic fermentation; acetone powder; catechin
metabolites; polyphenol

33

 $\mathbf{2}$

34 **1. Introduction**

35 Teas are produced from the leaves of *Camellia sinensis* (L.) O. Kuntze (Theaceae), and are generally classified by their manufacturing process into four categories: 36 37 unfermented (green), fermented (black), semi-fermented (oolong) and post-fermented 38(dark tea, ripe Pu-erh tea, and related products). Black and oolong tea production 39 includes a process called "tea fermentation", in which constituents of fresh tea leaves 40 are chemically altered by enzymes originally contained in the leaves (Roberts, 1962; Tanaka, Matsuo, & Kouno, 2010). In contrast, the post-fermented teas (PFT) are 41 produced by aerobic or anaerobic microbial fermentation of heat-processed green tea 4243leaves (Gong, Watanabe, Yagi, Etoh, Sakata, Ina, & Liu, 1993; Okada, Takahashi, Ohara, Uchimura, & Kozaki, 1996b). In a previous study, we looked at the chemical 44constituents of Chinese PFT produced by aerobic microbial fermentation of green tea, 45and demonstrated that the major characteristic constituents are polymeric polyphenols 46 derived from tea catechins (Jiang, Shii, Matsuo, Tanaka, Jiang, & Kouno, 2011). On the 4748 other hand, Japanese PFT produced by anaerobic microbial fermentation of green tea (2S)-1-(3',4'-dihydroxyphenyl)-3-(2",4",6"-trihydroxyphenyl)-propan-2-ol 49contains 50(EC-M), and

(2S)-1-(3',4',5'-trihydroxyphenyl)-3-(2",4",6"-trihydroxyphenyl)-propan-2-ol (EGC-M1), which are identical to the tea catechin metabolites formed by mammalian intestinal bacteria (Takagaki & Nanjo, 2010; Wang, Meselhy, Li, Nakamura, Min, Qin, & Hattori, 2001; Meselhy, Nakamura, & Hattori, 1997; Tanaka, Nagai, Shii, Matsuo, & Kouno, 2011). Japanese PFT is mainly produced in Tokushima, Kochi and Ehime prefectures in the Shikoku region. The PFT in Tokushima prefecture is produced by anaerobic fermentation of green tea, and it was demonstrated that *Lactobacillus plantarum* and

Klebsiella pneumoniae are the dominant microorganisms involved in the fermentation 58(Okada, Takahashi, Ohara, Uchimura, & Kozaki, 1996a). The PFT products in Kochi 59and Ehime prefectures are produced by both aerobic and anaerobic fermentation 60 61 processes, and many aerobic fungi and anaerobic bacteria have been identified (Tamura, 62 Kato, Omori, Nanba, & Miyagawa, 1994). The HPLC profiles of these two types of 63 Japanese PFT are quite different: Tokushima-type contains catechin galloyl esters along 64 with the tea catechin metabolites. In the Ehime and Kochi-type, the galloyl esters are completely hydrolyzed, and the resulting gallic acid is further converted to pyrogallol 65 (Tanaka et al., 2011). The aims of this study were 1) to confirm the constituents of PFT 66 67 produced in Ehime-prefecture, and 2) to examine degradation of tea catechins and flavonoids by treatment with an acetone powder prepared from the PFT. 68

69

70 2. Materials and methods

71 2.1. Materials

72The PFT produced in Ehime prefecture, Japan, was purchased in October, 2010. 73Standard samples of tea catechins were separated from green tea and purified by crystallization (2S)-1-(3',4'-74from water. Dihydroxyphenyl)-3-(2",4",6"-trihydroxyphenyl)-propan-2-ol (2S)-1-(3',4',5'-75and trihydroxyphenyl)-3-(2",4",6"-trihydroxyphenyl)-propan-2-ol were isolated from PFT 76 77produced in Tokushima prefecture, Japan (Tanaka et al., 2011).

78

79 2.2. Analytical Procedures

80 UV spectra were obtained using a JASCO V-560 UV/VIS spectrophotometer 81 (Jasco Co., Tokyo, Japan). ¹H and ¹³C NMR spectra were recorded in acetone- d_6 + D₂O

(9:1, v/v), CD₃OD, or DMSO- d_6 at 27°C with a JEOL JNM-AL400 spectrometer (JEOL 82 Ltd., Tokyo, Japan) operating at a ¹H frequency of 400 MHz. Coupling constants are 83 expressed in Hz and chemical shifts are presented on a δ (ppm) scale. Column 84 chromatography was performed using Sephadex LH-20 (25-100 µm, GE Healthcare 85 86 Bio-Science AB, Uppsala), Diaion HP20SS (Mitsubishi Chemical, Japan), MCI gel 87 CHP 20P (75-150 µm; Mitsubishi Chemical, Tokyo, Japan) and Chromatorex ODS (100-200 mesh; Fuji Silysia Chemical, Kasugai, Japan) columns. Thin layer 88 chromatography was performed on precoated Kieselgel 60 F₂₅₄ plates (0.2 mm thick, 89 Merck KGaA, Darmstadt, Germany) with toluene-ethyl formate-formic acid (1:7:1, v/v) 90 91and CHCl₃-MeOH-water (14:6:1, v/v). Spots were detected using ultraviolet (UV) illumination and by spraying with 2% ethanolic FeCl₃ or a 10% sulfuric acid reagent 9293 followed by heating. Analytical HPLC was performed using a Cosmosil 5C₁₈-AR II (Nacalai Tesque Inc., Kyoto, Japan) column (4.6 mm i.d. \times 250 mm) with gradient 9495 elution from 4-30% (39 min) and 30-75% (15 min) of CH₃CN in 50 mM H₃PO₄; the 96 flow rate was 0.8 mL/min, and detection was achieved using a Jasco photodiode array detector MD-910. 97

98

99 2.3. Extraction and separation

100 PFT (64 g) was pulverized using a blender and extracted with 60% acetone in 101 H₂O (2 L) at rt for 18 h. After filtration, the filtrate was concentrated until acetone was 102 completely removed. The resulting precipitates were removed by filtration, and the 103 filtrate was fractionated by Diaion HP20SS column chromatography (5 cm i.d. \times 25 cm) 104 with water containing increasing proportions of MeOH (0 – 100%, 10% stepwise, each 105 300 ml) to give 11 fractions: Fr. 1 (7.2 g), Fr. 2 (0.6 g), Fr. 3 (0.9 g), Fr. 4 (1.6 g), Fr. 5

106 (3.0 g), Fr. 6 (0.5 g), Fr. 7 (0.8 g), Fr. 8 (1.6 g), Fr. 9 (1.8 g), and Fr. 10 (6.3 g). A portion 107 (0.57 g) of Fr. 1 was separated by silica gel with CHCl₃-MeOH-H₂O, 40:10:1 and then 14:6:1, (v/v) to give lactic acid (107 mg). Fr. 2 and 3 were identified to be gallic acid 108 and pyrogallol, respectively, by comparison of ¹H NMR data and HPLC retention time 109 with those of authentic samples. Fr. 4 was separated by Sephadex LH-20 column 110 111 chromatography (3 cm i.d. \times 20 cm) with EtOH to give (-)-gallocatechin (619 mg) as colorless needles from H₂O, $[\alpha]_D^{22}$ +0.03 (c = 1.0, acetone), and pyrogallol (130 mg). Fr. 112113 5 was found be of (-)-epigallocatechin and to a mixture (2S)-1-(3',4',5'-trihydroxyphenyl)-3-(2",4",6"-trihydroxyphenyl)-propan-2-ol by HPLC 114115and TLC comparison with the authentic samples. Fr. 6 was applied to a Sephadex 116cm i.d. 16 with 60% LH-20 column (3 X cm) MeOH to yield catechin-($4\alpha \rightarrow 8$)-epigallocatechin (41 mg). Fr. 7 was subjected to Sephadex LH-20 117118 column chromatography (3 cm i.d. \times 20 cm) with EtOH to give 3-O-methylgallic acid 119 (43 mg) and (-)-catechin (146 mg) as colorless needles from H₂O, $[\alpha]_D$ -6.59 (c 1.0, 120 acetone). HPLC analysis of Fr. 8 revealed the presence of (-)-epicatechin and (2S)-1-(3',4'-dihydroxyphenyl)-3-(2",4",6"-trihydroxyphenyl)-propan-2-ol. Fr. 9 was 121122subjected to Sephadex LH-20 column chromatography (3 cm i.d. \times 20 cm) with EtOH to give 3-O-methyl pyrogallol (12.4 mg), (-)-epigallocatechin-3-O-gallate (85 mg) and 123dihydromyricetin (8.6 mg). HPLC analysis showed that Fr. 10 contained caffeine, 124125quercetin, and kaempferol.

126

127 2.4. Determination of absolute configuration of lactic acid

Lactic acid (20 mg) isolated from the PFT was dissolved in MeOH (1.0 mL) and treated with an ether solution of diazomethane in an ice bath for 30 min. After 130 removal of solvent and excess reagent by evaporation, the residue was dissolved in pyridine (0.5 mL) containing 4-methoxybenzoyl chloride (50 mg) at rt for 2 h. The 131 reaction mixture was partitioned between H₂O and diethyl ether, and the organic layer 132was dried over Na₂SO₄. After filtration, the filtrate was concentrated and subjected to 133 134silica gel chromatography with hexane-acetone (9:1, v/v) to give methyl 1352-(4-methoxybenzoyl)-lactate (2 mg). The product was analyzed by CHIRALCEL 136OJ-RH (4.6 mm \times 150 mm, Daicel Chemical Industries, Ltd.) with 40% CH₃CN in 100 mM KPF₆ (pH 2), at 35°C, flow rate 0.8 mL/min. Retention times of the derivatives of 137D- and L-lactic acid was obtained using the derivatives prepared from racemic methyl 138139 lactate and L-methyl lactate in a similar manner (L-derivative: 11.6 min, D-derivative: 140 13.6 min).

141

142 2.5. Determination of absolute configuration of gallocatechin.

143Gallocatechin (100 mg) isolated from PFT was methylated with 144 dimethylsulfate (1.0 mL), K₂CO₃ (1.0 g) in dry acetone (30 mL) under reflux for 1 h. After removal of inorganic salts by filtration, the filtrate was concentrated and separated 145146 by silica gel chromatography with toluene containing increasing proportions of acetone (0 - 10%, 2% stepwise) to yield pentamethylate (16 mg) as colorless needles from 147MeOH, mp 165-166°C, $[\alpha]_D^{22}$ +15.0 (c = 0.1, CHCl₃). The methylate (3.0 mg) was 148 149treated with a mixture of dicyclohexylcarbodiimide (10.0)mg), 4-dimethylaminopyridine (5.0)150and mg) (R)-(+)- α -methoxy- α -trifluoromethylphenylacetic acid (5.0 mg) in CH₂Cl₂ (1.0 mL) at rt 151for 12 h. The resulting mixture was separated by silica gel chromatography with 152hexane-acetone (85:15, v/v) to give the (R)-MTPA ester (5.6 mg). The use of 153

(S)-(-)- α -methoxy- α -trifluoromethylphenylacetic acid gave the (S)-MTPA ester (4.5 mg).

155 $\Delta\delta$ ($\delta_{\rm S}$ - $\delta_{\rm R}$): H-2 (-0.059), B-ring H-2, 6 (-0.116), H-4eq (-0.076), and H-4ax (+0.127).

- 156
- 157 2.6. Preparation of acetone powder

The PFT (20 g) was crushed using a mechanical blender and further pulverized with a mortar and pestle. The powder was mixed with H₂O (40 mL) and placed in an incubator (30°C) for 2 days. The wet powder was cooled in an ice bath, mixed with acetone (0°C, 260 mL), and gently stirred at 0-4°C for 2 h. The resulting tea leaf powder was collected by vacuum filtration, washed repeatedly with cooled acetone, and dried under reduced pressure (14.1 g). The powder was stored at -20°C.

164

165 2.7. Aerobic and anaerobic treatment of tea catechins with acetone powder

166 For aerobic treatment, the acetone powder (250 mg) was added to an aqueous 167solution (5 mL) of (-)-epigallocatechin (25 mg) and incubated at 30°C. After 24 h, 48 h, 168 and 72 h, aliquots (300 µL) were taken and mixed with EtOH (700 µL). The solution was filtered through a membrane filter (0.45 µm) and analyzed by HPLC. 169170(-)-Epigallocatechin was examined in a similar manner. For anaerobic treatment, the acetone powder (100 mg) was added to an aqueous solution (1 mL) of 171(-)-epigallocatechin-3-O-gallate (5 mg) and incubated at 37°C in a nitrogen atmosphere 172for 10 days. After addition of EtOH (1.5 mL), the mixture was filtered through a 173174membrane filter (0.45 μ m) and analyzed by HPLC.

175

176 2.8. Anaerobic treatment of epigallocatechin with acetone powder

177

In a 50 mL vial, the acetone powder (1.0 g) was mixed with an aqueous

178solution (8 mL) of (-)-epigallocatechin (50 mg). The vial was placed in a vacuum 179desiccator and the air was completely replaced by nitrogen gas. The desiccator was placed in an incubator (35°C) for 10 days. Then the solution was mixed with 80% EtOH 180 (22 mL) and stirred at rt for 4 h. After filtration, the filtrate was concentrated under 181 182reduced pressure and separated by Diaion HP20SS (2 cm i.d. \times 20 cm) with water 183 containing increasing proportions of MeOH (0 - 100%, 10% stepwise, each 50 mL) to 184 yield EGC-M2 (13 mg), EGC-M3 (8.4 mg), and a fraction containing EGC-M1 (10 mg). The EGC-M2 (13 mg) was dissolved in 2% trifluoroacetic acid (0.5 ml) and applied to a 185Sephadex LH-20 column (1 cm i.d. \times 15 cm) equilibrated with water, and eluted with 186187 MeOH to give EGC-M3 (8.2 mg). The fraction containing EGC-M1 was separated by Sephadex LH-20 column chromatography (1 cm i.d. \times 15 cm) with water containing 188increasing proportions of MeOH (0 - 100%, 10% stepwise, each 10 mL) to afford 189EGC-M1 (1.0 mg), EGC-M4 (1.2 mg), and a mixture of epigallocatechin and 190 191 gallocatechin (0.9 mg). EGC-M1: ¹H-NMR (acetone- d_6 + D₂O) δ : 6.25 (2H, s), 5.91 192(2H, s), 3.99 (1H, m), 2.93 (1H, dd, *J* = 3, 14 Hz), 2.64 (1H, dd, *J* = 7, 14 Hz), 2.65 (1H, dd, J = 4, 14 Hz), 2.47 (1H, dd, J = 8, 14 Hz). EGC-M2: ¹H-NMR (acetone- $d_6 + D_2O$) δ : 1936.22 (2H, s, H-2',6'), 3.71 (1H, m, H-4), 2.53 (1H, dd, *J* = 7, 13 Hz, H-5), 2.42 (1H, dd, 194J = 7, 13 Hz, H-5), 2.41, 2.29 (each 1H, m, H-2), 1.71, 1.54 (each 1H, m, H-3). 195EGC-M3: ¹H-NMR (acetone- d_6 + D₂O) δ :6.29 (2H, s, H-2', 6'), 4.63 (1H, br quintet, J = 196 1976 Hz, H-4), 2.79 (1H, dd, *J* = 6, 14 Hz, H-5), 2.66 (1H, dd, *J* = 7, 14 Hz, H-5), 2.44 (1H, 198 ddd, J = 8, 9, 18 Hz, H-2), 2.33 (1H, ddd, J = 5, 98, 18 Hz, H-2), 2.22, 1.93 (each 1H, m, H-2). EGC-M4: ¹H-NMR (acetone- d_6 + D₂O) δ :6.73 (1H, br s, H-2'), 6.71 (1H, d, J = 8199 200 Hz, H-5'), 6.54 (1H, br d, J = 8 Hz, H-6'), 4.65 (1H, br quintet, J = 6 Hz, H-4), 2.83 (1H, dd, *J* = 6, 14 Hz, H-5), 2.73 (1H, dd, *J* = 7, 14 Hz, H-5), 2.44 (1H, ddd, *J* = 8, 9, 18 Hz, 201

202 H-2), 2.32 (1H, ddd, J = 5, 9, 18 Hz, H-2), 2.21, 1.91 (each 1H, m, H-2).

203

204 2.8. Anaerobic treatment of rutin with acetone powder

Rutin (50 mg) was dissolved in H₂O (20 mL) by heating. After cooling, the 205206 acetone powder (2.0 g) was added to the solution and placed in the vacuum desiccator. 207 After the air was replaced by nitrogen gas, the desiccator was placed in the incubator 208(37°C) for 7 days. 80% EtOH (40 mL) was then added to the mixture and stirred at rt 209for 5 h. Insoluble materials were removed by filtration, and the filtrate was concentrated by rotary evaporation. The residue was separated by Diaion HP20SS (2 cm i.d. \times 20 cm) 210with 0.1% trifluoroacetic acid containing increasing proportions of MeOH (0 - 100%). 21121210% stepwise, each 50 mL) to yield 3,4-dihydroxyphenylacetic acid (6.7 mg) as an amorphous powder, ¹H NMR (CD₃OD) δ : 6.74 (2H, br s, H-2', H-6'), 6.59 (1H, d, J = 8213Hz, H-5'), 2.38 (2H, s, H-2), ¹³C NMR (CD₃OD) δ:172.9 (C-1), 145.9, 145.0 (C-3', 214215C-4'), 127.4 (C-1'), 121.9 (C-6'), 117.5, 116.5 (C-2', C-5'), 41.3 (C-2).

216

217 2.9. Anaerobic treatment of hesperidin with acetone powder

218Hesperidin (100 mg) was dissolved in H₂O (20 mL) by heating. After cooling, the acetone powder (2.0 g) was added to the solution and placed in the vacuum 219220desiccator. After the air was replaced by nitrogen gas, the desiccator was placed in the 221incubator (37°C) for 7 days. Then, the product was separated in a manner similar to that 222described for rutin to yield 3-(3,4-dihydroxyphenyl)propanoic acid (41.6 mg) as an amorphous powder: ¹H NMR (acetone- d_6) δ : 6.67 (1H, d, J = 2 Hz, H-2'), 6.63 (1H, d, J 223= 8 Hz, H-5'), 6.48 (1H, dd, J = 2, 8 Hz, H-6'), 2.63, 2.30 (each 2H, br t, J = 6 Hz, H-2, 224H-3), ¹³C NMR (acetone-d₆) δ:179.7 (C-1), 145.0, 143.2 (C-3', C-4'), 134.6 (C-1'), 120.0 225

228 **3. Results and discussion**

Previously we concluded that the major constituents of the PFT produced in the Ehime 229230prefecture are EGC-M1, EC-M, (-)-epigallocatechin (EGC), (-)-gallocatechin (GC), 231pyrogallol, caffeine, (-)-catechin (Cat) and (-)-epicatechin (EC) (Fig. 1). In addition, lactic acid, gallic acid, catechin- $(4\alpha \rightarrow 8)$ -epigallocatechin (Hashimoto, Nonaka, & 232233Nishioka, 1989), 3-O-methylgallic acid, 3-O-methylpyrogallol, dihydromyricetin (Jeon, Chun, Choi, & Kwon, 2008), quercetin, and kaempferol have also been identified in 234235PFT from the Ehime prefecture. The lactic acid was a mixture of the D and L-forms (2: determined HPLC after 2363), which was by chiral methylation and 2374-methoxybenzoylation. Configuration of (-)-catechin was confirmed by its optical rotation, and that of (-)-gallocatechin was determined by comparison of the optical 238239rotation of the pentamethyl ether (Delle Monache, D'Albuquerque, De Andrade 240Chiappeta, De Mello, 1992) and application of advanced Mosher's method (Kusumi, Ohtani, Inoue, & Kakisawa, 1988). The significantly high concentration of 241(2S,3R)-catechins compared with that in green tea strongly suggested occurrence of 242epimerization at the benzylic C-2 positions of the original (2R,3R)-catechins during 243244fermentation. Production of EGC-M1 and EC-M apparently indicated occurrence of 245reductive cleavage of the catechin C-rings. Furthermore, the absence of galloylated catechin and the presence of a large amount of pyrogallol suggested occurrence of 246hydrolysis of the galloyl esters and subsequent decarboxylation of gallic acid. 247

To confirm the chemical conversions of tea catechins, we prepared an acetone powder of the PFT and examined its ability to metabolize epigallocatechin-3-*O*-gallate 250(EGCg), which is the most abundant tea catechin in fresh tea leaf. In the PFT production 251at Ehime prefecture, the heated tea leaves are first fermented under aerobic conditions; 252therefore, EGCg was first treated with the acetone powder under aerobic conditions at 30°C, and the products were analyzed by reversed-phase HPLC (Fig. 2A). EGCg was 253254first hydrolyzed to give epigallocatechin (EGC) and gallic acid. This is probably owing 255to the activity of tannase, which is typically isolated from Aspergillus sp (Tamura et al., 2561994; Sharma, Bhat, & Dawra, 1999; Murugan, Saravanababu, & Arunachalam, 2007). Further aerobic fermentation for 2 days yielded pyrogallol and gallocatechin (GC). 257Production of pyrogallol from gallic acid was confirmed by treatment of gallic acid with 258259the acetone powder under similar conditions. Production of GC from EGC was slower than hydrolysis (Fig. 2B) and production of EGC-M1 was not observed under aerobic 260conditions. 261

After the aerobic fermentation process during the PFT production, the leaves 262263next undergo anaerobic fermentation. Under aerobic conditions, EGCg was converted to 264EGC; therefore, degradation of EGC under anaerobic conditions was examined (Fig. 4). Treatment of EGC with PFT acetone powder in a nitrogen atmosphere at 35°C for 10 265266days afforded EGC-M1 and several unknown products. Separation by column chromatography using Diaion HP20SS and Sephadex LH-20 afforded EGC-M2, 267EGC-M3 and EGC-M4 along with a mixture of EGC and GC. Comparison of the ¹H 268269NMR spectra revealed that the products were (4*R*)-5-(3,4,5-trihydroxyphenyl)-4-hydroxypentanoic 270acid, (4R)-5-(3,4,5-trihydroxyphenyl)- γ -valerolactone (Takagaki, et al., 2712010; Kohri, Matsumoto, 272Yamakawa, Suzuki, Nanjo, Hara, & Oku, 2001), and (4R)-5-(3,4-dihydroxyphenyl)- γ -valerolactone (Li, Lee, Sheng, Meng, Prabhu, Winnik, 273

274Huang, Chung, Yan, Ho, & Yang, 2000), respectively (Fig. 5). The structure of EGC-M1 was also confirmed by treatment of EGC-M1 with trifluoroacetic acid which afforded 275276EGC-M2. Although only EGC-M1 was isolated from the PFT products, the results indicated that the PFT acetone powder is capable of producing EGC-M2, M3 and M4, 277278as the intestinal bacteria degrade EGCg (Takagaki, et al., 2010; Li, et al., 2000). Direct 279anaerobic treatment of EGCg with PFT acetone powder afforded mainly EGC and GC, 280and small peaks attributable to EGC-M1 and M2 were also detected upon HPLC analysis (Fig. 3). However, peaks of gallic acid and pyrogallol were not detected. 281Analysis of the total peak area of the HPLC suggested that a large part of the initial 282283EGCg decomposed to uncharacterized products, which were not detected under the present HPLC conditions. 284

285In addition to the tea catechins, reaction of rutin and hesperidin, which were selected as the important flavonoids in vegetables and fruits, were examined. Treatment 286287 of the flavonoids with the PFT acetone powder under anaerobic conditions afforded 2883,4-dihydroxyphenylacetic acid (Booth, Murray, Jones, & DeEds, 1956) and 2893-(3,4-dihydroxyphenyl)propanoic acid (Honohan, Hale, Brown, & Wingard, 1976), 290respectively (Fig. 6). The degradation products were the same as those observed from 291bacterial metabolism in the mammalian intestine. The results suggested that the PFT 292acetone powder has the ability to metabolize the flavonoids, though the metabolites 293were not detected from the original PFT.

294

295

4. Conclusions

297

In this study, we showed that the acetone powder of Japanese PFT has the

298ability to produce compounds identical to the metabolites of polyphenols produced by mammalian intestinal bacteria, though there are some differences between the 299300 constituents of the original tea and the products obtained in our experiments. As mentioned previously, the PFT of Ehime prefecture, which was used in this study, is 301 302produced by a combination of aerobic and anaerobic fermentation. In the PFT, galloyl 303 esters are hydrolyzed and pyrogallol was produced from gallic acid. In contrast, lack of 304 an aerobic fermentation step in the production in the PFT from Tokushima prefecture is 305 reflected by the presence of catechin galloyl esters and the absence of pyrogallol. The 306 acetone powder produced from the Tokushima PFT did not show activity. It is well 307 known that pyrogallol and pyrogallol-type tea catechins, EGC and EGCg, have strong antioxidative activity; however, the reactivity is reflected by its instability especially 308 309 under neutral and alkaline conditions. The oxidation-sensitive polyphenols are probably stabilized by lactic acid which is produced by the anaerobic fermentation and is 310 311 responsible for the sour taste of the PFT. Lactic acid keeps the pH low and suppresses 312the dissociation of the phenolic hydroxyl groups of the pyrogallol rings. The Japanese 313PFT produced by anaerobic fermentation has been used for drinking in a local area of 314Shikoku Island of Japan, and it is very interesting to note that some related tea products are also known in Myanmar (lepet-so), Thailand (miang), and China (zhu-tong-cha) 315316 (Namba, Nyein, Win, & Miyagawa, 1999; Tanasupawat, Pakdeeto, Thawai, Yukphan, & 317Okada, 2007). It is well recognized that tea catechins have various health benefits; however, it is also known that the direct absorption of catechins from the digestive tract 318 is not very high (Miyazawa, 2000; Zhu, Chen, & Li, 2000). Therefore, absorption of gut 319 bacterial metabolites with smaller molecular sizes is important, and this may partly be 320 responsible for the biological activities of tea catechins. Thus, the presence of EGC-M1 321

and EC-M in the Japanese PFT as the major polyphenols may be significant from theviewpoint of nutritional science.

325 **References**

- Booth, A. N., Murray, C. W., Jones, F. T. & DeEds, F. (1956). The metabolic fate of
- rutin and quercetin in the animal body. *The Journal of Biological Chemistry*, 223,
 251-257.
- 329 Delle Monache, F., D'Albuquerque, I. L., De Andrade Chiappeta, A., De Mello, J.
- 330 (1992). A bianthraquinone and 4'-*O*-methyl-*ent*-gallocatechin from *Cassia trachypus*.
 331 *Phytochemistry*, *31*, 259-261.
- 332 Gong, Z., Watanabe, N., Yagi, A., Etoh, H., Sakata, K., Ina, K., & Liu, Q. (1993).
- Compositional change of Pu-erh tea during processing, *Bioscience, Biotechnology*,
 and Biochemistry. 57, 1745-1746.
- Hashimoto, F., Nonaka, G., & Nishioka, I. (1989). Tannins and related Compounds.
- 336 LXXVII. : Novel Chalcan-flavan Dimers, Assamicains A, B and C, and a New
- Flavan-3-ol and Proanthocyanidins from the Fresh Leaves of Camella sinensis L. var.
 assamica KITAMURA. *Chemical & Pharmaceutical Bulletin*, *37*, 77-85.
- 339 Honohan, T., Hale, R. L., Brown, J. P., & Wingard, R. E. (1976). Synthesis and
- 340 metabolic fate of hesperetin-3-¹⁴C, Journal of Agricultural and Food Chemistry, 24,
- 341 **906-911**.
- Jeon, S.-H, Chun, W., Choi, Y.-J., & Kwon,Y.-S. (2008). Archives of Pharmacal
 Research, *31*, 978-982.
- Jiang, H.-Y., Shii, T., Matsuo, Y., Tanaka, T., Jiang, Z.-H., & Kouno, I. (2011). A new
- catechin oxidation product and polymeric polyphenols of post-fermented tea. *Food Chemistry*, *129*, 830-836.
- 347 Kohri, T., Matsumoto, N., Yamakawa, M., Suzuki, M., Nanjo, F., Hara, Y., & Oku, N.
- 348 (2001). Metabolic fate of (-)-[4-³H]epigallocatechin gallate in rats after oral

- administration. *Journal of Agricultural and Food Chemistry*, 49, 4102-4112.
- 350 Kusumi, T., Ohtani, I., Inouye, Y., & Kakisawa, H. (1988). Absolute configurations of
- 351 cytotoxic marine cembranolides; Consideration of Mosher's method, *Tetrahedron*
- 352 *Letters*, 29, 4731-4734.
- Li, C., Lee, M.-J., Sheng, S., Meng, X., Prabhu, S., Winnik, B., Huang, B., Chung, J. Y.,
- 354 Yan, S., Ho, C.-T., & Yang C. S. (2000). Structural identification of two metabolites
- 355 of catechins and their kinetics in human urine and blood after tea ingestion. *Chemical*

356 *Research in Toxicology*, *13*, 177–184.

- 357 Meselhy, M. R., Nakamura, N., & Hattori, M. (1997). Biotransformation of
- 358 (-)-epicatechin 3-O-gallate by human intestinal bacteria, *Chemical & Pharmaceutical*359 *Bulletin*, 45, 888-893.
- Miyazawa, T. (2000). Absorption, metabolism and antioxidative effects of tea catechin
 in humans. *BioFactors*, *13*, 55–59.
- 362 Murugan, K., Saravanababu, S., & Arunachalam, M. (2007). Screening of tannin acyl
- 363 hydrolase (E.C.3.1.1.20) producing tannery effluent fungal isolates using simple agar
- 364 plate and SmF process. *Bioresource Technology*, 98, 946-949.
- Namba, A., Nyein, M. M., Win, S. Y., & Miyagawa, K. (1999). Post-heated and
 fermented edible teas and their dried forms used for drinking in Myanmar. *Journal of*
- 367 *Home Economics of Japan*, 50; 639-646
- 368 Okada, S., Takahashi, N., Ohara, N., Uchimura, T., & Kozaki, M. (1996a).
- 369 Microorganisms involving in fermentation of awa-bancha, Japanese fermented tea
- 370 leaves. Nippon Shokuhin Kagaku Kogaku Kaishi, 43, 12-20.
- 371 Okada, S., Takahashi, N., Ohara, N., Uchimura, T., & Kozaki, M. (1996b).
- 372 Microorganisms involving in the fermentation of Japanese fermented tea leaves. II.

- Microorganisms in fermentation of Goishi-cha, Japanese fermented tea leaves. *Nippon Shokuhin Kagaku Kogaku Kaishi*, *43*, 1019-1027.
- Roberts, E. A. H. (1962). Economic importance of flavonoid substances: tea
 fermentation. In. The Chemistry of Flavonoid Compounds; Pergamon Press: Oxford,
- 377 **468-512**.
- 378 Sharma, S., Bhat, T. K., & Dawra, R.K. (1999). Isolation, purification and properties of
- tannase from Aspergillus niger van Tieghem World Journal of Microbiology &
 Biotechnology, 15, 673-677.
- Takagaki, A. & Nanjo, F. (2010). Metabolism of (-)-epigallocatechin gallate by rat
- intestinal flora. *Journal of Agricultural and Food Chemistry*, 58, 1313-1321.
- Tamura, A., Kato, M., Omori, M., Nanba, A., & Miyagawa, K. (1994). Characterizatin
 of microorganisms in post-heating fermented teas in Japan, *Journal of Home Economics of Japan*, 45, 1095-1101.
- 386 Tanaka, T., Nagai, S., Shii, T., Matsuo, Y., & Kouno, I. (2011). Isolation of
- 387 1,3-diphenylpropan-2-ols, identical to tea catechin metabolites produced by intestinal
- bacteria, and pyrogallol from Japanese post-fermented tea. *Nippon Shokuhin Kagaku Gakkaishi*, *18*, 6-11.
- Tanaka, T., Matsuo, Y., & Kouno, I. (2010). Chemistry of secondary polyphenols
 produced during processing of tea and selected foods. *International Journal of Molecular Sciences*, 11, 14-40.
- Tanasupawat, S., Pakdeeto, A., Thawai, C., Yukphan, P., & Okada, S. (2007).
 Identification of lactic acid bacteria from fermented tea leaves (miang) in Thailand
 and proposals of Lactobacillus thailandensis sp. nov., Lactobacillus camelliae sp.
 nov., and Pediococcus siamensis sp. nov. *The Journal of General and Applied*

- 397 *Microbiology*, *53*, 7-15.
- Wang, L.-Q., Meselhy, M. R., Li, Y., Nakamura, N., Min, B.-S., Qin, G.-W., & Hattori,
- 399 M. (2001). The heterocyclic ring fission and dehydroxylation of catechins and related
- 400 compounds by Eubacterium sp. Strain SDG-2, a human intestinal bacterium.
- 401 *Chemical & Pharmaceutical Bulletin*, 49, 1640-1643.
- Zhu, M., Chen, Y., & Li, R. C. (2000). Oral Absorption and bioavailability of tea
 catechins, *Planta Medica*, 66, 444-447.

405 Figure Captions

406	Fig. 1	HPLC profile of 60% EtOH extract of Japanese post-fermented tea.
407		Detection at 220 nm, Caf: caffeine, EC: epicatechin, EC-M:
408		(2 <i>S</i>)-1-(3',4'-dihydroxyphenyl)-3-(2",4",6"-trihydroxyphenyl)-propan-2-ol, EGC:
409		epigallocatechin, EGC-M1: (2S)-1-(3',4',5'-trihydroxyphenyl)-3-
410		(2",4",6"-trihydroxyphenyl)-propan-2-ol, EGCg: epigallocatechin-3-O-gallate, Fl:
411		quercetin monoglycoside, GA: gallic acid, GC: gallocatechin, K: kaempferol, PG:
412		pyrogallol, Q: quercetin.
413		
414	Fig. 2	HPLC profiles of aerobic treatment of epigallocatechin-3-O-gallate (A) and
415		epigallocatechin (B) with acetone powder.
416		
417	Fig. 3	HPLC profile of products obtained by anaerobic treatment of
418		epigallocatechin-3-O-gallate.
419		EGC: epigallocatechin, EGCg: epigallocatechin-3-O-gallate, GC: gallocatechin,
420		EGC-M1: (2S)-1-(3',4',5'-trihydroxyphenyl)-3- (2",4",6"-trihydroxyphenyl)-propan-2-ol,
421		EGC-M2: (4 <i>R</i>)-5-(3,4,5-trihydroxyphenyl)-4-hydroxypentanoic acid.
422		
423		
424	Fig. 4	HPLC profile of products obtained by anaerobic treatment of epigallocatechin.
425		EGC-M1: (2 <i>S</i>)-1-(3',4',5'-trihydroxyphenyl)-3-(2",4",6"-trihydroxyphenyl)-propan-2-ol,
426		EGC-M2: (4 <i>R</i>)-5-(3,4,5-trihydroxyphenyl)-4-hydroxypentanoic acid, EGC-M3:
427		$(4R)$ -5- $(3,4,5$ -trihydroxyphenyl)- γ -valerolactone, EGC-M4: $(4R)$ -5- $(3,4)$
428		-dihydroxyphenyl)-γ-valerolactone.

- 430 Fig. 5 Degradation of epigallocatechin-3-O-gallate on treatment with the Japanese431 post-fermented tea acetone powder.
- 433 Fig. 6 Degradation of rutin and hesperidin on treatment with Japanese434 post-fermented tea acetone powder.











Fig. 5





