

## Tea Seed Oil and Tea Seed Starch

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Not all of tea seed oil has the original flavor and nutrition of tea seed oil!

### The differences between tea seed oil and camellia oil

#### Tree species difference

Tea seed oil is made from tea tree seed (Figure 1). Tea tree generally includes big leaf (such as pu'er tea) and small leaf species (e.g., longjing), and mainly used for making tea. Camellia oil is made from camellia tree seed (Figure 2), it is used only for oil producing.



*Figure 1: Tea tree.*



*Figure 2: Camellia tree.*

*Yuanheng-Mountain-tea-seed-oil A fragrance of oil!*

#### The difference of oil field rate

Tea seed has generally oil field rate of 8%-10%; Tea seed oil is made only by squeeze or 5W process founded by our company and is more famous and precious for its lower oil field rate and more difficult production. Camellia seed has generally oil field rate of 23% - 25%; Camellia seed oil is made by squeeze and organic solvent extraction.

### The difference of tea polyphenol content

Tea seed oil has higher tea polyphenol content, which makes tea seed oil distinctly different from any other edible oil, tea polyphenol is thought internationally as a natural antioxidant. Camellia oil contains very little tea polyphenol. Olive oil is same as Camellia oil. Tea polyphenol is recognized as a natural anti-aging biological active ingredient in the world.

### The differences of fatty acids composition

Tea seed oil contains more Linoleic acid, linolenic acid and polyunsaturated fatty acids, and their proportion is reasonable; Pu'er tea seed oil as a example, The proportion between linoleic acid and linolenic acid is close to 4:1 (a standard recommended world widely), which is similar to the proportion of deep sea fish oil and is better than camellia oil and also olive oil. Camellia oil contains more Mono-unsaturated fatty acids, but less polyunsaturated fatty acids such as Linoleic acid and linolenic acid, therefore, its proportion of Omega 3 is obviously inadequate.

Fatty acid	Tea seed oil	Camellia oil	Olive oil
Polyunsaturated fatty acids (Linoleic acid)	20 - 24%	7 - 10%	3.5 - 15%
Polyunsaturated fatty acids (linolenic acid)	1 - 5%%	0.2%	≤ 1%
Monounsaturated fatty acids (oleic acid)	58 - 70%	74 - 87%	55 - 83%

### The features of Yuanheng-Mountain tea seed oil

**Natural:** Raw material is originally ecological tea seed from yunnan-guizhou plateau, whole production process have not any additives, ensuring the products green, organic, natural.

**Low temperature:** Most of whole production process is in water, the highest temperature is less than 1000C, effectively avoiding the damage to oil from high temperature and generation of benzopyrene (carcinogenic substance) that is the most difficult to control in high-temperature pressing process.

**Nutrient:** Due to the low production temperature, the color of crude oil is very light, so the color can meet the national standard for first grade oil without decoloring process. Activated clay and activated carbon must be put in crude oil in existing decoloring process. Not only do these additive substances adsorb the pigment, but also the nutrients in crude oil, such as tea polyphenols, vitamins, etc. Because the oil made by our patent technology does not need decoloring process, to the natural nutrients in tea tree seed can be retained in maximum extent.

**Delicious:** Our tea seed oil is produced by our patented 5W process, by which our tea seed oil is made from the raw material, i.e. the top layer of fermented tea-seed-water-milk. Due to the top layer does not contain other ingredients of tea seed, reducing the pollution to tea seed oil from these ingredients, therefore, the crude oil made by 5W process have no any rare delicacy, resulting that the crude oil don't need to refine more than 30 minutes with above 2000C temperature to remove the rare delicacy, as other crude oil made by other process. While the refining remove rare delicacy, the unique flavor of the tea seed oil is removed, too. And high temperature refining also increase greatly the generation risk of trans fatty acids (carcinogens) at the same time. So, our tea seed oil is delicious oil, not like existing traditional tea seed oil that is no any special fragrance of tea seed oil, and tasteless!

**Non-GMO:** As the tea tree is woody plants, the GMO (Genetically modified object) is very difficult, and is not main crops in some countries (such as United States) with developed transgenic technology; so far there are no reported successful cases of GM tea tree.

**Cleaning:** Most of the whole production process is conducted in purred water; and plenty of purred water washes off all the dirt in tea seed.

### The effect of tea seed oil

**Improve blood circulation:** Tea seed oil is a “blood vessels scavenger”, and can effectively remove unwanted cholesterol and triglycerides in blood vessels.

**Promote the function of digestive system:** The tea seed oil can improve the function of stomach, spleen, intestines, liver and bile duct, prevent gallstones, and have curative effect of gastritis and gastroduodenal ulcer. In addition, tea seed oil has been characterized a healthy diet that can reduce levels of cholesterol by numerous studies.

**Effect of beautifying people:** Tea seed oil contains antioxidants vitamin E. tea polyphenols can anti-aging, resist to radiation, protect skin, guard hand and foot, and make skin of face and hand glossy. Coating with tea seed oil can alleviate pain and promote healing after burn by boiled water or hot oil healing. In addition, it can repel mosquitoes.

**If you want to become No. one of the world, eat a dish of tea seed starch jelly, please!**

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