

## 薑味茶之研製

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摘要：(1)本試驗第一年不同茶菁與薑類之比例最高用量：茶量 1：薑量 1，經試飲者嗜好性調查分析：女性試飲者認為可以，但有些男性認為薑味不夠，薑量要多加些；故第二年各茶期之薑味茶試驗時，調整茶量與薑量之比例用量：1：1、1：2、1：3。(2)歷經二年薑味茶之研究結果顯示：不同季節（春、夏、秋）各參試之薑味茶，其成茶內可聞出薑香及茶香。茶湯水色呈淺或較深蜜黃色，其滋味均可嘗出茶味及薑味。令人欣喜夏茶期薑用量多之薑味茶，試飲者多數嘗不出苦澀味。其茶質雖比春、秋茶期差，經嗜好性調查，試飲者多數均能接受夏茶期薑味茶之滋味。尤以男性多喜愛薑用量多（茶菁量與薑量用量比1：3），含薑味重之薑味茶。(3)由於嫩薑內含水量比老薑多，故茶質內薑味較淡薄，不夠辛辣。含薑量多之薑味茶，呈現較重辛辣之薑味。(4)液態薑處理上有些困擾，即榨汁機所榨出之薑汁量太少，沒將薑汁全部榨出，致成茶內薑味較淡薄，影響茶質。(5)用薑絲（固態薑）所製成之薑味茶，深受大多數試飲者喜愛。薑汁所製成之薑味茶，茶質稍差。小葉種所製成之薑味茶，其茶質較大葉種好。

## Studies on the Manufacture of Ginger Tea

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**Abstract :** 1) Based on optimum amount ratio test between ginger and tea, when the ratio was 1:1, the female tasters had sound response. However, the male tasters felt low ginger flavor on the drinks. This led to adopt three testing ratios (1:1, 1:2 and 1:3) used in the 2<sup>nd</sup> year experiment. 2) Through 2 year research and development on ginger-flavored tea, we had developed the technology for making ginger tea, with ginger flavor and tea flavor regardless of crop season tea as making materials. The tea soup was generally pale or deep honey yellow and had good ginger taste and tea taste. Especially, when summer tea with increased amount of ginger were used to make ginger tea, there was no bitter taste in tea soup. Although the quality was not as good as the ginger tea with spring tea or autumn tea as ingredient, the sensory evaluation showed that the tea was accepted by most tasters. Particularly, the male tasters enjoyed the higher amount of ginger putting in the tea (tea : ginger=1:3). 3) It was better to use old ginger than young ginger to make ginger tea as the fact that the young ginger contained higher amount of water so that the tea made had low ginger flavor. 4) There had difficulty to used ginger juice to make ginger-flavored tea as low flavor of ginger juice obtained, making the made-tea containing low flavor of ginger. 5) Shredded ginger provided as good materials for making ginger tea, liking by most tasters. Apparently, Chinese type tea was better than Assam type tea in making ginger tea.