



Neuroprotective and Anti-Amyloid β Effect and Main Chemical Profiles of White Tea: Comparison Against Green, Oolong and Black Tea

Xinlei Li^{1,2,3}, Scott D. Smid³, Jun Lin^{2,4}, Zhihong Gong², Chen Si^{1,2}, Fangning You¹, Yan Zhang¹,

Zhilong Hao^{1, 2}, Hongzheng Lin¹, Xiaomin Yu^{2*}, and Xinyi Jin^{1*}

- ¹ College of Horticulture, Fujian Agriculture and Forestry University, Fuzhou 350002, China
- ² FAFU-UCR Joint Center for Horticultural Biology and Metabolomics, Fujian Provincial Key Laboratory of Haixia Applied Plant Systems Biology, Fujian Agriculture and Forestry University, Fuzhou 350002, China
- ³ Discipline of Pharmacology, School of Medical Sciences, Faculty of Health Sciences, The University of Adelaide, South Australia 5000, Australia
- ⁴ Fujian Institute of Microbiology, Fuzhou 350007, China
- * Correspondence: (X.Y.): xmyu0616@fafu.edu.cn; Tel.: +86-591-8639-1591;

(X.J.): jxy427@fafu.edu.cn; Tel.: +86-136-7501-4927

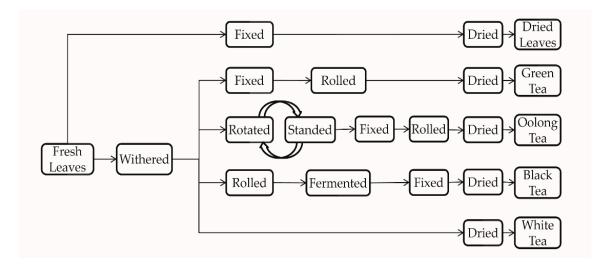
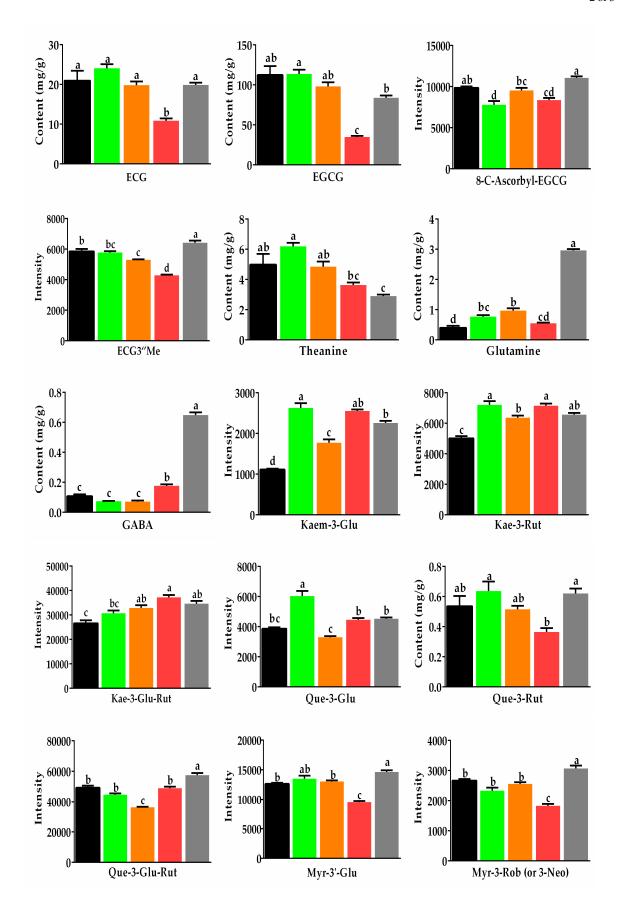


Figure S1. The main manufacturing processes of dried leaves, green tea, oolong tea, black tea and white tea.



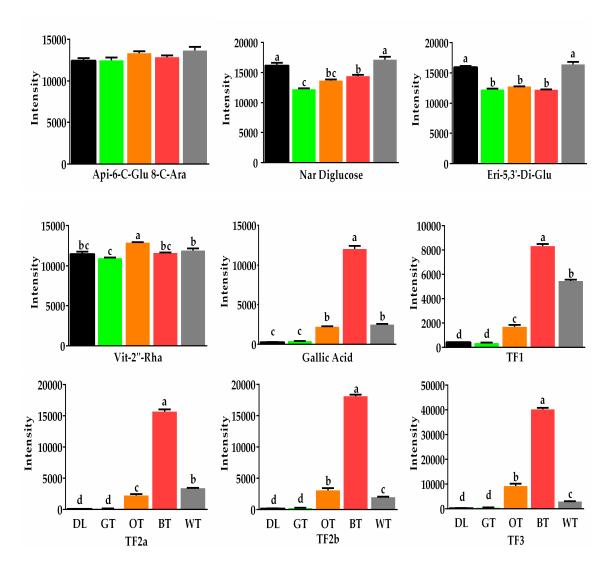


Figure S2. Abundance of precedent or potential neuroprotective compounds among different tea types. Lower case letters indicate significant difference (p < 0.05) amongst different samples. Results were expressed as mean \pm standard deviation (n = 3).