

Analytical Methods

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1 **Simultaneous determination of caffeine, gallic acid, theanine,**
2 **(-)-epigallocatechin and (-)-epigallocatechin-3-gallate in**
3 **green tea using quantitative ¹H-NMR spectroscopy**

4
5 Yunfei Yuan,^{a#} Yuelin Song,^{b#} Wanghui Jing,^b Yitao Wang,^b Xiaoyun Yang^{a*}, Deyun
6 Liu^a

7
8 ^a State Key Laboratory for Conservation and Utilization of Subtropical
9 Agro-bioresources, Key Laboratory of Natural Pesticide and Chemical Biology of
10 Ministry of Education, South China Agricultural University, Guangzhou, China;

11 ^b State Key Laboratory of Quality Research in Chinese Medicine, Institute of Chinese
12 Medical Sciences, University of Macau, Taipa, Macao, China.

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14
15 *: Xiaoyun Yang (the corresponding author)

16 Associate Professor

17 State Key Laboratory for Conservation and Utilization of Subtropical
18 Agro-bioresources, Key Laboratory of Natural Pesticide and Chemical Biology of
19 Ministry of Education, South China Agricultural University, Guangzhou, China

20 Tel: 020-38297302

21 Fax: 020-38297302

22 E-mail: yxyhyxy@scau.edu.cn

23 #: These two authors contributed equally to this paper.

24

Abstract

26

27 Green tea consists of the dried leaves of *Camellia sinensis*, and enjoys great
28 popularity all over the world due to its pleasant taste and positive impact on human
29 health. It has also been regarded as a natural medicine containing great amounts of
30 caffeine (CA), gallic acid (GA), theanine (TH), and tea polyphenols, mainly including
31 epicatechin (EC), epigallocatechin (EGC), epicatechin-3-gallate (ECG), and
32 epigallocatechin-3-gallate (EGCG). In the present study, $^1\text{H-NMR}$ spectroscopy was
33 utilized for chemical characterization along with simultaneous determination of CA,
34 GA, TH, EGC and EGCG in commercial green tea. Signal assignment for
35 representative samples was facilitated by reference compounds and comparing with
36 information in the literatures. On the other side, the diagnostic singlet signals at δ 7.68,
37 7.14, 6.59 and 6.62 in the $^1\text{H-NMR}$ spectra were selected as quantitative peaks for CA,
38 GA, EGC and EGCG, respectively, while the triplet signal at δ 1.12 with a coupling
39 constant (J) of 7.26 Hz was chosen for the determination of TH. TSP- d_4 was adopted
40 as the internal standard (IS) and the reference chemical shift of δ 0.00. The limits of
41 detection (LODs) and limits of quantitation (LOQs) were measured as 28.9 and 57.8
42 $\mu\text{g/mL}$ for CA, 18.7 and 37.4 $\mu\text{g/mL}$ for GA, 23.4 and 46.8 $\mu\text{g/mL}$ for TH, 28.1 and
43 56.2 $\mu\text{g/mL}$ for EGC, and 28.1 and 56.2 $\mu\text{g/mL}$ for EGCG, respectively. The relative
44 standard deviation (RSDs) of both precision and repeatability assays were lower than
45 4.5%. The mean recoveries of high, medium and low concentration levels for each
46 analyte were among the range of 93.1~106.3%. The contents of CA, GA, TH, EGC
47 and EGCG were measured among the ranges of 3.72~8.38 mg/g, 0.34~1.88 mg/g,
48 1.56~4.48 mg/g, 2.96~8.50 mg/g and 2.78~10.60 mg/g, respectively, in nine batches
49 of green tea. Above all, $^1\text{H-NMR}$ spectroscopy was proved as a reliable tool not only
50 for metabolic characterization, but also for simultaneous determination of effective
51 components in green tea.

52

53 **Key words:** Green tea; $^1\text{H-NMR}$ spectroscopy; Quantitative $^1\text{H-NMR}$; Chemical
54 characterization; Tea polyphenols.

55 1. Introduction

56

57 Green tea is made solely from the dried leaves of *Camellia sinensis* by minimal
58 oxidation and fermentation during processing (unfermented). Originating in China, it
59 has been consumed as a popular drink throughout the world for thousands of years
60 with a high reputation of having health-promoting effects ¹. It has also become the
61 raw material for the extracts which are used in various beverages, health foods,
62 dietary supplements, and cosmetic items ². Over the past few decades, this drinking
63 herb has been screened using many scientific and medical evaluations to determine
64 the extent of its long-purported health benefits, and the results suggested that regular
65 green tea drinkers have a lower risk of developing heart disease and certain types of
66 cancers, such as skin, esophagus, colon, pancreas, stomach, lung, bladder, prostate
67 and breast cancers ³⁻⁵. In addition, the extract of green tea has been reported to exhibit
68 diversely pharmacological activities, including, but not limited to, anti-inflammatory,
69 anti-microbial, anti-tumour, anti-oxidative and anti-aging effects ⁶. Although green tea
70 could not raise the metabolic rate significantly to afford immediate weight loss,
71 polyphenols, theanine (TH) and caffeine (CA), all of which are extensively present in
72 the green tea extract, have been demonstrated to induce thermogenesis and to
73 stimulate fat oxidation by boosting the metabolic rate without increasing the heart rate
74 ⁷.

75 Varieties of green tea products have been produced in the locations where it is
76 grown. Thus, the quality of these various products can differ substantially due to
77 variable growing conditions, horticulture, production processing, and harvesting time.
78 Up to now, the quality of green tea is mainly assessed through its appearance (color,
79 color intensity, and cloudiness), flavor (astringency, bitterness, and sweetness), and
80 aroma (floral, sweet, grassy, etc.) ⁸. However, modern evaluations have shown that the
81 green tea quality exhibits high correlation with the contents of amino acids (in
82 particular TH), gallic acid (GA), catechins [such as epicatechin (EC),
83 epicatechin-3-gallate (ECG), epigallocatechin (EGC) and epigallocatechin-3-gallate
84 (EGCG)], CA and some other components ⁸. Therefore, it is crucial to determine the

85 quality of green tea by the performance of both globally metabolic characterization
86 and simultaneous quantitation of the effective constituents mentioned above.

87 Comparing with routine analytical techniques, such as capillary electrophoresis
88 (CE), high performance liquid chromatography (HPLC) or ultra performance liquid
89 chromatography (UPLC) coupled with diode array detection (DAD) or tandem mass
90 spectrometry (MS/MS), proton nuclear magnetic resonance ($^1\text{H-NMR}$) spectroscopy
91 has been widely proved as a more attractive method with an “all in one” feature being
92 able to provide not only qualitative but also quantitative information for a wider range
93 of chemical metabolites with simple sample preparation and fast acquisitions, yet
94 without further time consuming purification process ⁹. This technology has been
95 utilized to characterize metabolic profile and simultaneous determination of a group
96 of catechins in green tea ¹⁰⁻¹⁵. The assignment of signals for the main constituents that
97 present in green tea has been accomplished, and the results indicated a possibility for
98 the simultaneous determination of a set of active components using quantitative
99 $^1\text{H-NMR}$ spectroscopy. In addition, liquid chromatography coupled with
100 time-of-flight mass spectrometry (TOF-MS) has been applied for the metabolomic
101 study of green tea ¹⁶⁻¹⁷, and EC, EGC, ECG, EGCG, CA, TH, myricetin and theogallin
102 were picked out as the chemical biomarkers for different cultivars of green tea.
103 However, to the best of our knowledge, $^1\text{H-NMR}$ method hasn't been proposed for the
104 simultaneous determination of active components in green tea at the same time of
105 characterizing the major constituents. Moreover, the simultaneous determination of
106 CA, GA, TH, ECG and EGCG, the latter three ones in which are known to be the
107 active components in green tea and may be used as quality indicators ^{18,19}, hasn't been
108 achieved either. Therefore, in the present study, we aim to propose a practical method
109 for the simultaneous determination of CA, GA, TH, ECG and EGCG (Fig. 1) in crude
110 green tea extract on the basis of comprehensive chemical characterization using
111 $^1\text{H-NMR}$ spectroscopy. The findings obtained in this paper are expected to prove this
112 method as a meaningful choice for the quality control of green tea.

113

114 **2 Material and methods**

115

116 2.1 Chemicals and Reagents

117 Deuterium Oxide (D_2O , 99.9 atom % D) was purchased from Cambridge Isotope
118 Laboratories (Andover, Massachusetts, USA). TSP- d_4 [3-(trimethylsilyl)-2,2,
119 3,3-tetradeuteriopropionic acid, sodium salt] (purity = 99%), which was used as the
120 internal standard, was obtained from NORELL (Landisville, NJ, USA). Analytical
121 grade caffeine (CA), gallic acid (GA), theanine (TH), epigallocatechin (EGC),
122 epigallocatechin-3-gallate (EGCG), K_2HPO_4 and NaOH were supplied by
123 Sigma-Aldrich (St. Louis, MO) or Merck (Darmstadt, Germany). Ultra-pure water
124 was prepared in house using a Milli-Q plus water purification system (Millipore,
125 Bedford, MA, USA).

126

127 2.2 Preparation of TSP- d_4 - D_2O solution

128 Phosphate buffer (50 mmol/L, pH 6.5) was prepared by adding 0.68 g KH_2PO_4
129 and 0.1 mol/L NaOH into Milli-Q water. 0.06 g TSP- d_4 was dissolved in the
130 phosphate buffer to obtain TSP- d_4 stock solution. 250 μ L TSP- d_4 stock solution and
131 7.0 mL D_2O were transferred into a 10.0 mL volumetric flask and mixed thoroughly,
132 and then the mixture was made up to 10.0 mL with the phosphate buffer. The final
133 contents of TSP- d_4 and D_2O were 0.15 g/L and 70% (v/v) in the prepared TSP- d_4 - D_2O
134 solution, respectively.

135

136 2.3 Preparation of green tea extract

137 Various types of commercial green tea samples (*C. sinensis*) were collected from
138 a local supermarket (Guangzhou, China) in May 2012, including (1) *Tieh-Kuan-Yin*,
139 (2) *BiLuoChun*, (3) *Huangshan Maofeng*, (4) *Xinyang Maojian* (5) *Saiqing Maocha*
140 and (6) *Kejia Chaoqing*. The voucher specimens of all the nine batches were
141 deposited at the Key Laboratory of Natural Pesticide and Chemical Biology of
142 Ministry of Education, South China Agricultural University. The detailed description
143 of the samples is summarized in Table 1.

144 Approximate 50 mg pulverized green tea was weighed in 2 mL Eppendorf tube.

145 Following the addition of 1.5 mL milli-Q water, tubes were tightly closed with the
146 plastic cap and then kept in 70°C water bath with continuous shaking for 25 min.
147 After each extract was cooled to room temperature, around 1.0 mL clarified
148 supernatant was harvested by centrifugation at 13 000 rpm for 20 min. Subsequently,
149 an aliquot of 600 µL each supernatant was mixed with 100 µL prepared TSP-*d*₄-D₂O
150 solution. The obtained mixture was transferred into 5-mm tubes (Norell ST500-7) and
151 immediately subjected for ¹H-NMR spectra measurement. Reference compounds
152 mixture were prepared and analyzed in the same way at the same time. All
153 experiments were carried out in triplicate and variation was expressed with relative
154 standard deviation (RSD, %).

155

156 2.4 ¹H-NMR spectroscopy

157 All ¹H-NMR spectra were recorded on a Bruker AVANCE II 600 spectrometer at
158 600.13 MHz proton frequency (Bruker, Karlsruhe, Germany) equipped with TCI
159 cryoprobe and Z-gradient system at 297 K.

160 To determine the longitudinal relaxation time (*T*₁) of these CA, GA, TH, EGC
161 and EGCG, the inversion recovery pulse sequence method was applied for the selected
162 proton signals using *T*₁ cal Bruker program. And then, the measured data was put into
163 the exponential equation: $I = I_0 + P \exp(-\gamma/T_1)$, in which *I* is the intensity of each
164 proton resonance at inversion delay (γ) and *I*₀ at the equilibrium state, and *P* is a
165 constant. A serial of inversion delays were fixed as 0.25, 0.5, 1.0, 2.0, 4.0, 8.0, 15.0,
166 30.0 and 60.0 s.

167 For each sample, 128 scans of 38 460 data points were acquired with a spectral
168 width of 9 600 Hz (16 ppm), pulse width of 12.34 µs, acquisition time of 4.0 s,
169 relaxation delay time (*d*₁) of 10 s, flip angle of 90° and constant gain of 181. All the
170 data was obtained under an automatic procedure, requiring about 19.4 min per sample.
171 Solvent suppression was achieved using the Watergate pulse sequence²⁰. D₂O served
172 as the field frequency lock, and the chemical shifts of all the spectra were calibrated
173 using the signal from TSP-*d*₄ at δ 0.00.

174 Initialized data processing was carried out with Bruker TOPSPIN 2.1 software
175 (Bruker, Karlsruhe, Germany). An exponential function with LB = 0.3 Hz was applied,
176 and the data were zero-filled to give at least five data points above the half width for
177 each resonance to allow for precise and reliable integration. The Free Induction Decay
178 (FID) signals were Fourier transformed (FT) and all the spectra were manually phased
179 and automated polynomial baseline correction was applied to improve the accuracy of
180 the integral. Data analysis was carried out with MestReNova 5.3.1 software package
181 (Mestrelab Research SL). All selected NMR peaks were integrated manually with the
182 same integral limits being used for a given peak in all spectra.

183

184 2.6 Simultaneous determination using quantitative ¹H-NMR spectroscopy

185 The contents of these five analytes in green tea samples were calculated using the
186 following equation ²¹:

$$187 \quad \text{content}(mg / g) = \frac{A_x}{A_{IS}} \times \frac{N_{IS}}{N_x} \times \frac{M_x}{M_{IS}} \times \frac{W_{IS}}{W_x} P_{IS}$$

188 where A_x and A_{IS} represent the integral areas of the analyte and internal standard (IS),
189 respectively; N_{IS} and N_x correspond to the proton numbers of internal standard and the
190 analyte, respectively; M_x and M_{IS} are the molecular weights of the analyte and IS,
191 respectively; W_{IS} is the weight of IS, while W_x is the weight of the analyte; P_{IS} stands
192 for the purity of the standard (99%).

193

194 2.7 quantitative ¹H-NMR method validation

195 The proposed quantitative ¹H-NMR (q¹H-NMR) method was validated using the
196 calibration curves, precision, accuracy, repeatability, limit of detection (LOD) and
197 limit of quantitation (LOQ) assays ²².

198 Accurately weighed CA, GA, TH, EGC and EGCG (around 1.65 mg for each)
199 were mixed and dissolved in 600 μ L Milli-Q water and diluted using 100 μ L of
200 prepared TSP-*d*₄-D₂O solution to obtain stock solution. And then, the mixture was
201 stepwise diluted by Milli-Q water: TSP-*d*₄-D₂O solution (v/v, 6:1) to yield calibration
202 samples at a serial of concentration levels. At least six concentration levels of the

203 calibration samples were analyzed in triplicate, and then the calibration curves were
204 constructed by plotting the ratios of the peak areas of each standard detected by
205 $q^1\text{H-NMR}$ to internal standard (IS, TSP- d_4) versus the theoretical concentration levels
206 of each analyte over the corresponding calibration concentration range. Limit of
207 detection (LOD) is the lowest concentration of an analyte that can be detected, while
208 limit of quantification (LOQ) is defined as the lowest concentration of a targeted
209 analyte that can be accurately and precisely quantified. Typically, they are three and
210 ten folds of the noise level ($S/N = 3, 10$), respectively. For each targeted ingredient,
211 both LOD and LOQ were determined by serial dilution of stock solution under the
212 described $q^1\text{H-NMR}$ parameters.

213 Precision, repeatability and stability assays were assessed by the relative standard
214 deviation (RSD, %). The *BiLuoChun* (1) sample was chosen to measure for six
215 replicates continuously to achieve the precision assay. Stability study was carried out
216 by detecting the same sample at different time points within 24 h during the storage at
217 4°C . Repeatability was determined by testing six separately prepared *BiLuoChun* (1).

218 The recovery was used to evaluate the accuracy of the method and determine by
219 adding the mixed standard solutions with three different concentration levels (high,
220 middle and low) to the known amounts of *BiLuoChun* (1). The mixture was extracted
221 and analyzed following the procedures described above. Three replicates were
222 performed at each level. The percentage recoveries were calculated according to the
223 following equation: $\text{Recovery (\%)} = (\text{amount found} - \text{original amount}) \times 100\% / \text{amount}$
224 spiked . Variations were expressed by RSD (%).

225

226 **3. Results and Discussion**

227

228 3.1 Optimization of $q^1\text{H-NMR}$ experiment conditions

229 In accordance with usual performance, in this paper, hot water was selected as the
230 extraction solvent for pulverized green tea sample. After optimizing extraction time
231 and temperature, 70°C and 25 min duration were chosen to process each batch of

232 green tea sample. Furthermore, the cycle of extraction was optimized as once.

233 The T_1 values of the selected working proton signals were measured as 3.735 s for
234 CA, 7.140 s for GA, 2.546 s for TH, 2.647 s for EGC, 3.404 s for EGCG and 3.483 s
235 for the internal standard (TSP- d_4). If 5-fold T_1 relaxation delay time was adopted as
236 the relaxation delay time (d_1 , about 36 s) for the simultaneous determination, the
237 single measurement time would be too long for the routine analysis. For time-saving
238 measurement, we compared the response of GA, which afforded the longest T_1 , under
239 different relaxation delay times (from 1 s to 36 s), and the results revealed that no
240 significant change was observed for the peak area of GA after 10 s of relaxation delay
241 (data not shown). Therefore, 10 s was chosen in current study, which is three times
242 more than the average T_1 . In fact, some examples that the d_1 was set less than 5-fold
243 T_1 could be found in literatures²⁰. Owing that increasing the scanning numbers is
244 helpful to improve the signal-noise (S/N) ratio, which has a potent effect on the
245 integral value, in particular for that of trace components, 128 scans were finally
246 selected in this NMR analysis.

247

248 3.2 Signal assignment of $^1\text{H-NMR}$ spectra

249 Table 2 summarizes the assignment of proton signals of the main components
250 that were tentatively identified from green tea. Firstly, the signals of CA, GA, TH,
251 EGC and EGCG were assigned using reference compounds which were measured
252 parallelly. CA exhibited three obvious signals at δ 3.23 (s), 3.42 (s) and 3.79 (s),
253 corresponding to the three N-methyl groups at N-1, N-7 and N-3 positions,
254 respectively, and one single peak at δ 7.65 (s) that was definitely assigned to the
255 aromatic proton (H-8) (Fig. 2). GA solely afforded singlet peak at δ 7.16 (s), which
256 was generated by the protons of H-2 and H-6 (Fig. 2). Five signals were yielded by
257 TH, including one intense triplet signal at δ 1.12 (t, $J = 7.26$ Hz) vesting to 8- CH_3 ,
258 one triplet signal at δ 3.85 (t, $J = 6.06$ Hz, H-2) for H-2 and three multiplet signals at δ
259 2.20 (m), 2.45 (m) and 3.27 (m) belonging to the methylene groups at C-3, C-4, C-7
260 positions, respectively. Five signals were observed for EGC, including a singlet peak
261 at δ 6.59 (s) corresponding to the aromatic protons of H-2' and H-6', a doublet peak at

262 4.32 (m) belonging to H-3, and two multiplet signals at δ 2.81 (m) and 2.93 (m) being
263 respectively assigned to H-4eq and H-4ax. EGCG generated seven proton signals in
264 the $^1\text{H-NMR}$ spectrum, including two singlet signals at δ 6.62 (s) and 6.87 (s) that
265 corresponded to the aromatic protons of H-2' & H-6' and H-2'' & H-6'', respectively;
266 one doublet peak at δ 6.09 (d, $J = 2.28$ Hz) for aromatic protons of H-6 and H-8; two
267 multiplet signals at δ 2.93 (m, H-4ax) and 3.08 (m, H-4eq) and two multiplet ones at δ
268 5.03 (m); 5.50 (m) yielded by H-2 and H-3.

269 In general, $^1\text{H-NMR}$ spectroscopy based quantification requires at least one
270 non-overlapping signal for each molecule for easy integration and quantification. The
271 signal exhibited at 0.00 ppm of TSP- d_4 was used as internal standard. The triplet
272 signal at δ 1.12 with a coupling constant (J) as 7.26 Hz was selected to determine
273 TH's concentration (Fig. 2), while the diagnostic single signals at δ 7.65, 7.16, 6.62
274 and 6.59 in the proton NMR spectra were chosen as quantitative peaks for CA, GA,
275 EGCG and EGC (Fig. 2B), respectively. The protons indicated with circles were
276 chosen for quantitative analysis because the corresponding signals afford intense
277 signal or triplet and not overlap with the other signals (Fig. 1).

278 Besides the observation of EGC and EGCG with the assistance of reference
279 compounds, some other catechin derivatives were also tentatively identified in the
280 $^1\text{H-NMR}$ spectra by comparing with spectroscopic values in literature. The presence
281 of epicatechin (EC) and epicatechin-3-gallate (ECG) was obviously indicated by the
282 observation of two sets of signals, which were δ 2.77, 2.95, 4.27, 4.81, 5.90, 6.83,
283 6.92, 7.02, and δ 2.89, 3.03, 5.09, 6.94, 7.04 (Table 2)^{14,23}. Meanwhile, as the
284 biosynthesis precursor of polyphenols in green tea, catechin was also identified based
285 on the signals at δ 2.57, 2.87, 4.63 and 6.85^{13,24}. In addition, the signals at δ 6.57,
286 6.84 and 6.96 tentatively accounted for the existences of galliccatechin-3-gallate
287 (GCG), galliccatechin (GC) and catechin-3-gallate (CG), respectively (Table 2)^{13,24}.
288 Flavonoids were responsible for the signal at the low field around 8.00 ppm, and the
289 flavonoids could be apigenin glucoside, quercetin glucoside and/or kaempferol
290 glucoside on the basis of the information in literature¹³.

291 Sugar compounds were mostly observed in the region between δ 3.00 and 5.50.

292 Sucrose was the major disaccharide (nonreducing sugar) in green tea having
293 resonances at δ 3.43, 3.53, 3.76, 3.80, 3.84, 3.88, 4.05, 4.19, and 5.42^{13,14}. Signals
294 belonging to monosaccharides (reducing sugar) including fructose, α -glucose and
295 β -glucose clearly resonated at δ 3.56, 3.70, 3.79, 3.88, 4.00, 4.10; δ 3.50, 5.20; δ 3.50,
296 5.20, and δ 3.21, 4.58, respectively (Table 2)¹³.

297 Six types of amino acids including arginine (1.73 and 3.27 ppm), alanine (1.57
298 and 3.71 ppm), valine (0.97 and 1.02 ppm), threonine (1.35 and 4.22 ppm), leucine
299 (0.98 ppm) and glutamine (2.13, 2.43 and 3.70 ppm) were also detected in the spectra
300 (Table 2)¹³.

301 As the biosynthesis pioneer of caffeine, the existence of theobromine was
302 confirmed by the signal at δ 7.74^{12,13}. *p*-Coumaryl quinic acid was identified using
303 the signals at δ 7.51 and 7.72, while quinic acid afforded the signals at δ 1.90, 1.92,
304 2.03, 3.55, 3.98 and 4.05¹³. Some other components including γ -amino butyric acid
305 (1.92, 2.34 and 3.03 ppm), fatty acid (0.88, 1.28 and 1.60 ppm), 2-*O*-
306 arabinopyranosyl-myoinositol (3.26, 3.61, 3.68, 3.89, 3.97, 4.18 and 5.14 ppm),
307 theogallin (2.02, 2.15, 2.20 and 7.15 ppm) and acetate (1.98 ppm) were also assigned
308 in the spectra (Table 2)¹³.

309

310 3.3 Validation of quantitative method

311 In fact, it is not really necessary for the quantitative analysis of individual
312 compound to establish regressive calibration curves since the content of the
313 compound was strictly proportional to the peak area of corresponding signal in the
314 ¹H-NMR spectrum. But depending on the different concentrations, the accuracy
315 evaluation of this method may be determined by establishing calibration curves for
316 each compound determined over a large concentration range. For the calibration
317 equations, the correlation coefficients of the five compounds were higher than 0.999,
318 while the high values obtained indicated a good linearity response within the
319 concentration range studied (Table 3).

320 A signal-to-noise (*S/N*) ratio of 3 is used to determine limit of detection (LOD).
321 For the five measurements performed on diluted standard solution with known

322 concentration, the LODs obtained were 28.9 $\mu\text{g/mL}$ for CA, 18.7 $\mu\text{g/mL}$ for GA, 23.4
323 $\mu\text{g/mL}$ for TH, 28.1 $\mu\text{g/mL}$ for both EGC and EGCG, respectively. The LOQs were
324 57.8, 37.4, 46.8, 56.2, 56.2 $\mu\text{g/mL}$ for CA, GA, TH, EGC and EGCG, respectively
325 (Table 3).

326 The RSDs of precision and repeatability tests are both below 4.5% (Table 4). The
327 stability results proved that the sample could keep stable within 24 h. The recovery
328 tests were analyzed by the method described above. As shown in Table 5, the mean
329 recoveries of the five compounds were in the range of 93.1~106.3% over the three
330 concentration levels.

331 These data proved that the developed approach was precise, accurate and
332 sensitive enough for simultaneous quantitative determination of these five compounds
333 in green tea samples.

334

335 3.4 Simultaneous determination of CA, GA, TH, EGC and EGCG in commercial
336 green tea samples

337 The contents of CA, GA, TH, EGC and EGCG in nine batches of commercial
338 green tea were analyzed following the method described above, and the results were
339 summarized in Table 1. The representative $^1\text{H-NMR}$ spectrum of green tea is shown in
340 Fig. 2. All the contents of CA (7.84 mg/g), GA (1.88 mg/g), TH (4.48 mg/g), EGC
341 (8.50 mg/g) and EGCG (10.6 mg/g) were detected in *Huangshan Maofeng* (1), and
342 the other batch of *Huangshan Maofeng* (2) also contained high contents of these five
343 analytes (CA, 8.38 mg/g; GA, 1.45 mg/g; TH, 4.24 mg/g; EGC, 7.50 mg/g; and
344 EGCG, 9.63 mg/g), indicating a good active prospect for this type of green tea. For
345 *Tieh-Kuan-Yin*, which was mainly cultivated in Fujian province, it exhibited low
346 contents of GA and TH in all types. On the other hand, the content of EGCG in *Kejia*
347 *Chaoqing* was detected much lower than the other type of green tea, while the lowest
348 content of EGC was observed for *Saiqing Maocha*. Interestingly, big variations were
349 found between the two batches of *Xinyang Maojian*, especially for the contents of
350 EGC and EGCG. The content of EGCG in *BiLuoChun* (1) was quite different from
351 that in *BiLuoChun* (2), and these two batches contained analogous contents of CA,

352 GA, TH and EGC.

353 The results indicated that the contents of these five compounds exhibited big
354 variations among the different types of the plant materials. The chemical composition
355 of green tea depends on several factors: genetic strain, climatic conditions, soil,
356 growth altitude and horticultural practices, the plucking season, sorting (grading) of
357 the leaves, the processing, storage, etc¹². For example, the best green teas are usually
358 plucked during the first flush in April or May (there are three main plucking times:
359 spring, summer, and autumn)²⁵. Furthermore, the plucking position also plays key
360 role for the quality of green tea¹⁰. In general, the youngest green tea leaves provide the
361 highest quality of the tea, the highest levels of caffeine, gallic acid, and theanine yet
362 the lowest level of EGCG¹⁰.

363 Some factors were widely believed to contribute to the LOD of quantitative
364 ¹H-NMR, such as the magnetic field strength of the spectrometer, the scanning
365 numbers, the type of probe, and the size of the tube. Generally speaking, the
366 introduction of cryo-probes could strengthen the LOD obviously. In current case, a
367 TCI cryoprobe was adopted. For the other factors, the magnetic field strength was
368 selected as 600 MHz, and 5-mm tubes were chosen due to convenient process, while
369 scanning number was optimized as 128 scans.

370 Quantitative ¹H-NMR has been introduced for the simultaneous determination of
371 catechin derivatives¹¹, however, DMSO-*d*₆ served as the solvent during NMR spectrum
372 measurement in that case. As common drinking herb, aqueous solvent should be more
373 appropriate for the quality assessment of green tea. On the other hand, the separation
374 between EGC and EGCG usually couldn't meet the demands of determination due to
375 overlapping signals of these two analytes^{10,12,13}. However, in the current study,
376 baseline separation was achieved for EGC and EGCG, which should be accounted for
377 the adoption of high-field NMR spectrometer and acidic buffer (pH 6.5). Moreover,
378 the simultaneous quantitation of CA, GA and TH in green tea was carried out for the
379 first time using quantitative NMR spectroscopy.

380 In addition, thirty-one components were tentatively identified in the representative
381 ¹H-NMR spectra. Sucrose and some amino acids (alanine and threonine) were also

382 obtained baseline separation with the other signals in corresponding domains,
383 indicating the potential for the determination of those components using $^1\text{H-NMR}$
384 spectroscopy with the conditions proposed in current study.

385

386 **Conclusion**

387 In this study, $^1\text{H-NMR}$ spectroscopy was adopted for the simultaneous
388 determination of the contents of CA, GA, TH, EGC and EGCG in nine batches of
389 commercial green tea samples for the first time based on the comprehensively
390 metabolic profiling. Validation assays proved that the developed quantitative $^1\text{H-NMR}$
391 method was of good accuracy, precision and repeatability, indicating it could be
392 adopted as a simple, rapid, and powerful tool for effective quality assessment. The
393 results obtained suggested that $^1\text{H-NMR}$ can be adopted as a reliable tool for rapid
394 quality evaluation of green tea.

395

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399

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445

446 Figure legends:

447

448 Fig.1 Chemical structures of caffeine (CA), gallic acid (GA), theanine (TH),
449 epigallocatechin (EGC) and epigallocatechin-3-gallate (EGCG). The protons
450 indicated with circles are chosen for quantitative analysis.

451 Fig.2 Representative $^1\text{H-NMR}$ spectra of green tea in the range of δ -0.5~8.5 (A);
452 expansions for the range of δ 6.5~7.3 (B), δ 3.2~4.5 (C), and δ 0.9~1.5 (D). 1.
453 flavonoid(s); 2. theobromine; 3. caffeine; 4. *p*-coumaryl quinic acid; 5. gallic acid; 6.
454 theogallin; 7. epicatechin-3-gallate; 8. epicatechin; 9. gallocatechin-3-gallate; 10.
455 catechin-3-gallate; 11. epigallocatechin-3-gallate; 12. catechin; 13. epigallocatechin;
456 14. gallocatechin; 15. sucrose; 16. α -glucose; 17. 2-*O*-arabinopyranosyl-myo-inositol;
457 18. β -glucose; 19. fructose; 20. quinic acid; 21. theanine; 22. glutamine; 23. arginine;
458 24. γ -amino butyric acid; 25. acetate; 26. alanine; 27. threonine; 28. fatty acid; 29.
459 valine; 30. leucine; 31. isoleucine.

460

Table 1 The information of the nine batches of green tea and the contents (mg/g) of the five analytes in the aqueous extracts.

No.	name	CA		GA		TH		EGC		EGCG	
		Con.	RSD (%)	Con.	RSD (%)	Con.	RSD (%)	Con.	RSD (%)	Con.	RSD (%)
1	<i>Tieh-Kuan-Yin</i>	3.72	1.37	0.34	2.34	1.56	2.03	3.85	1.36	8.81	1.24
2	<i>BiLuoChun</i> (1)	5.47	1.49	1.58	1.78	2.94	1.39	3.97	2.01	3.13	1.13
3	<i>Huangshan Maofeng</i> (1)	7.84	1.02	1.88	1.65	4.48	1.97	8.50	0.77	10.6	0.87
4	<i>Xinyang Maojian</i> (1)	5.02	0.95	1.31	2.78	3.74	2.57	3.18	2.44	3.78	1.21
5	<i>Saiqing Maocha</i>	3.77	1.45	1.73	1.48	1.94	2.35	2.96	1.86	3.37	1.39
6	<i>Kejia Chaoqing</i>	5.20	1.32	1.63	1.99	1.83	2.21	6.75	2.28	2.78	2.77
7	<i>BiLuoChun</i> (2)	5.90	0.76	1.51	2.05	3.13	1.65	3.58	2.73	5.82	1.84
8	<i>Xinyang Maojian</i> (2)	5.07	1.22	1.17	1.34	2.92	2.89	7.83	1.72	8.76	2.55
9	<i>Huangshan Maofeng</i> (2)	8.38	1.38	1.45	2.31	4.24	3.04	7.50	2.13	9.63	2.97

461

CA: caffeine; GA: gallic acid; TH: theanine; EGC: (-)-epigallocatechin; EGCG: (-)-epigallocatechin-3-gallate; Con.: content.

462 **Table 2 Assignment of proton signals in the representative ¹H-NMR spectrum**463 (10% D₂O, δ in ppm, *J* in Hz)

Analyte	Assignment of protonic signals
caffeine ^a	3.23 (s, N ₁ -CH ₃); 3.42 (s, N ₇ -CH ₃); 3.79 (s, N ₃ -CH ₃); 7.65 (s, H-8)^b
gallic acid ^a	7.16(s, H-2,6)
theanine ^a	1.12 (t, <i>J</i> = 7.26 Hz, 8-CH₃) ; 2.20 (m, 3-CH ₂); 2.45 (m, 4-CH ₂); 3.27 (m, 7-CH ₂); 3.85 (t, <i>J</i> = 6.06 Hz, H-2)
epigallocatechin ^a	2.81 (1H, m, H-4eq); 2.93 (1H, m, H-4ax); 4.32 (1H, m, H-3); 4.92 (1H, m, H-2); 6.59 (s, H-2',6')
epigallocatechin-3-gallate ^a	2.93 (m, H-4ax); 3.08 (m, H-4eq); 5.03 (m, H-2); 5.50 (m, H-3); 6.09 (d, <i>J</i> = 2.28 Hz, H-6,8); 6.62 (s, H-2',6') ; 6.87 (s, H-2'',6'')
epicatechin	2.77, 2.95, 4.27, 4.81, 5.90, 6.83, 6.92, 7.02
epicatechin-3-gallate	2.89, 3.03, 5.09, 6.94, 7.04
catechin	2.57, 2.87, 4.63, 6.85
catechin-3-gallate	6.96
galocatechin	6.57
galocatechin-3-gallate	6.57, 6.84, 6.98
flavonoids	8.00
<i>p</i> -coumaryl quinic acid	7.51, 7.72
theobromine	7.74
theogallin	2.02, 2.15, 2.20, 7.15
2- <i>O</i> -arabinopyranosyl-myoinositol	3.26, 3.61, 3.68, 3.89, 3.97, 4.18, 5.14
sucrose	3.43, 3.53, 3.76, 3.80, 3.84, 4.05, 4.19, 5.42
fructose	3.56, 3.70, 3.79, 3.88, 4.00, 4.10
α -glucose	3.50, 5.20
β -glucose	3.21, 4.58
arginine	1.73, 3.27
threonine	1.35, 4.22

alanine	1.57, 3.71
valine	0.97, 1.02
leucine	0.98
isoleucine	0.92, 0.99
γ -amino butyric acid	1.92, 2.34, 3.03
acetate	1.98
glutamine	2.13, 2.43, 3.70
quinic acid	1.90, 1.92, 2.03, 3.98, 4.05
fatty acid	0.88, 1.28, 1.60

464 ^a: signals were assigned using reference compounds;

465 ^b: signals indicated in bold were chosen for quantitation.

466

467 **Table 3 Linear regression data, limit of detection (LOD), limit of quantification**
 468 **(LOQ) of the five analytes.**

Analytes	Linear regression data			LOD ($\mu\text{g/mL}$)	LOQ ($\mu\text{g/mL}$)
	Regression equation	R	Test range ($\mu\text{g/mL}$)		
CA	$y = 0.0051 x - 0.0078$	0.9995	28.9-1850	28.9	57.8
GA	$y = 0.0122 x - 0.0875$	0.9995	18.7-1200	18.7	37.4
TH	$y = 0.0184 x - 0.1099$	0.9995	23.4-1500	23.4	46.8
EGC	$y = 0.0043 x - 0.1003$	0.9993	28.1-1800	28.1	56.2
EGCG	$y = 0.0044 x - 0.0466$	0.9992	28.1-1800	28.1	56.2

469 CA: caffeine; GA: gallic acid; TH: theanine; EGC: (-)-epigallocatechin; EGCG:

470 (-)-epigallocatechin-3-gallate.

471 x stands for the ratio of the peak areas of each analyte detected by $q^1\text{H-NMR}$ to
 472 internal standard (IS, TSP- d_4); y stands for the concentration of the targeted analyte.

473

474 **Table 4 Results of precision, repeatability and stability assays of the five**
475 **investigated components.**

Analyte	Precision (<i>n</i> = 6)		Repeatability (<i>n</i> = 6)		Stability (<i>n</i> = 6)	
	Content (mg/g)	RSD (%)	Content (mg/g)	RSD (%)	content (%)	RSD (%)
CA	5.46	2.04	5.47	0.69	5.47	3.21
GA	1.58	1.32	1.57	1.23	1.57	2.64
TH	2.94	2.09	2.93	4.34	2.94	4.32
EGC	3.98	2.54	3.97	1.62	3.97	2.06
EGCG	3.14	1.65	3.13	2.54	3.14	3.22

476 CA: caffeine; GA: gallic acid; TH: theanine; EGC: (-)-epigallocatechin; EGCG:

477 (-)-epigallocatechin-3-gallate.

478

479

Table 5 The recovery test results of the five investigated compounds.

Analyte	Added drug (mg)	Found drug		Recovery (%) ^b
		Average (mg) ^a	RSD (%)	
CA	0.3000	0.3470	2.74	93.1
	0.1500	0.2139	2.39	97.5
	0.0750	0.1431	3.47	100.5
GA	0.3600	0.4331	1.27	97.6
	0.1800	0.2571	2.33	97.3
	0.0900	0.1653	3.68	92.6
TH	0.3450	0.3958	1.49	98.4
	0.1725	0.2247	2.29	97.7
	0.0863	0.1376	3.13	94.3
EGC	0.2850	0.3276	2.03	102.1
	0.1425	0.1861	2.77	104.9
	0.0713	0.1124	2.98	106.3
EGCG	0.3150	0.4012	1.74	103.1
	0.1575	0.2375	1.79	102.3
	0.0788	0.1587	3.04	104.5

480 CA: caffeine; GA: gallic acid; TH: theanine; EGC: (-)-epigallocatechin; EGCG:

481 (-)-epigallocatechin-3-gallate.

482 ^a The data was present as average of three measurements.

483 ^b Recovery (%) = (amount found – original amount) × 100% / amount spiked.

484

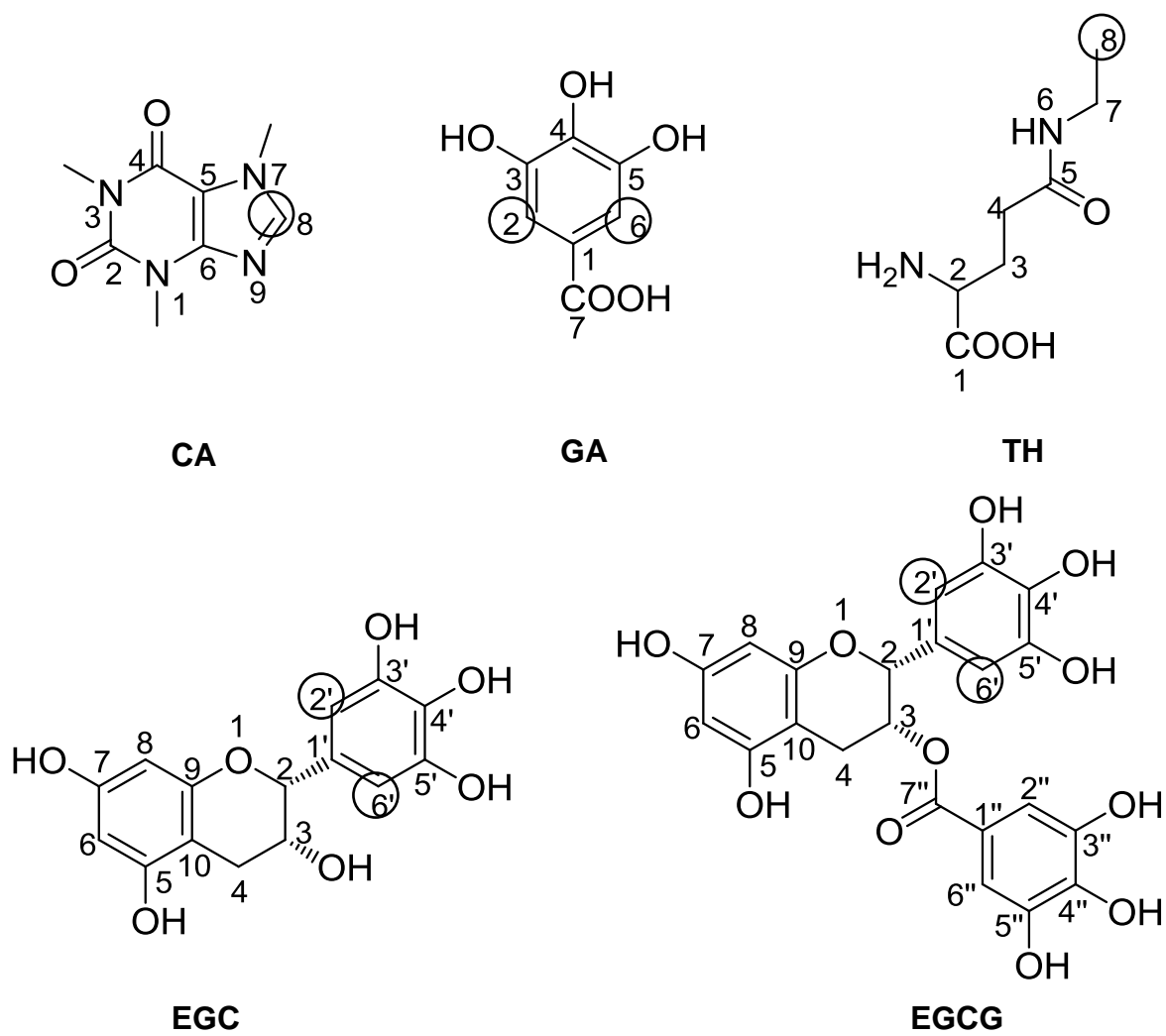


Fig. 1

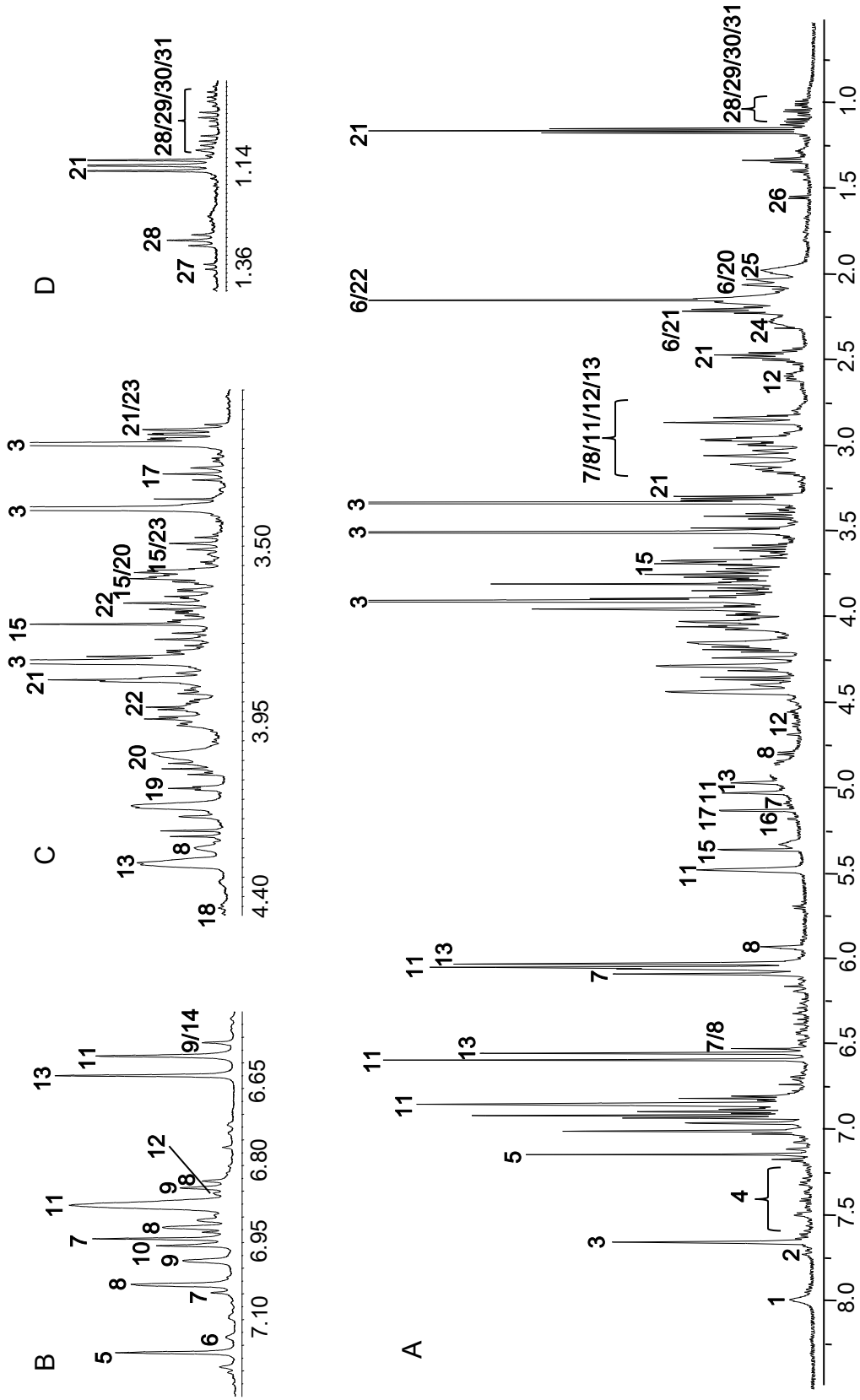


Fig. 2