2019年第29期 总182期

茶学研究专题

本期导读

前沿资讯

1. 关税减税缓解但不能消除茶叶贸易的担忧
2. 在拉斯维加斯举办的年度世界茶博会上有200多家参展商参展

学术文献

1. 评估绿茶的传统溶剂和超临界流体萃取物的生物效力，以减轻与生活方式相关的功能障碍
2. 不同茶树品种挥发性成分的对映体分布
3. 随风而去：颤抖的叶子可能吓退草食昆虫
4. 对茶叶、草药注射液剂、香料、玫瑰果和新鲜草药中的尼古丁设置临时MRL值

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前沿资讯

1. Tariff Truce Eases but Does Not Eliminate Tea Trade Worries（关税减税缓解但不能消除茶叶贸易的担忧）

简介：周六，美国总统特朗普暂停对包括茶叶在内的最新中国进口商品征收关税。中国国家主席习近平宣布将恢复谈判。作为回应，茶产业集体松了一口气，但仍对谈判结果保持警惕。上周，美国贸易代表（USTR）办公室听取了美国茶叶协会主席Peter Goggi和Firsd tea营销总监Jason Walker的证词。Firsd tea是全球最大的中国绿茶出口商浙江茶叶集团在新泽西的分公司。中国新媒体新华社援引Goggi的话说，他“坚决反对”对茶叶征收关税。“中国有非常小的风土或微气候地区，生产非常优质的茶和非常独特的茶，是世界上其他任何地方都无法获得的，” Goggi说，并补充说，“如果关税得以通过，最终消费者将为此付出代价。”受到伤害的是消费者。”6月份的听证会持续了7天，很多行业领袖都参加了听证会，他们担心对中国制造的商品和农产品征收高达25%的进口税会损害消费者的利益。主持听证会的有美国国务院、商务部、财政部、劳工部和美国农业部的代表。

来源：World Tea News 网站

发布日期:2019-07-02

全文链接:http://agri.ckcest.cn/file1/M00/06/88/Csgk0F0imwiAbCdCAASpDIWVsnc452.pdf

2. Annual World Tea Expo in Las Vegas to feature more than 200 exhibitors（在拉斯维加斯举办的年度世界茶博会上有200多家参展商参展）

简介：NEW YORK, U.S. More than 3,000 professionals from the tea community and vertical markets will converge on Las Vegas for the 17th Annual World Tea Expo, June 11-13 at the Las Vegas Convention Center (with a pre-conference program on June 10). The event will feature an exposition with 200+ exhibitors and hundreds of new products, more than 50 educational sessions and workshops, and the first U.S. national qualifying round of the Tea Masters Cup.

来源：Comunicaffe International 网站

发布日期:2019-06-06

全文链接:http://agri.ckcest.cn/file1/M00/00/00/Csgk0V0inzWAFa45AAWNpg85PvM192.pdf

学术文献

1. Assessing the bioefficacy of conventional solvent and supercritical fluid extracts of green tea to alleviate lifestyle related dysfunctions（评估绿茶的传统溶剂和超临界流体萃取物的生物效力，以减轻与生活方式相关的功能障碍）

简介：Methods：The in vivo study was carried out for 60 days to check the response of green tea extract based diets on animal body and serum biomarkers. Three animal trials were conducted; Study I (Normal rats), Study II (hyperglycemic rats) and Study III (hypercholesterolemic rats). Each study was further sectioned into three groups based on dietary modules; control diet,

functional diet (enriched with solvent extracted green tea polycatechins) and nutraceutical diet (carrying supercritical fluid extracted green tea polycatechins).

Results：The decrease in cholesterol, triacylglycerol, low density lipoprotein-cholesterol (LDL-c) and glucose was viewed among all groups along with increment in high density lipoproteins-cholesterol (HDL-c) and insulin levels. Furthermore, green tea nutraceutical diet showed an upper hand in ameliorating lifestyle related disorders as compared to functional diet. Though, marked decrement in lipid biomarkers especially cholesterol (15.22%) and LDL-c (20.50%) were found in Study III (hypercholesterolemic rats), whereas highest suppression in glucose (12.71%) and improvement in insulin (8.28%) was obviously recorded in Study II (hyperglycemic rats).

Conclusion：Green tea polycatechins based diets have proven their efficacy in mitigating hypercholesterolemia and hyperglycemia induced by cholesterol and sucrose based dietary regimen.

来源：Clinical Phytoscience 期刊

发布日期:2019-02-18

全文链接:http://agri.ckcest.cn/file1/M00/06/87/Csgk0F0YrJKANNl7ABZIYKCwEFA548.pdf

2．The enantiomeric distributions of volatile constituents in different tea cultivars（不同茶树品种挥发性成分的对映体分布）

简介：Although the enantiomeric distribution of chiral volatiles presents great potential in discrimination of tea cultivars and their geographic origins, this area has received little attention. Thus, we herein aimed to determine the relationships between tea cultivars and the enantiomeric distributions of their chiral volatile constituents. Headspace solid-phase microextraction (HS-SPME) and enantioselective gas chromatographymass spectrometry (Es-GCMS) were employed to quantify 15 volatile components in 22 tea cultivars from different locations within China. The tea cultivars were successfully differentiated by their geographical origins, and the concentrations of *R*-linalool, *S*-citronellol, *S*-*E*-nerolidol, (1*R*, 2*R*)-methyl jasmonate, S-α-ionone, and the two enantiomers of linalool oxide A differed significantly among the different groups. It should also be noted that tea processing methods greatly influenced the formation of volatile enantiomers. Our results demonstrated that the enantiomeric distribution of volatile constituents closely correlates with the geographical origins, leaf types, and manufacturing suitabilities of the tea cultivars examined herein.

来源：Food Chemistry 期刊

发布日期:2018-05-22

全文链接:http://agri.ckcest.cn/file1/M00/06/87/Csgk0F0YqWSAFbyFACRU4Bpl_z4696.pdf

3．Gone with the wind: trembling leaves may deter herbivory（随风而去：颤抖的叶子可能吓退草食昆虫）

简介：Plants employ various defensive tactics against herbivores but are rarely considered to use rapid movements to resist predation. However, the aboveground parts of plants are often forcefully moved by wind and rain. This passive movement has been overlooked as an anti-herbivore trait. The leaves of many plant species, such as aspens, Indian sacred fig, bamboos,

and palms, tremble even in a slight breeze. Leaves that are easily moved by gentle winds can sometimes resist strong winds and may have other benefits as well. In the present study, it is proposed that the movement of such plant leaves physically deters arthropod herbivory and pathogen infection by repelling colonization and oviposition by herbivorous insects. This leads to herbivores and pathogens being dislodged from the plants, and the ensuing death of the herbivores on the ground or at least their recolonization to other plants, as well as the interruption of feeding, intraspecific communication and the mating behaviour of herbivores, thus lowering their performance on the plant or increasing enemy attack of the herbivores. In addition, passive leaf movements may undermine herbivore camouflage and expose them to predation, and may also allow plant volatiles to diffuse efficiently to repel herbivores and attract natural enemies. Thus, the mechanistic properties of these leaves may have anti-herbivore effects in the wind and rain. This hypothesis can also be applied to aquatic plants that tremble in gentle water currents. In addition, genetic manipulation of the tendency for leaf movement may be beneficial for the management of pest insects and pathogens with reduced pesticides in forestry and agriculture.

来源：Biological Journal of the Linnean Society 期刊

发布日期:2011-10-03

全文链接:http://agri.ckcest.cn/file1/M00/06/87/Csgk0F0YrZiAUnqmAAjUjv5rtVo368.pdf

4. Setting of temporary MRLs for nicotine in tea, herbal infusions, spices, rose hips and fresh herbs（对茶叶、草药注射剂、香料、玫瑰果和新鲜草药中的尼古丁设置临时MRL值）

简介：The European Commission has been informed by the European Tea Committee (ETC) and by the European Herbal Infusions Association (EHIA) that tea and herbal infusions raw material produced in Europe and in Third Countries may contain levels of nicotine higher than the legal limit established in Regulation (EC) No 396/2005. The reasons for the unexpected presence of nicotine in these products were investigated by food business operators. Although there are some indications how the nicotine residues may enter the food chain (contamination of crops produced in regions where tobacco is produced, contamination during drying, storage, transport), further investigations are needed to control the critical production steps with a view of avoiding future contamination. When food business operators became aware of the problem an enhanced monitoring programme of nicotine residues was initiated. In total the analytical results of 1332 samples collected and compiled by tea and herbal infusions producers, covering tea, herbal infusions, spices, rose hips, fresh herbs originating from *ca.* 50 countries, produced by conventional and organic farming were forwarded to EFSA via the European Commission. Based on these results the ETC and EHIA submitted a request to the European Commission to revise the existing MRLs for nicotine for the crops concerned.

来源：EFSA Journal 期刊

发布日期:2011-03-04

全文链接:http://agri.ckcest.cn/file1/M00/06/87/Csgk0F0Yr-eAcgnOAByR2BGO_wk312.pdf