

# 不同焙烤方式及包裝貯存對竹筒香茶品質影響之研究

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## 摘 要

不同季節（春、夏、秋）之竹筒茶，其茶質以春、秋茶期為最好，夏茶期較差，茶湯內含較輕微之苦澀味，但比傳統夏茶（綠茶、包種茶、烏龍茶）之苦澀味少很多，仍為試飲者接受，這是一可喜之新發現，希望能以此類加工茶，經由焙烤所產生之竹甘味，予以抑制或減少夏茶苦澀味，來達成改善夏茶品質，以利促銷夏茶。

不同竹材之竹筒香茶，以桂竹、孟宗竹之茶質不錯，由於具有不同之竹香味，並有甘涼感覺之滋味，此乃竹筒香茶之特色，很受多數試飲者喜愛，麻竹茶質最差，不太受人喜愛飲用。

炭火焙烤裝置，每次產量有限，最多只有20～30支，而電熱焙烤設備，經試驗結果顯示，可適用於竹筒香茶之製造，在焙烤過程有一股濃郁竹香味逸出，每次產量最高可達80～120支，比炭焙多4～5倍。

本研究結果顯示，炭火焙烤法及電熱焙烤法均可改進原有竹筒香茶之費時費工（10小時以上）之製程，經由本研究之製程改進試驗，可縮短為4～6小時，只要焙烤溫度不過高，均可得不同竹香口味之竹筒香茶，並有甘涼感覺之滋味，此乃竹筒香茶之特色，其茶質很受試飲者喜愛。

# **Effect of Different Roasting Mode and Storage Condition on the Quality of Bamboo Flavored Tea**

**Taiwan Tea Experiment Station**

## **Summary**

This study indicates that it is possible to reduce the labor cost and time compare with traditional Roasting method (more than 10 hours) both in charcoal roasting and electrical roasting mode, the study also demonstrates that it need only 4 to 6 hours in both the charcoal and electrical roasting mode, meanwhile we can get good aroma and taste upon bamboo flavored tea when the roasting temperature not exceed than 210 °C . It is acceptable by the tea taster on this special features of bamboo flavored tea.

Improved manufacture methods for bamboo flavoured tea were investigated with two newly designed machines, one for charcoal roasting, the another for electrical roasting. The modified methods had benefits of cost and labour saving, requiring only 4-6 hours in the whole manufacturing procedures of bamboo flavoured tea as compared to the traditronal methed usually lasing more than 10 hours. As long as maintining appropriate roasting temperatures (not exceed 210 °C) , different qualities of bamboo roasted teas can be made, being acceptable by most consumers on this special featuretea.