

柒、參考文獻

- 尤新輝。1992。從茶葉原料探討茶飲料的品質。食品工業。24(12)：16-27。
- 尤新輝。1997。簡介茶多元酚成分之機能性及其應用。食品工業月刊。29(3)：10-18。
- 台灣省茶葉改良場。1979。於不同季節探討茶葉內，三種主要化學成分含量對製茶品質之影響。P55～59。台灣省茶葉改良場年報。
- 甘子能。1981。茶中多元酚類成分。食品工業。13(1)：10-18。
- 甘子能。1982。茶中的游離胺基酸。食品工業。14(4)：14-20。
- 朱志偉。2000。茶葉萃取物與兒茶素化合物對細胞 DNA 損傷影響之研究。國立中興大學食品科學系碩士論文。
- 行政院農業委員會。1995。CAS 優良食品標誌制度規範。食品工業發展研究所。新竹。
- 吳珊瑚。2000。茶多酚之萃取及其除口臭效果之研究。國立台灣大學食品科技研究所碩士論文。
- 林高塚。1990。豬肉漢堡。現代肉品。14：22。
- 林榮流。1985。茶葉抗菌性質之研究。國立台灣大學食品科技研究所碩士論文。
- 林慧生。1987。肉與肉製品，第 388-389 頁，第 391-392 頁。華香園出版社。台北。
- 施明智。1996。食物學原理，第 352 頁。藝軒圖書出版社。台北。
- 張為憲。1995。食品化學（初版）。華香園出版社。第四章。

張勝善。1990。畜產品化學（肉品）下冊，第 375 頁。國立中興大學。
台中。

郭智宏。1999。自然界抗氧化高之一～兒茶素～兒茶素在生理抗氧化
上之作用。食品工業。31(9)：27-33。

郭智宏。2003。遠離消化性潰瘍-類黃酮的另類應用。食品工業。35(8)：
13-23。

陳明造。1992。肉品加工理論與應用。藝軒圖書出版社。台北。
陳英玲。1997。茶葉中粗兒茶素萃取之研究。台灣省茶葉改良場年報。
81-82。

陳清泉。2001(a)。茶兒茶素之吸收及代謝。食品工業。33(5)：1-14。
陳清泉。2001(b)。茶葉之兒茶素的機能及應用。食品市場資訊。8：
18-23。

陳惠英，顏國欽。1993。茶葉抗至突變及抗癌之研究概況。食品工業。
25(12)：14-21。

陳學文，顏思明。1976。食品微生物學，第 73 頁。正欣出版社。台
北。

程伶。2000。茶兒茶素類之機能性及其應用。食品資訊。180：34-43。
黃丞宏。1994。各種茶葉除口臭效果之研究。國立台灣大學食品科技
研究所碩士論文。

黃桂寬，雷耀興，陳聞文。1996。茶多酚對方便麵的抗氧化試驗。食
品科學。中國大陸。17(1): 22-23。

廖慶樑。2000。茶葉中兒茶素的用途與萃取製程。食品資訊。174 (6)：
22-25。

- 蔣順蓮、董培培。1994。茶葉萃取物之探討。水產食品。22：60-74。
- 錢梟甯。1999。兒茶素之抗菌特性。食品工業。31(9)：16-26。
- 魏邦朱。2000。中式香腸製作技術面面觀。食品資訊。170(2)：57-62。
- 川上 正子，南条文雄，原 征彥。1996。綠茶抽出物「ポリフェノン」の食品への應用（その2）。食品工業。30(4)：71-73。
- 宇井美樹、安田英之、柴田正樹、丸山 孝、掘田 博、原 利男、安田 環。1991。茶のうきこ類の口臭抑制效果そチエイコカいへの應用。日本食品工業學會誌。38(12)：1098-1102。
- 安田英之。1992。茶カテキン類の消臭作用とその利用。食品工業。35(18)：28-33。
- 安田英之、大熊 浩、潼口俊男、石川久史和鈴木義久。1995。新規口臭除去效果。食品工業。2：70-77。
- 村松敬一郎。1991。茶の科學。P206。朝倉書店。
- 原 征彥，石上 正。1989。茶ポリフェノール類の食中毒菌に對する抗菌活性。日本食品工業學會誌。36(12)：996-999。
- 原 征彥，渡邊真由美，阪口玄二。1989。茶飲料類に接種されたA型，B型ボツリヌス菌芽胞の動向。日本食品工業學會誌。36(5)：375-379。
- 原 征彥。1995。茶の機能性。食品工業。日本。30：71-76。
- 藤原和毅。1993。野菜成分による発がん過程の抑制。食品工業。日本。30(1)：54-64。
- Amarowicz, R. and F. Shahidi. 1995. Antioxidant activity of green tea catechins in a β -carotene-linoleate model system. J. Food Lipids 2:

47-56.

- A. O. A. C. 1995. "Office Method of Analysis." 15th ed. Association of official analytical chemists. Washington, D. C.
- Balentine, D. A., S. A. Wiseman and L. C. M. Bouwens. 1997. The chemistry of tea flavonoids. Crit. Rev. Food Sci. Nutr. 37(8): 693-704
- Cao, G. 1995. Influence of tea catechins on the synthesis of extracellular glucan and the adherence of *Streptococcus mutans* bacteria. Tea Sci. 15: 57-60.
- Cardello, A. V., R. A. Segars, J. Secrist, J. Smith, S. H. Cohen and R. Rosenkrans. 1983. Sensory and texture profile properties of flaked and formed beef. Food Microstructure 2: 119-133.
- Chou, C. C. and L. Lin. 1987. Antimicrobial activity of tea flush. Proceeding of 2nd World Congress of Food Technology. Barcelona. Spain. pp. 287-296.
- Chou, C. C., L. L. Lin and K. T. Chung. 1999. Antimicrobial activity of tea as affected by the degree of fermentation and manufacturing season. Int. J. of food Microbiol. 48:125-130.
- Das, D.N. 1962. Studies on the antibiotic activity of tea. J. India Chem. Soc. 39: 849–854.
- Das, D. N., J. J. Ghosh, K. C. Bhattacharyya and B. C. Guha. 1965. Tea. II Pharmacological aspects. Indian J. Appl. Chem. 28: 15-40.
- Dreosti, I. E., M. J. Wargovich and C. S. Yang 1997. Inhibition of

- carcinogenesis by tea: The evidence from experimental studies. Crit. Rev. Food Sci. Nutri. 37(8): 761-770.
- FDA. 1992. Bacteriological Analytical Manual. Association of official chemists. Washington, D. C.
- Flament, I.. 1991. Coffee, cocoa and tea. Chapter17. In “Volatile compounds in foods and beverages” H. Maarse (Ed.), p. 620. Marcel Dekker, Inc., New York, NY.
- Fujiki, H., S. Yoshizawa, T. Horiuchi, J. Suganuma, S. Yatsunami, S. Nishiwaki, S. Okabe, R. Nishiwaki-Matsushima, T. Okuda and T. Sugimura. 1992. Anticarcinogenic effects of (-)-epigallocatechin gallate. Prev. Med. 4: 503-509.
- Goto, K., S. Kangaga, T. Nishikawa, H. Hara, A. Terada, T. Ishigami and Y. Hara. 1998. Annals of Long-Tterm Care. 6:43.
- Guo, G., B. Zhao, M. Li, S. Shen and W. Xin. 1996. Studies on protective mechanisms of four components of green tea polyphenols against lipid-peroxidation in synaptosomes. Biochim Biophys Acta. 1304:210-222.
- Hamilton-Miller, J. M. T. 1995. Antimicrobial properties of tea (*Camellia sinensis* L.). Antimicrob. Agents Chemother. 39(11): 2375-2377.
- Hara, Y. and T. Ishigami. 1989. Antibacterial activities of tea polyphenols against food borne pathogenic bacteria. Nippon Shokuhion Kogyo Gakkaishi. 36(2): 996-999.
- Hara, Y. and M. Honda. 1990. The inhibition of α -amylase by tea

- polyphenols. Agr. Biol. Chem. 54: 1939-1945.
- Haslam, E. 1989. Plant polyphenols. Cambridge press, Cambridge.
- He, Y. and F. Shahidi. 1997. Antioxidant activity of green tea and its catechins in a fish meat model system. J. Agric. Food Chem. 45: 4262-4266.
- Hirose, M., Y. Mizoguchi, M. Yaono, H. Tanaka, T. Yamaguchi and T. Shirai. 1997. Effects of green tea catechins on the progression or late promotion stage of mammary gland carcinogenesis in female sprague-dawley rats pretreated with 7, 12 dimethylbenz(a) anthrancene. Cancer Lett. 112: 141-147.
- Ho, C. T., T. Ferraro, Q. Chen, R. T. Rosen and M. T. Huang. 1994. Phytochemicals in teas and rosemary and their cancer preventive properties. In food phytochemicals for cancer prevention II -tea, spices and herbs, (Ho, C. T., T. Osawa, M. T. Huang and R. T. Rosen, eds) ACS symposium series 547, pp. 2-19, American Chemical Society, Washington, D. C..
- Horiba, N., Y. Maekawa, M. Ito, T. matsumoto and h. Nakamura. 1991. A ppilot study of Japanese green tea as a medicament: antibacterial and bactericidal effects. J. Endodonitics. 17(3): 122-124.
- Huang, M. T., C. T. HO, Z. Y. Wang, T. Ferraro, T. O. Finnegan, Y. R. Lou, J. M. Mitchell, J. D. Laskin and H. Newmark. 1992. Inhibitory effect of topical application of a green tea polyphenol fraction on tumor initiation on mouse skin. Carcinogensis 13: 947-954.

- Ishigami, T. 1991. Antibacterial activity of tea polyphenols against foodborne, cariogenic and phytopathogenic bacteria. . Proc. Intern. Symp. Tea sci, pp. 248-252. 26-29 August, Shizuoka, Japan.
- Ivor, E. and D. Se. Dreosti. 1996. Bioactive ingredients: antioxidants and polyphenols in tea. Nutrition reviews 54(11): S51-S58.
- Jain, A. K., K. Shimoji, Y. Nakamura, T. Kada, Y. Hara and I. Tomita. 1989. Crude tea extracts decrease the mutagenic activity of N-methyl-N'-nitro-N-nitrosoguanidine in vitro and in intragastric tract of rats. Mutat. Res. 210: 1-8.
- Jankun, J., S. H. Selman and R. Swiercz. 1997. Why drinking green tea could prevent cancer. Nature. 287(5): 561.
- Jiang, A., C. Lu, A. Shu and H. Wang. 1995. Application of tea flavonoids on healthy ice-cream. China Tea. 6: 12-13.
- Jo, C., J. H. Son, C. B. Son and M. W. Byun. 2003. Functional properties of raw and cooked pork patties with added irradiated, freeze-dried green tea leaf extract powder during storage at 4°C. Meat Sci. 64: 13-17.
- Juneja, L. R., T. Okubo and P. Hung. 2000. Natural food antimicrobial system. Chep. 14. pp: 381-398.
- Kada, T. K., S. Kaneko, T. M. Matsuzaki and Y. Hara. 1985. Detection and chemical identification of natural bio-antimutagens: A case of green tea factor. Mutation Research. 150: 127-132.
- Kaye, R. C. and S. G. Proudfoot. 1971. Interactions between phosphatidyl

- ethanolamine monolayers and phenols in relation to antibacterial activity. *J. Pharm. Pharmacol. Suppl.* 23: 223S
- Lotito, S. B. and C. G. Fraga. 1998. (+)-Catechin prevents human plasma oxidation. *Free Radic. Biol. Med.* 24(3): 435-441.
- Matsuzaki, T. and Y. Hara. 1985. Antioxidative activity of tea leaf catechins. *J. Agric. Chem. Soc. Jpn.* 59: 129-134.
- McCarthy, T. L., J. P. Kerry, J. F. Kerry, P. B. Lynch and D. J. Buckley. 2001. Assessment of the antioxidant potential of natural food and plant extracts in fresh and previously frozen pork patties. *Meat Sci.* 57: 177-184.
- Miura, S., J. Watanabe, T. Tomita, M. Sano and I. Tomita. 1994. Inhibitory effects of tea polyphenols(flavav 3-ols) on the Cu_2^+ -mediated oxidative modification of low density lipoprotein. *Biol Pharm Bull.* 17: 1567-1572.
- Miura, S., J. Watanabe, M. Sano, T. Tomita, T. Osawa, Y. Hara and I. Tomita. 1995. Effects of various natural antioxidants on the Cu_2^+ -mediated oxidative modification of low density lipoprotein. *Biol Pharm Bull.* 18: 1-4.
- Miura, Y., T. Chiba, S. Miura, I. Tomita, K. Umegaki, M. Ikeda and T. Tomita. 2000. Green tea polyphenols(flavav 3-ols) prevent oxidative modification of low density lipoproteins: An ex vivo study in humans. *J. Nutr. Biochem.* 11: 216-222.
- Mukhtar H. and N. Ahmad. 1999. Green tea in chemoprevention of

- cancer. *Toxicol Sci.* 52(2 Suppl): 111-117.
- Nakane, H. and K. Ono. 1990. Differential inhibitory effects of some catechin derivatives on the activities of human immunodeficiency virus reverse transcriptase and cellular deoxyribonucleic and ribonucleic acid polymerases. *Biochemistry.* 29(11): 2841-2845.
- Namiki, M. 1990. Antioxidants/antimutagens in food. *Crit. Rev. Food Sci. Nutr.* 29:273-300.
- Nanjo, F., K. Goto, R. Seto, M. Szuki, M. Sakai and Y. Hara. 1996. Scavenging effects of tea catechins and their derivatives on 1,1-diphenyl-2-picrylhydrazyl radical. *Free Radical Biology and Medicine.* 21(6): 895-902.
- Nijveldt, R. T., E. van Nood, D. EC van Hoorn, P. G. Boelens, K. van Norren and P. AM van Leeuwen. 2001. Flavonoids: a review of probable mechanisms of action and potential applications. *Am. J. Clin. Nutr.* 74: 418-425.
- Nisiyama, R., M. Kozaki. 1974. Substances in green tea inhibiting the growth of lactic acid bacteria. *J. Agri. Chem.* 48: 83-89.
- Nomura, M., Akira K., Zhiwei, H., Wei-Ya, M., Ken-ichi, M., Chung-S, Y. and Zigang, D. 2001. Inhibitory mechanisms of tea polyphenols on the ultraviolet B- activated phosphatidylinositol 3-kinase-dependent pathway. *J. Biol. Chem.* 276: 46624-46631.
- Ockerman, H. W. 1985. Quality of Post-mortem Muscle Tissue. Animal Science Dept., The State Univ., Columbus, OH.

- Quinn, M. T., S. Parthasarathy, L. G. Fong and D. Steinberg. 1987. Oxidatively modified low density lipoproteins: a potential role in recruitment and retention of monocyte/macrophages during atherogenesis. Proc. Natl. Acad. Sci. U. S. A. 84: 2995-2998.
- Rice-evans, C. A., N. J. Miller and G. Paganga. 1996. Structure-antioxidant activity relationships of flavonoids and phenolic acid. Free Rad. Biol. Med. 20:933-956.
- Ryu, E. 1982. The inhibition of growth of selected bacteria incorporating powdered tea in the medium. Int. J. Zoon. 73-76.
- Sakanaka, S. 1991. Prevention effects of tea polyphenols against dental caries. Proc. Intern. Symp. Tea sci, pp. 243-247. 26-29 August, Shizuoka, Japan.
- Sakanaka, S. 1995. Anti-caries and anti-periodontal disease effects of green tea polyphenols. Proc. Intern. Symp. Tea quality-human health, pp. 97-106. 7-10 December, Shanghai, China.
- Sanderson, G. W. 1972. The chemistry of tea and tea manufacturing. Adv. Phytochem. 5: 247.
- Shahidi, F., P. K. Ke, X. Zhao, Z. Yang and P. K. J. P. D. Wanasundara. 1992. Antioxidant activity of green and block tea in meat model systems. In proc. Of the 38th int. congress of meat sci. and technol., pp. 599-602, Clermont-ferrand, France.
- Shahidi, F. and D. M. Alexander. 1998. Green tea catechins as inhibitors of oxidation of meat lipids. J. Food Lipids. 5: 125-133.

- SAS Ins. Stat. Anal. System. 2002. SAS procedure guide for personal computers. Version 6th ed. SAS Instutude Inc. Cary, NC. U.S.A.
- Shelia, A. W., D. A. Balentine and B. Frei. 1997. Antioxidants in tea. Crit. Rev. in food Sci. and Nutri. 37(8) : 705-718.
- Shuze T., D. Sheehan, D. J. Buckley, P. A. Korrissey and P. J. Kerry. 2001. Antioxidant activity of added tea catechins on lipid oxidation of raw minced red meat, poultry and fish muscle. Int. J. Food Sci. Technol. 36(6): 685-692.
- Stahl W.H.. 1962. The Chemistry of Tea and Tea Manufacturing. Advances in Food Research. 11: 201-262
- Steinberg, D., S. Parthasarathy, T. E. Carew, J. C. Khoo and J. I. Witzum. 1989. Beyond cholesterol: Modifications of low density lipoprotein that increase its atherogenicity. New Engl. J. Med. 320: 915-924.
- Stich, H. F., P. K. L. Chan and M. P. Rosin. 1982. Inhibitory effects of phenolics, teas and saliva on the formation of mutagenic nitrosation products of salted fish. Int. J. Cancer. 30: 719-724.
- Sukhija, P. S. and D. L. Palmquist. 1988. Rapid method for determination of total fatty acid content and composition of feedstuffs and feces. J. Agric. Food Chem. 36: 1202-1206.
- Suzuki, S. 1983. Green tea flavonoids. Shokuhin Kogyo. 26: 57-65.
- Tang, S. Z., J. P. Kerry, D. Sheehan, D. J. Buckley and P. A. Morrissey. 2001. Antioxidative effect of dietary tea catechins on lipid oxidation of long-term frozen stored chicken meat. Meat Sci. 57: 331-336.

- Tang, S. Z., J. P. Kerry, D. Sheehan and D. J. Buckley. Antioxidative mechanisms of tea catechins in chicken meat systems. 2002. Food Chem. 76: 45-51.
- Tomlins, K. I. and A. Mashingaidze. 1997. Influence of withering, including leaf handing, on the manufacturing and quality of black teas – a review. Food Chem. 60(4):573-580.
- Ui, M. 1991. The ant-microbial activity of tea. Proc. Of Intern. Symp. on Tea Sci. pp27-31 ; 26-29. Japan.
- Van Acker, S. A. B. E., D. J. Van Den berg, M. N. J. L. Tromp, D. H. Griffioen, W. P. Van bennekom, W. J. F. Van der vijgh and A. Bast. 1996. Structural aspects of antioxidant activity of flavonoids. Free Rad. Biol. Med. 20:331-342.
- Vinson, J. A., Y. A. Dabbagh, M. M. Serry and J. Jang. 1995. Plant flavonoids, especially tea flavonoids, are powerful antioxidant using an in vitro model for heart disease. J. Agric. Food Chem. 43: 2798-2799.
- Wanasundara, U. N. and F. Shahidi. 1998. Antioxidative and prooxidant activity of green tea extract in marine oils. Food Chem. 63: 335-342.
- Wang, H., G. J. Provan and K. Helliwell. 2000. Tea flavonoids : their functions, utilization and analysis. Trends food sci. technol. 11: 152-160.
- Wickremasinha, R. L.. 1978. Tea. Advances in food research. 24: 229.
- Wiseman, S. A., D. A. Balentine and B. Frei. 1997. Antioxidants in tea.

Crit. Rev. Food Sci. Nutr. 37(8):705-718.

Yang, X. Q., Y. F. Wang and F. Xu. 1995. Natural antioxidant tea polyphenols application on oil and food: Study on inhibiting the deterioration of salad oil and instant noodles. J. University Agri. Zhejiang. 21: 513-518.

Yang, T. T. C. and M. W. L. Koo. 2000. Inhibitory effect of Chinese green tea on endothelial cell-induced LDL oxidation. Atherosclerosis. 148: 67-73.

Yasuda, H. 1992. Deodorant effect of tea catechins and their application. Shokuhin Kogyo. 35: 28-33.

Yasuda, H. and T. Arakawa. 1995. Deodorizing mechanism of (-)-epigallocatechin gallate against methyl mercaptan. Biosci. Biotech. Biochem. 59: 1232-1236.