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9703592-2

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International Bureau

INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification 6 : A61K 35/78, 7/48 — A1

(11) International Publication Number: **WO 96/28178**

(43) International Publication Date: 19 September 1996 (19.09.96)

(21) International Application Number: PCT/EP96/00973

(22) International Filing Date: 7 March 1996 (07.03.96)

(30) Priority Data:
MI95A000493 14 March 1995 (14.03.95) IT

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(81) Designated States: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, US, UZ, VN, ARIPO patent (KE, LS, MW, SD, SZ, UG), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG).

Published

With international search report.

Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.

(54) Title: POLYPHENOL FRACTIONS OF TEA, THE USE THEREOF AND FORMULATIONS CONTAINING THEM

(57) Abstract

The present invention relates to the preparation of novel polyphenol fractions of *Camellia sinensis* (tea), the use thereof and formulations containing them. The invention relates specifically to the preparation of extracts deprived of caffeine but containing the polyphenols deriving from epigallocatechin in a natural ratio. These extracts can be used alone or combined with lipophilic antioxidants, sulfurated amino acids and oligoelements of biochemical and nutritional importance. The use of these novel extracts, alone or in combination with other active principles, is of interest to the food, pharmaceutical and cosmetic fields.