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SAS

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Takeo,)

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Camellia sinensis

C. assamica

.(Takeo, 1992)

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.(Hara, 2001)

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(Samarasingham, 1990)

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(Chambers et al., 2007) (

(Zeiss & Barber, 2001)

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(Hara, 2001)

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(Huang et al.,

.2007)

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(Wang et al., 2007)

2 . Green flavor
3 . Brown flavor

1. Oolong tea

(Tampson, 2000)

(Smiechowsks & Dmowski,

.2006)

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(Huang et al., 2007)

(Emami, 1996)

(Zeiss & Barber, 2001)

SAS

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(Huang et al., 2007)

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(Huang et al., 2007)

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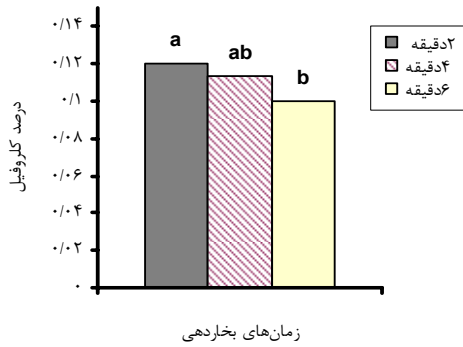
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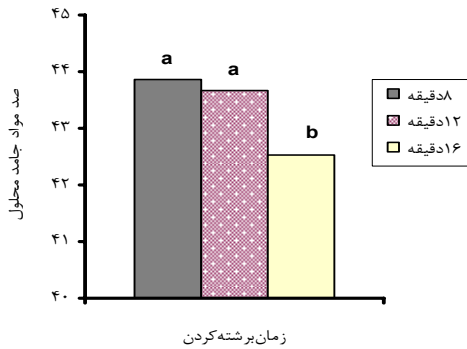
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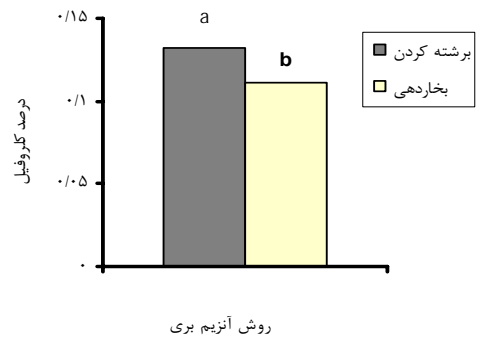
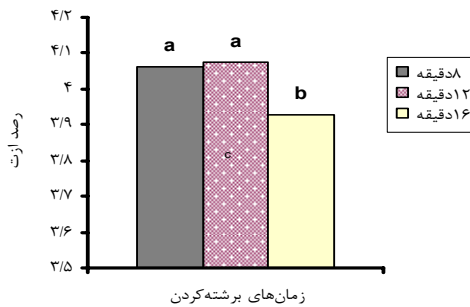
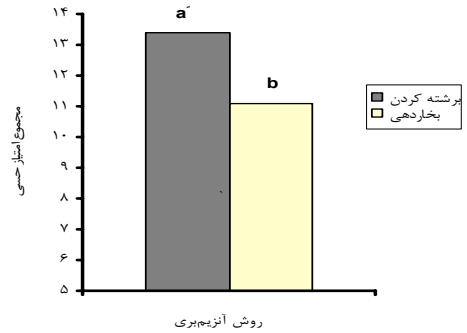


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(Katsuno et al.,

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2007)

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Chambers .

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(Lee et al., 2007)

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(Phenylalanine ammonia-lyase)

Huang (p < /)

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() et al.

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(Hara, 2001)

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Hojjat Ansari et

(al, 2008; Roofigary Haghghat et al, 2009)

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