The Antibacterial Effect of Tea

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Outline

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• Materials and methods
• Results
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• Conclusion
Introduction

Tea – world wide beverage

Purpose

• What kind of tea is effective?
  • Green tea

• How’s the effect of blended tea?
  • Average of all
Materials

- Tea
  - Oxidation
  - Fermentation
  - Blended all

- Bacteria
  - 8 species from researchers’ body surface
Methods

- Agar culture medium + tea extracts (1%, 4%, 10%, 25%)
- Bacteria were attached on the same lines.
- Incubated at 37°C for a day.
- Bacterial growths were examined with the eye.
Results

↑ 0%

↑ Green tea 4%

↑ Green tea 10%

↑ Green tea 25%
Graph: the antibacterial effect of tea

Heights: The number of species of bacteria which were completely inhibited their growth by tea.
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Discussion

The Antibacterial Effect of Tea

Blended ≒ Green ≒ Oolong > Black > Pu’er

damage the effect

Oxidative Fermentation
Conclusion

Oxidative fermentation damages the antibacterial effect of tea.

For future studies:
The effect of tea in vivo.

ex. Tea intake as a treatment of disease.

a prevention of cold.
Thank you for attention.