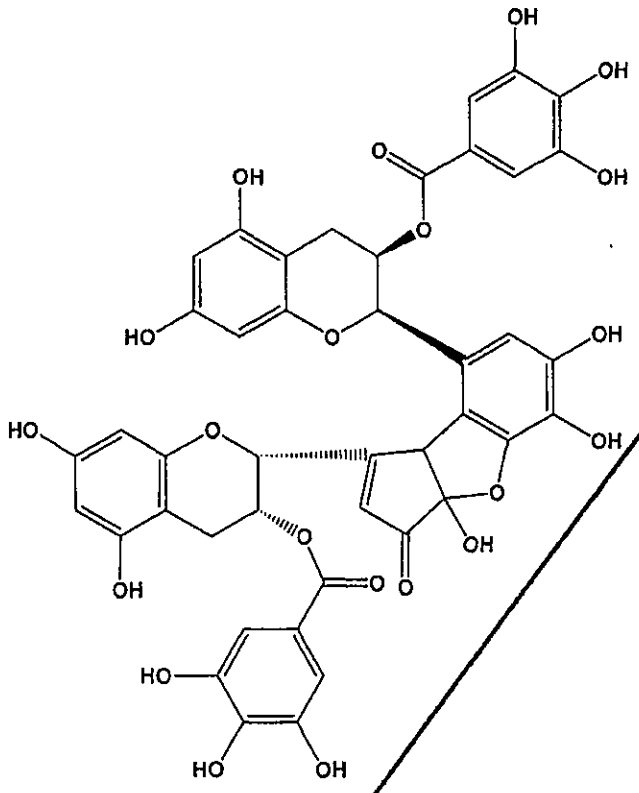
WHAT IS CLAIMED IS:

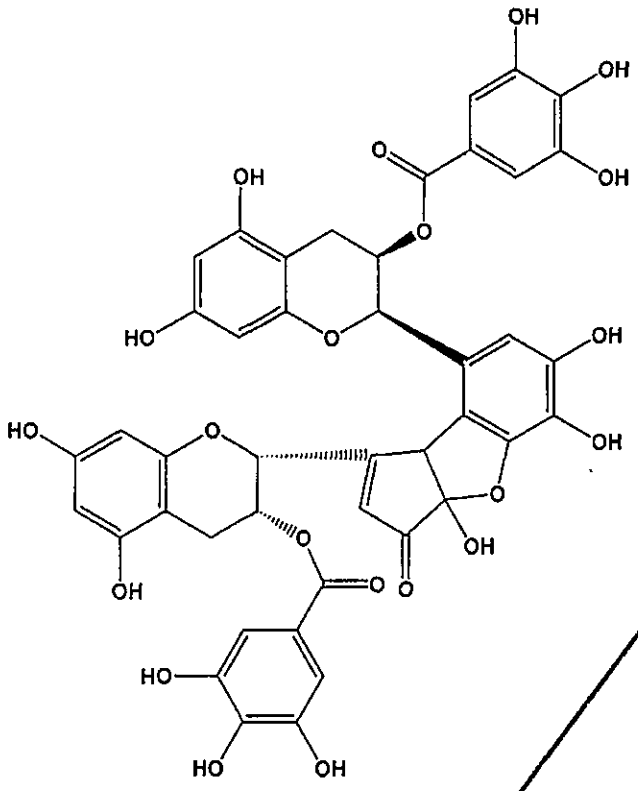
1. A Lipase inhibitory agent containing an oolongtheanin-3′-O-gallate of formula:

[Formula 1]



2. A food or beverage with an oolongtheanin-3′-O-gallate of formula:

[Formula 1]

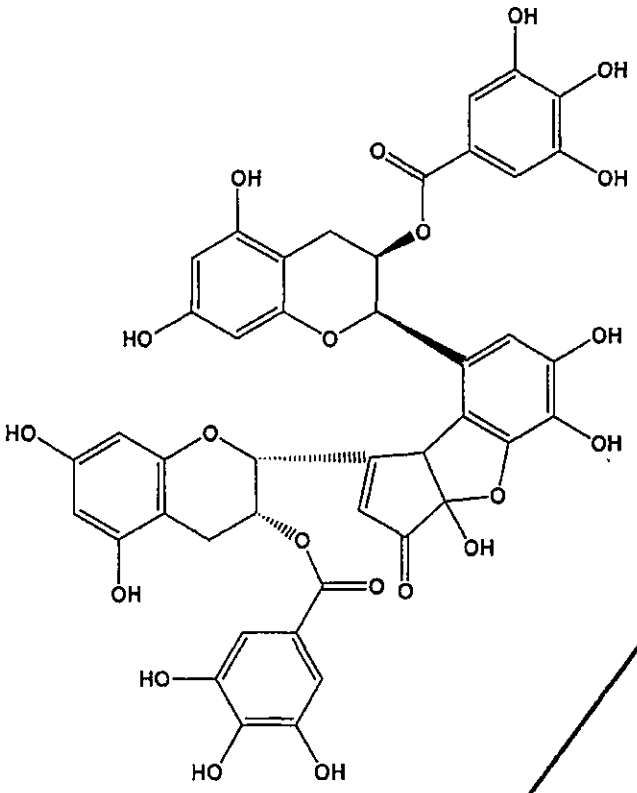


or the lipase inhibitory agent of claim 1.

3. The food or beverage of Claim 2 which is selected from the group consisting of tea beverages, soft drinks and health foods.

4. A pharmaceutical composition containing an oolongtheanin-3′-O-gallate of formula:

[Formula 1]

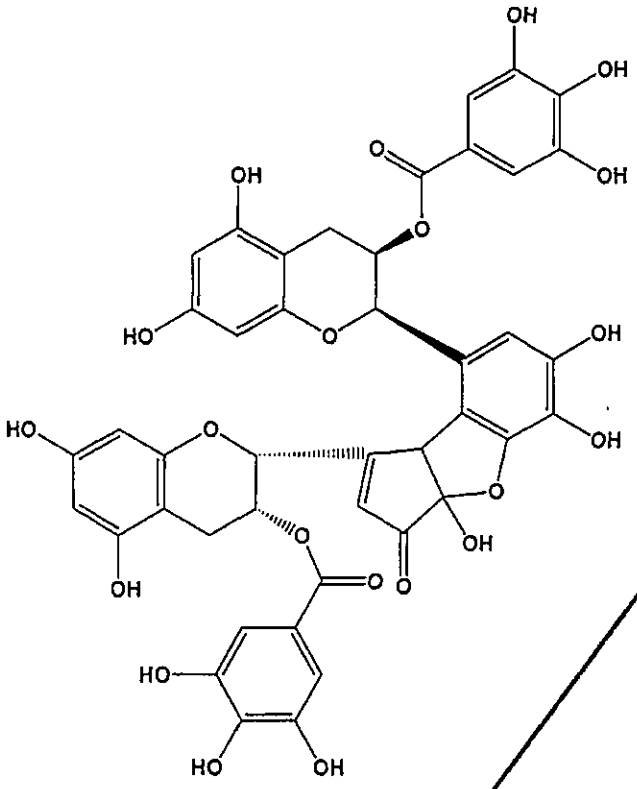


or the lipase inhibitory agent of claim 1.

5. The pharmaceutical composition of Claim 4 for suppressing absorption of dietary lipids.

6. A process for preparation of oolongtheanin-3'-O-gallate of formula:

[Formula 2]



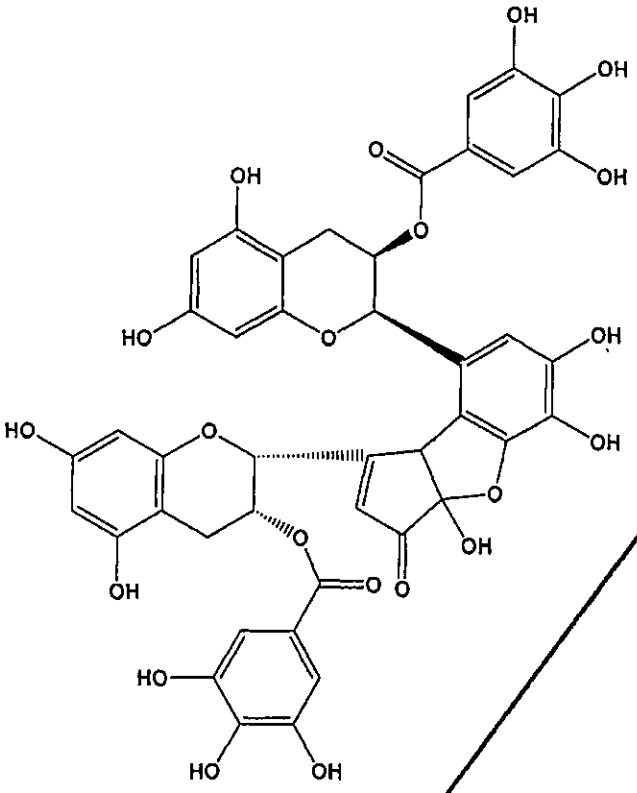
by oxidative polymerization of epigallocatechin-3-O-gallate with polyphenol oxidase in the presence of an oxidant.

7. The process of Claim 6 wherein the polyphenol oxidase is derived from tea leaves.

8. The process of Claim 6 or 7 wherein the oxidative polymerization reaction is carried out at pH 4 to 7, at 20 to 40°C, and with hydrogen peroxide as the oxidant.

9. The food or beverage of Claim 2 or 3 wherein an oolongtheanin-3'-O-gallate of formula:

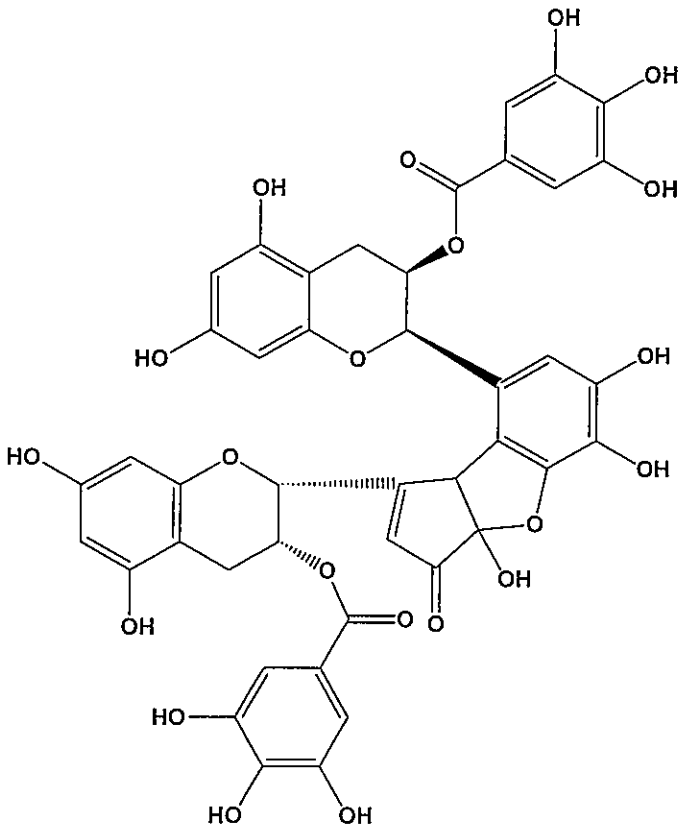
[Formula 1]



is added in an amount of 0.1 mg to 1000 mg per meal.

WHAT IS CLAIMED IS:

1. A lipase inhibitory agent comprising oolongtheanin-3'-O-gallate represented by formula:



as an active ingredient.

2. The lipase inhibitory agent according to claim 1, having an action of suppressing the absorption of dietary lipids, suppressing the rise of triglyceride in blood, or preventing obesity.

3. The lipase inhibitory agent according to claim 1 or 2, wherein the oolongtheanin-3'-O-gallate is obtained by oxidative polymerization of epigallocatechin-3-O-gallate with polyphenol oxidase derived from tea leaves in the presence of an oxidant.