

## 【ノート】

スエヒロタケの発酵能により調製した後発酵茶の特徴

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Properties of post-fermented tea prepared by *Schizophyllum commune* fermentation

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## [Abstract]

In this study, for the purpose of developing a functional post-fermented tea characterized by excellent bioactivity and palatability, we prepared post-fermented tea using *Schizophyllum commune* (NBRC4928) fermentation. Post-fermented tea produced using *S. commune* contained high polyphenol contents, such as catechins, and showed high antioxidative activity. Moreover, decreased epicatechin gallate (ECg) and epigallocatechin gallate (EGCg) levels and increased epigallocatechin (EGC) level were observed. This suggests that catechins are hydrolyzed during the fermentation period and gallic acid is released, which is responsible for the high antioxidative activity. Therefore, we successfully prepared a post-fermented tea with antioxidant activity using *S. commune* fermentation.

**Key words:** Antioxidative activity, Catechin, Fermentation, Post-fermented tea, *Schizophyllum commune*

## [摘要]

本研究では、嗜好性に優れ新たな生理活性を付加させた機能性後発酵茶の開発を目的として、スエヒロタケの発酵能による後発酵茶の調製を試みた。市販の番茶をスエヒロタケによって発酵させたところ、スエヒロタケ後発酵茶の抗酸化活性、総ポリフェノール量、カテキン量の値がいずれもコントロールに対して高値を示した。カテキン類の中でも・EGCのみ大幅な増加がみられたことから、担子菌の発酵能によって・ECgと・EGCgが加水分解され没食子酸が遊離し・EGCが生成し、総ポリフェノール量や抗酸化活性の増加に関与していた可能性が示唆された。