

文旦柚果茶之研製

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摘要：試驗結果顯示以柑桔類水果製作果茶，以酸柑、大白柚風味較佳，文旦柚次之。文旦柚果皮厚，果肉含水分較少，甜度較高，故製作果茶風味較不強烈，且品質較差。一般文旦柚採收後須存放 7-10 天，經後熟作用處理後較易製作且品質較佳。以傳統方式製作果茶，需以人工利用器具將果肉挖出，頗費人力與時間。本試驗以粉碎機代替人工，直接以完整文旦柚果進行粉碎，其粉碎效率可提昇 5 倍。選擇不同成熟度的文旦柚製作果茶，結果發現以成熟果風味較佳；果實表皮良否，並未影響果茶風味。經試驗顯示添加不同茶類材料，其滋味以半發酵茶較為合適，其中又以熟茶較佳。製作果茶之茶葉外型並不講究，就成本而言，多種茶葉外型中以條形包種所需成本較低，使用茶葉品質可選擇中次茶葉，亦可降低成本。製作果茶時，文旦柚與茶葉比例約以 1:0.5 為宜；二者進行混合時，可利用添加檸檬酸及食鹽以增加風味。

Researches in Fruit Tea Processed Method Development of Wentan Pomelos

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Abstract: According to experimental results, it showed fruit tea was factored by using sour pomelo and pai pomelo as material would possess better flavor than using wentan pomelo. The characteristics of wentan pomelo like its thicker pericarp, low water content of sarcocarp, and higher sugar content would result in the worse flavor and quality. Generally, harvested wentan pomelo should be stored least about 7-10 days to complete ripening procedure, then became the better material of fruit tea. In view of fruit tea manufacture method, it would waste more manpower and time by traditional method. In the experiment, disintegrated method was used to replace traditional method would increase producing efficiency about 5 times. In another experiment, it found when using different mature level wentan pomelo as material to manufacture fruit tea, the product of more mature fruit would possess better flavor, meanwhile it also revealed the quality of epiderm didn't affect integer Flavor expression. In consider of the tea sorts mixed with manufactured wentan pomelo, we found the semi-fermentated tea possessed better flavor. Bypassing the shape of mixed material, tea, costing must be the most important factor of producing fruit tea. In order to lower producing costing, worse strip pachung tea could be used as mixed material. The mixed ratio between fruit and tea about 1 : 0.3-0.4, meantime accrete some citrate and salt would increase the flavor of fruit tea end product.