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Abstract

 In the southwest China, tea polyphenols are usually utilized by the way of butter tea. Tea polyphenols inhibit the absorption and biosynthesis of fatty acids *in vivo*, but the effects of butter on the pharmacokinetics of tea polyphenols were less concerned. A rapid UHPLC-MS/MS method was used to quantitatively determine the catechins in plasma, feces and bile of rats after oral administration of tea polyphenol or its combination with butter. In comparison with single tea polyphenol treatment, the 26 maximum plasma concentrations (C_{max}) of free EGCG, EGC, EC, GCG, GC and ECG were significantly decreased after co-administration of butter. The mean residence times (*MRT*) of free EGCG, EGC, EC, GC and ECG were also significantly prolonged. When plasma samples were treated with *β*-glucuronidase and arysulfatase, the pharmacokinetics parameters of the total catechins (free and conjugated form) were not affected by co-administration of butter. These results indicated that the absorption of total catechins was not affected by butter, but the metabolism of catechins has been changed. Furthermore, the fecal catechins were significantly increased by butter. The total fecal amount and excretion ratio of all catechins were increased highly. The biliary excretion of EGCG, EGC, EC, GCG and GC was significantly increased by co-administration of butter. To sum up, the butter changed the metabolism of catechins *in vivo* by decreasing the plasma concentration of free catechins but increasing conjugated catechins.

Keywords: catechins; metabolism; excretion; UHPLC-MS/MS

41 **Introduction**

 Tea contains high contents of catechins. The natural catechins include (-)-epigallocatechin-3-gallate (EGCG), (-)-epigallocatechin (EGC) and (-)-epicatechin (EC), (-)-gallocatechin gallate (GCG), (-)-gallocatechin (GC), (+)-catechin (C) and 45 (-)-epicatechin-3-gallate $(ECG)^{1}$. It was reported that these catechins possessed various biological activities such as anti-inflammatory, anti-arthritic, antibacterial, 47 anti-angiogenic, anti-oxidative and neuroprotective effects²⁻⁴. Catechins have been reported with many biological activities *in vitro*, but lacked sufficient proofs for 49 health benefits such as anti-cancer and anti-obesity in epidemiological investigation⁵⁻⁸. In daily consumption of tea, only minor levels of catechins were consumed. To obtain the apparent pharmacological activities of tea, the high dose of catechins was 52 necessarily used⁹.

53 The efficacy of active compounds depends on many factors related to their 54 pharmacokinetic properties¹⁰. It was certified that the oral bioavailability of EGCG 55 was very $low¹¹$. After oral ingestion of green tea catechins, EGCG and EGC were 56 mainly in conjugate form in the human plasma^{12, 13}. Glucuronidation, and sulfation are 57 the major biotransformation pathways of catechins, especially for ungalloylated 58 catechins such as (-)-epicatechin and (+)-catechin. The small intestine and liver were the important organ sites in the absorption and metabolism of catechins¹⁴.

60 Most of these studies showed tea polyphenols preferentially exhibited significant 61 anti-obesity effects at a high dose^{15, 16}. Furthermore, it has been reported that the 62 absorption of tea polyphenols was affected by fasting¹⁷. Although there were many

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 reports about the drug-drug interaction or food-drug interaction about other active 64 compounds, the widely used tea has not been clarified clearly^{18, 19}. For example, tea is usually consumed in combination with milk and sugar in Europe and America. It can 66 also be consumed with butter in northwest China, such as Tibet and Inner Mongolia²⁰. In the daily consumption, the tea amount in butter tea is much higher than the amount in tea beverage. It is unclear if daily intake of butter would interfere with tea polyphenols co-administered. To explain the interaction of butter and tea polyphenols, the pharmacokinetics study is a useful tool to depict the real status of catechins *in vivo*. The information obtained from this study will provide insights that explain food-related interactions with tea polyphenols.

Experimental

Chemicals and reagents

 EGCG, EGC, EC, GCG, GC, C and ECG were purchased from National Institute for the Control of Pharmaceutical and Biological Products (Beijing, China). Rutin (using as internal standard, *I.S.*) was purchased from Sichuan Weikeqi Biotechnology Co., Ltd. The purities of above-mentioned ingredients were more than 98% according to HPLC analysis. Acetonitrile and methanol was HPLC-grade and purchased from Merck (Darmstadt, Germany). HPLC-grade formic acid was obtained from ROE Scientific Inc (Newark, USA). The tea polyphenols contains seven catechins (54.91% of EGCG, 20.04% of EGC, 11.17% of ECG, 3.37% of EC, 2.13% of GCG, 1.98% GC and 0.51% of C) by UHPLC-MS analysis.

Seven separate primary stock solutions of catechins were prepared in methanol at a

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Animal treatment

 Ten male Sprague–Dawley rats (230-250g) were purchased from the Nanjing Qinglong Experiment Animal Co., Ltd. (Jiangsu province, China). These animals were maintained on a 12 h light-dark cycle at ambient temperature (22-24℃) and 60% relative humidity. All animal experiments were strictly in accordance with the related guides and ethics regulations and approved by the Institutional Animal Care and Use Committee of Nanjing University of Chinese Medicine. All animals had free access to food and water. The food was removed 12h before collection of blood samples.

Pharmacokinetic study

 Ten rats were randomly divided into control and butter group (5 rats each group). The dosing solution of tea polyphenols (100 mg/mL) was prepared by suspending the required amounts in water. The same dose of tea polyphenols (700 mg/kg) was given to rats of control groups. The tea polyphenols and butter solution was given to the rats of butter group at the dose of 700+700 mg/kg. Approximately, 0.5 mL of blood samples were collected from the vein of the eye ground at 10, 15, 30, 60, 120, 240, 360, 480, 600 and 720 min after oral administration. The blood samples were immediately heparinized and centrifuged at 3000 rpm for 10 min. Supernatant fluids were divided into 0.2 mL aliquots and stored in 1 mL polypropylene tubes at -20℃ prior to analysis.

 During the experiment, the feces of each rat were collected from 0-12h and 12-24h. The bile samples of each rat were collected in the range of 0-0.5, 0.5-2, 2-4, 4-6, 6-8, and 8-12h post-administration. These samples were stored at -20℃ until analysis. *Plasma sample preparation and analysis* An aliquot of 100 µL plasma was added to 20 μL each of 600 ng/mL *I.S.* and 20% vitamin C solution (preventing oxidation of catechins) and then vortex-mixed for 1 113 min according to the published method²¹. The sample was extracted with 1 mL of ethyl acetate by 3 min of vortex-mixing and then centrifuged at 13000 rpm for 10 min at 4 ℃. The upper organic phase was transferred into another tube and evaporated to dryness by an Integrated SpeedVac concentrator system (Thermo Scientific, USA). The residue was dissolved in 100 µL of 20% acetonitrile aqueous solution and vortex-mixed for 1 min. After centrifuging at 17000 rpm for 10 min at 4℃, 5 µL of the supernatant was injected into ultra-performance liquid chromatography combined with time-of-flight mass spectrometry (UHPLC-MS/MS) system for analysis. To detect the total catechins (free and conjugated from) in plasma, 100 µL rat plasma sample was mixed with 10 µL of a mixture of *β*-glucuronidase and

 arylsulfatase (Roche Diagnostics GmbH, Mannheim, Germany), and then incubated at 37℃ for 45 min. The reaction mixture was prepared as the same method for plasma sample preparation above-mentioned, and then was determined for the levels of total plasma catechins.

 The calibration curves for seven catechins were constructed by plotting peak area ratios of the analytes to plasma concentrations. The linearity of seven catechins

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 determined in spiked rat plasma was obtained using calibration standards in independent runs (supplementary Table 1). Total feces of each rat were weighed, and then extracted with 10 times of methanol by ultrasonic extraction for 30 min at 25 ℃. 100 µL of extract was diluted with 20 times of distilled water. The 100 µL of diluted extract was added into 20% of Vitamin C

 solution, and then extracted with 1 mL of ethyl acetate. After vortex-mixing for 3 min, 136 the extract was centrifuged at approximately 13000 rpm, 4 °C for 10 min. The supernatant was dried down by an Integrated SpeedVac concentrator. The residue was dissolved in 100 µL of 20% acetonitrile aqueous solution and vortex-mixed for 1 min. 5 µL of the supernatant was injected into UHPLC-MS/MS system for analysis.

 The mixed stock solution was added into untreated feces, and prepared as feces preparation method above-mentioned. The final concentrations of catechins in fecal extract were at 5, 10, 50, 200, 1000, 5000, 10000 and 20000 ng/mL were obtained. The calibration curves for seven catechins were constructed by plotting peak area ratios of the analytes to fecal concentration (supplementary Table 2).

Bile sample preparation and analysis

Feces sample preparation and analysis

146 The 100 µL of bile was added into 20% of Vitamin C solution, and then extracted with 1 mL of ethyl acetate. After vortex-mixing for 3 min, the extract was centrifuged at approximately 13000 rpm, 4 ℃ for 10 min. The supernatant was dried down by an Integrated SpeedVac concentrator. The residue was dissolved in 100 µL of 20% acetonitrile aqueous solution and vortex-mixed for 1 min.

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 The mixed stock solution was added into untreated bile, and prepared as bile preparation method above-mentioned. The final concentrations of catechins in bile extract were at 1, 5, 10, 50, 200, 1000, 5000, and 10000 ng/mL were obtained. The calibration curves for seven catechins were constructed by plotting peak area ratios of the analytes to catechins concentration in bile (supplementary Table 3).

Instrument and analytical conditions

 The quantitation of plasma samples was carried out using a TSQ Vantage UHPLC-MS /MS (Thermo Fisher Scientific, USA) including the UltiMate 3000 UHPLC, auto-sampler, column compartment and TSQ mass spectrometer. Separation was 160 achieved using a C₁₈ column (particle size 1.9 μ m; column size 50 \times 2.1mm; Thermo 161 Scientific, USA) with a guard column (particle size $3 \mu m$; column size 10×2.1 mm; Thermo Scientific, USA). The column temperature was maintained at 35.0±1.0℃. The mobile phase was composed of 0.05% formic acid (A) and methanol (B) with the flow rate of 0.30 mL/min. The linear gradient condition of mobile phase was 0–1.0 165 min, 10%B; 1.0–7.0 min, 10–30%B; 7.0–7.5 min, 30-70%B; 7.5-8.0min, 70%B; 8.0-8.5 min, 70-10% B; 8.5–10.5 min, 10% B. The API source was operated in the heated electrospray ionization (H-ESI) mode. During the analyses, the H-ESI parameters were set as follows: spray voltage, 3000V for the negative ion polarity mode; vaporizer temperature, 450℃; sheath gas pressure, 45 psi; aux gas pressure, 25 psi; capillary temperature, 350℃. The collision energies (CE) were 27, 21, 24, 23 and 38V for EC/C, EGCG/GCG, EGC/GC, ECG and rutin (*I.S.*), respectively.

Selected reaction monitoring (SRM) mode was employed to detect the target

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188 by butter. The plasma concentration-time curves of free

189 were plotted as shown in **Fig. 1** and **Fig. 2**.

191 **Fig. 1** The profiles of mean plasma concentration–time of free catechins after oral

192 administration of tea polyphenols and butter co-administration (*n*=5, mean±SD).

 Fig. 2 The profiles of mean plasma concentration–time of total catechins (free and conjugated form) after oral administration of tea polyphenols and butter co-administration (*n*=5, mean±SD).

 The pharmacokinetics parameters of catechins were presented in **Table 1**. The differences of free catechins between two groups were observed in term of 199 pharmacokinetics parameters. The C_{max}'s of free EGCG, EGC, EC, GCG, GC and 200 ECG were significantly less than those of butter group. $AUC_{(0-t)}$ represented the total absorbed amount of catechins. It didn't show obvious difference between two experimental groups. These incompatible results of two main parameters could be explained by mean residence time (*MRT*). The butter co-administration significantly 204 prolonged the residence time of free catechins *in vivo*, so that sustained free catechins'

- 205 concentration in plasma compared with control group.
- 206 **Table 1** Pharmacokinetic parameters for EGCG, EGC, EC, GCG, GC, C and ECG

207 after a single oral administration of tea polyphenols (700mg/kg) or in combination

208 with butter $(700+700mg/kg)$

.1 6±524.7

379.283 ±80.49

±99.21

 $±120.7$

±48.04

6±57.6

229 It played a critical role in the first pass metabolism of catechins . The changes of metabolism of catechins may also be attributed to the increased conjugated catechins

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 in the small intestine after butter co-administration, but the mechanism needs further investigation. The high fat diet can induce the increase in UGT1A1 mRNA and protein level after 4 weeks . In the present study, the hepatic drug-metabolizing enzymes (UGT, SULT) were not assumed to be affected by butter co-administration for one time.

 The absorption of lipids in small intestine was inhibited by green tea extract or $E G C G$ treatment²⁶. Green tea polyphenols, especially EGCG could alter the physicochemical properties of lipid emulsion, the fatty acids of which may interact with the hydroxyl moieties of EGCG. In the present study, although the differences of catechins' absorption between two groups was not statistically significant, the entire 241 decrease in the $AUC_{(0-t)}$ of catechins were observed, such as ECG, EGC, EC, GCG and GC. These results suggested that butter co-administration may firstly affect absorption of total catechins, and subsequently changed the activities of drug-metabolizing enzymes *in vivo*.

 The conjugated catechins may contribute to explaining the absorption of total catechins, but they showed weak activities in scavenging radicals and inhibiting arachidonic acid release compared with free catechins. In any case, the free catechins presented potent anti-oxidation and anti-inflammatory activities, because catechins 249 glucuronides may occupy the effective hydroxyl of B-ring of flavnal-3-ols¹⁴.

The fecal excretion of catechins

 After a single oral administration of 700 mg/kg tea polyphenols or butter co-administration, the fecal excretion of catechins were determined and summarized

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$$
X \, (\mu g) = C1(\mu g/mL) \times V(mL) \times D1
$$

- X represents total fecal amount of catechins;
- C1 represents the fecal concentration of catechins;
- V represents the total extract volume of feces;
- D1 represents the dilution time of feces;

$$
Fe(\%) = \frac{X}{W \times D2 \times C2}
$$

- Fe represents the ratio of total fecal catechins to total administrated catechins;
- X represents total fecal content of catechins;
- W represents body weight of rat;
- D2 represents the dose of tea polyphenols administrated;

273 C2 represents the content of each catechin in tea polyphenols;

274 **Table 2** Total fecal amount (X) and excretion ratio (Fe) of tea catechins during each

275 time interval in rat after oral administration of tea polyphenols (700mg/kg) or in

276 combination with butter $(700+700)$ mg/kg)

 277 *P<0.05, **P<0.01, ***P<0.001, compared with control group.

278 *The biliary excretion of catechins*

 The biliary excretion is not the main pathway for the excretion of tea polyphenols. The biliary catechins were from the metabolism of catechins in liver. In the present study, the effects of butter on the biliary excretion of catechins were studied. The results showed that biliary excretion of EGCG, EGC, EC, GCG and GC was significantly increased by butter as shown in **Fig. 3**.

Fig. 3 The biliary excretion of catechins in control and butter group (*n*=5, mean±SD).

286 Compared with control group, *P<0.05, **P<0.01, ***P<0.001.

Conclusions

 The major finding of this study is to explain the food-drug interaction of butter and tea polyphenols *in vivo*. The traditional application of butter tea was firstly clarified using drug absorption, metabolism and excretion model of rats. We found that butter 291 significantly decreased the C_{max} 's of free catechins in rats. Although the absorption of total catechins (free and conjugated forms) was not significantly different after butter co-administration, the conjugated catechins' levels were increased. These results suggested butter co-administration may affect the metabolism of catechins by

- inhibiting the absorption of free catechins in advance.
- **Competing interests**
- The authors declare no competing financial interest
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