

# Tea's Characteristic Components Eliminate Acrylamide in the Maillard Model System

Zhihao Ye <sup>1,2,3,†</sup>, Haojie Xu <sup>1,2,3,†</sup>, Yingying Xie <sup>1,2,3</sup>, Ziqi Peng <sup>1,2,3</sup>, Hongfang Li <sup>1,2,3</sup>, Ruyan Hou <sup>1,2,3</sup>, Huimei Cai <sup>1,2,3</sup>, Wei Song <sup>3</sup>, Chuanyi Peng <sup>1,2,3,\*</sup> and Daxiang Li <sup>1</sup>

<sup>1</sup> State Key Laboratory of Tea Plant Biology and Utilization, Anhui Agricultural University, Hefei 230036, China; yzh971014@163.com (Z.Y.); 18439465028@163.com (H.X.); xieyy1029@163.com (Y.X.); 15156513821@163.com (Z.P.); lihongfang@ahau.edu.cn (H.L.); hry@ahau.edu.cn (R.H.); chm@ahau.edu.cn (H.C.); song86@126.com (W.S.); dxli@ahau.edu.cn (D.L.)

<sup>2</sup> Key Laboratory of Food Nutrition and Safety, Anhui Agricultural University, Hefei 230036, China

<sup>3</sup> Anhui Provincial Key Laboratory of Food Safety Monitoring and Quality Control, Hefei 230036, China

\* Correspondence: pcy0917@ahau.edu.cn or pcy72988@126.com; Tel./Fax: +86-0551-65786421

† These authors contributed equally to this work.

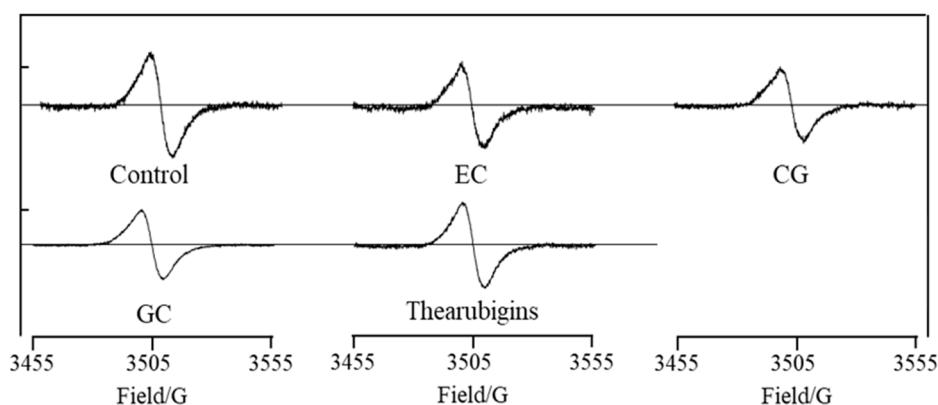


Figure S1 Effects of EC, CG, GC, and thearubigins on free radicals in model system