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[54] METHOD OF INHIBITING THE ACTIVITY OF α-AMYLASE

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[63] Continuation of Ser. No. 794,820, Nov. 18, 1991, abandoned, which is a continuation of Ser. No. 508,793, Apr. 12, 1990, abandoned.

[30] **Foreign Application Priority Data**

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[58] Field of Search 514/456

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[57] **ABSTRACT**

The effective ingredient in the inventive inhibitive agent against activity of a α-amylase is tea, e.g., black tea, or a tea polyphenol as a constituent of tea including epigallocatechin gallate, epicatechin gallate, epigallocatechin, epicatechin, (+)catechin and the isomer thereof, free theaflavin, theaflavin monogallates A and B and theaflavin digallate.

9 Claims, No Drawings