

## **CAROTENOID CLEAVAGE ENZYMES IN JAPANESE GREEN TEA**

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Several carotenoid degradation products such as  $\beta$ -ionone are important in development of high quality green tea flavor. The effects of tea manufacturing on the formation of carotenoid derived aroma compounds in green tea are still not sufficiently understood. Carotenoid cleavage enzymes in green tea are characterized by a high temperature optimum.

Up to now, it was not clear, if these specialized enzymes in green tea have an influence on the carotenoid degradation during manufacturing. We could prove existence, activity, and importance of carotenoid cleavage enzymes during manufacturing and putatively even in readily processed green tea.