Fig 1

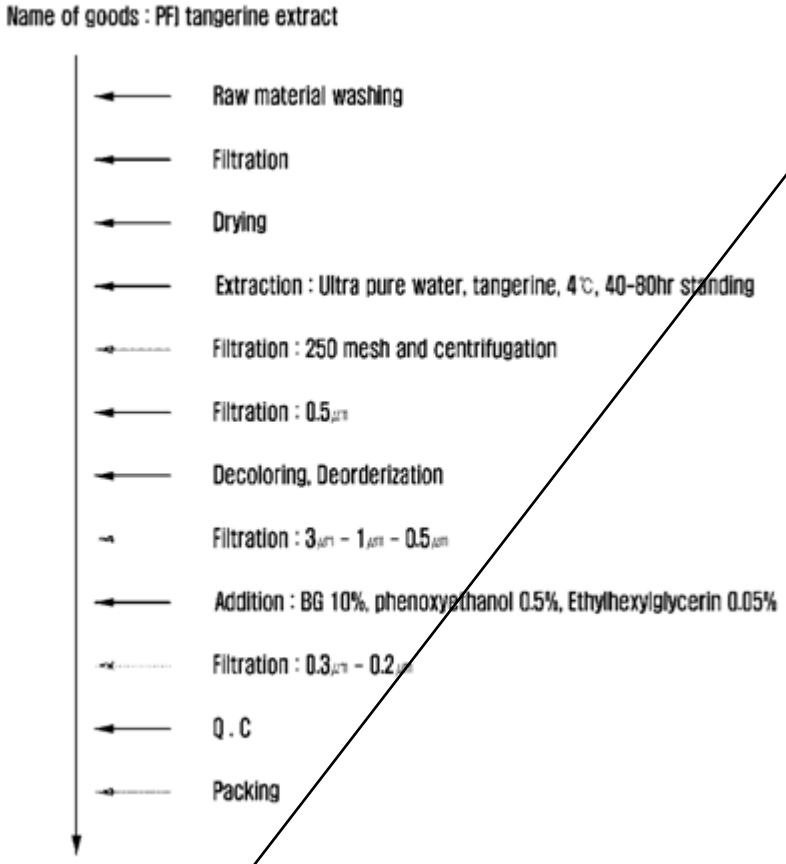

Name of goods : PFI tangerine extract
Raw material washing
Filtration
Drying
Extraction : Ultra pure water, tangerine, 4℃, 40-80hr standing
Filtration : 250 mesh and centrifugation
Filtration : 0.5㎛
Decoloring, Deorderization
Filtration : 3㎛ - 1㎛ - 0.5㎛
Addition : BG 10%, phenoxyethanol 0.5%, Ethylhexylglycerin 0.05%
Filtration : 0.3㎛ - 0.2㎛
Q . C
Packing

Fig 2

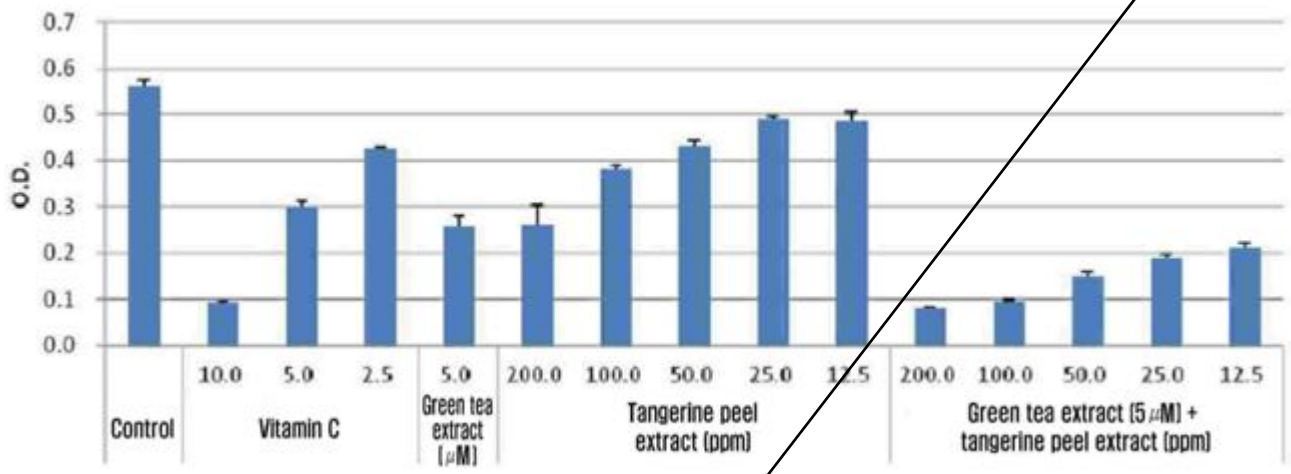

0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0
O.D.
Control
10.0
5.0
2.5
Vitamin C
5.0
Green tea extract (μM)
200.0
100.0
50.0
25.0
12.5
Tangerine peel extract (ppm)
200.0
100.0
50.0
25.0
12.5
Green tea extract (5 μM) + tangerine peel extract (ppm)

Fig 3

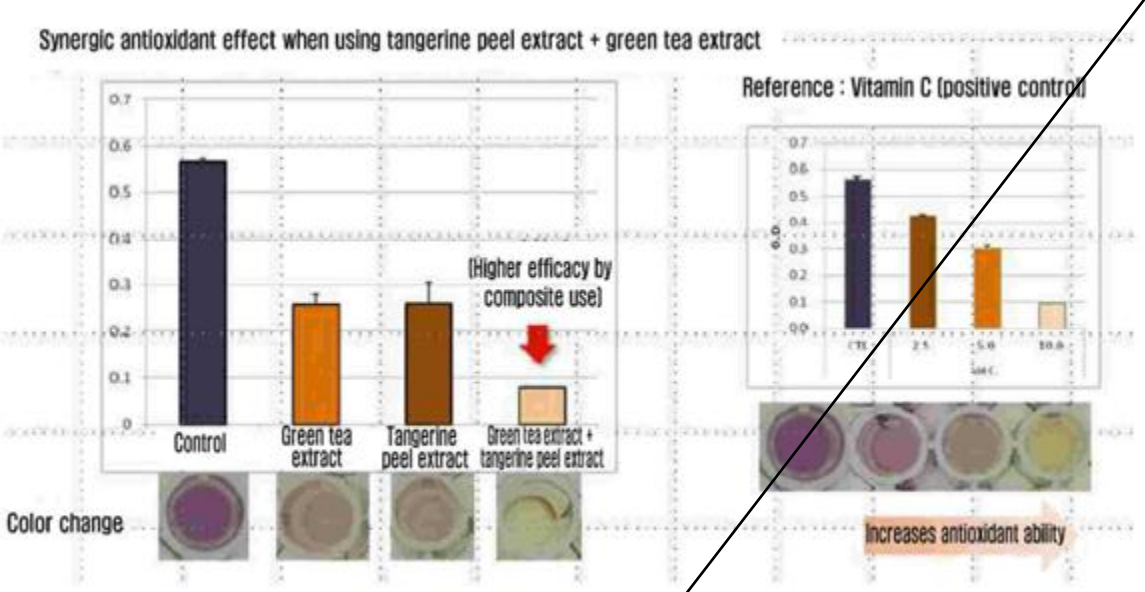
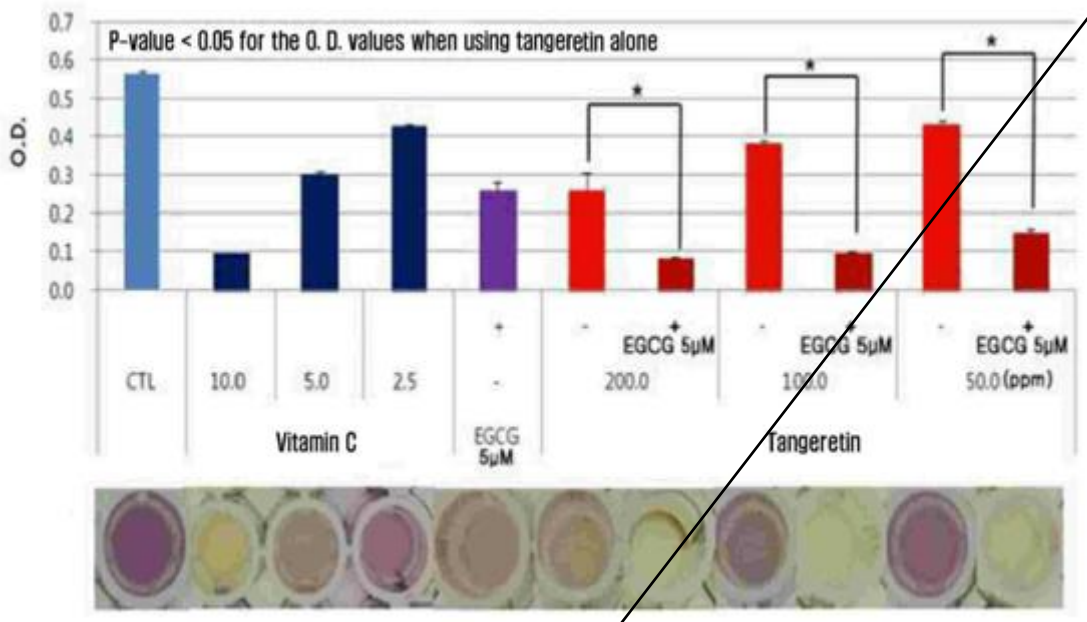

Synergic antioxidant effect when using tangerine peel extract + green tea extract
(Higher efficacy by composite use)
Control
Green tea extract
Tangerine peel extract
Green tea extract + tangerine peel extract
Color change
Reference : Vitamin C (positive control)
Increases antioxidant ability

Fig 4


P-value < 0.05 for the O. D. values when using tangeretin alone
O.D.
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0
CTL
10.0
5.0
2.5
-
+
200.0
100.0
50.0 (ppm)
EGCG 5μM
Vitamin C
EGCG 5μM
Tangeretin

Name of goods : PF) tangerine extract

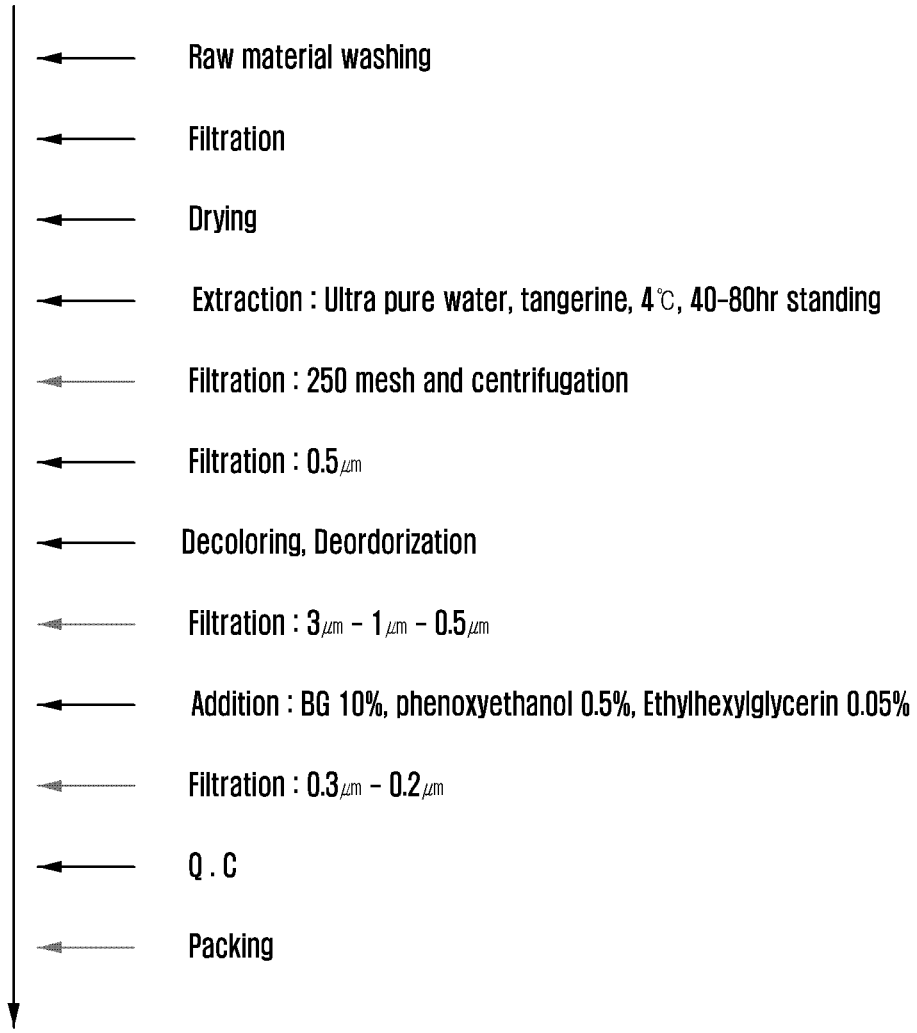



Figure 1

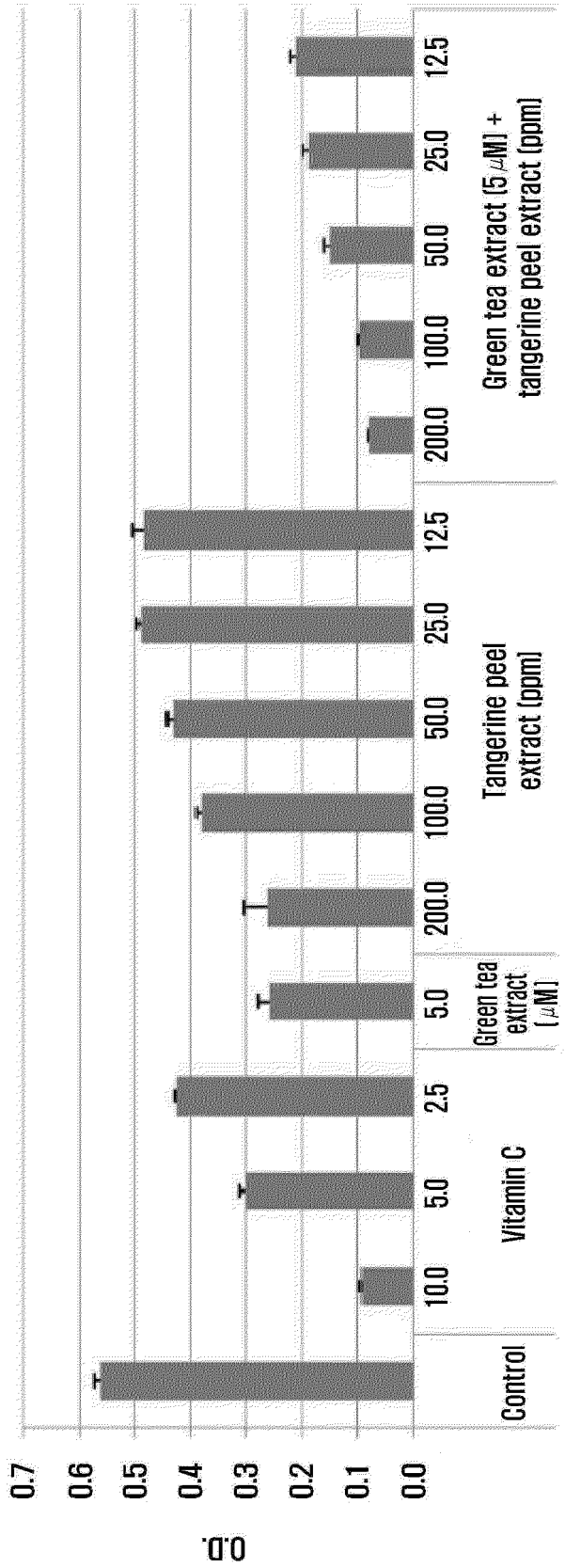

O.D.
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0
Control
10.0
5.0
2.5
Vitamin C
5.0
Green tea extract (μM)
200.0
100.0
50.0
25.0
12.5
Tangerine peel extract (ppm)
200.0
100.0
50.0
25.0
12.5
Green tea extract (5 μM) + tangerine peel extract (ppm)

Figure 2

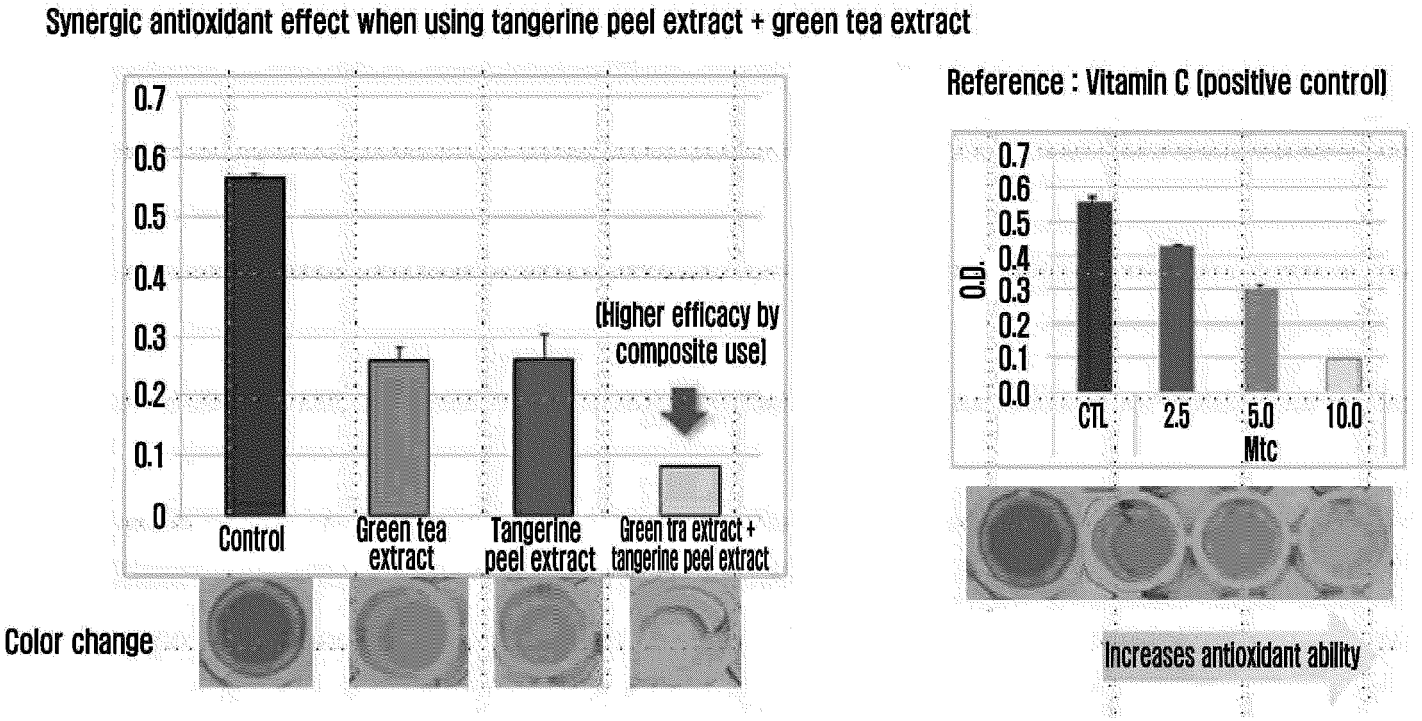

Synergic antioxidant effect when using tangerine peel extract + green tea extract
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0
(Higher efficacy by composite use)
Control
Green tea extract
Tangerine peel extract
Green tra extract + tangerine peel extract
Color change
Reference : Vitamin C (positive control)
O.D.
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0
CTL
2.5
5.0
10.0
Mtc
Increases antioxidant ability

Figure 3

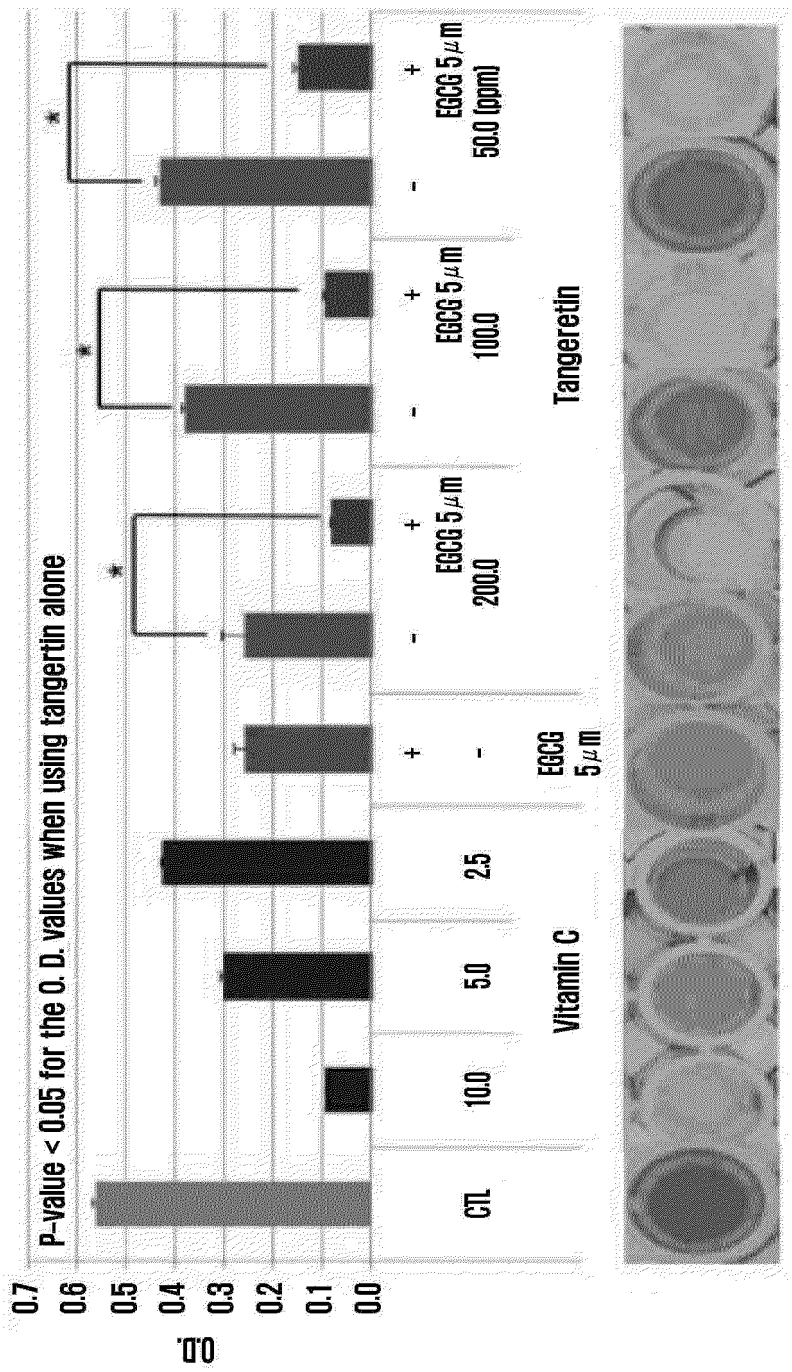

P-value < 0.05 for the O. D. values when using tangertin alone
O.D.
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0
CTL
10.0
5.0
2.5
Vitamin C
EGCG 5 µm
Tangeretin
EGCG 5 µm 200.0
EGCG 5 µm 100.0
EGCG 5 µm 50.0 (ppm)

Figure 4