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Dynamics of Water-soluble Pectin during Unrefined Tea Processing: Content and Molecular Weight Distribution

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[F: Caption of Fig. 2]

Fig. 2. Two-way ANOVA tables for the WSP content in tea leaves (a) and tea infusions (b) during crude tea processing by steaming time. Steaming times were 30, 60, and 120 s.

[T: Caption of Fig. 2]

Fig. 2. Changes in molecular weight distribution of WSP in tea leaves (a) and tea infusions (b) during crude tea processing by steaming time. Steaming times were 30, 60, and 120 s (i, ii, and iii, respectively). Arrows in figures show molecular weight markers (dextrans). Areas enclosed by a horizontal axis and individual curves were proportional to WSP content in each processing step.