

# 茶冰品之研製

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## 摘 要

由於台灣夏季漫長炎熱，各式冰品冷飲於夏、秋季節甚受消費市場歡迎，但是市售的各式冰品大多添加了人工香味料及著色料，因此本試驗利用省產不同種類的茶葉，本身即具有的甘醇滋味及色澤，以粉茶或茶葉浸出液來調製純天然健康不添加任何調香料及色素的各式茶冰品。試驗結果顯示，利用茶葉浸出液調製純茶葉口味之茶冰棒，包種茶用量以 2.5 ~ 2.8% 較佳；紅茶用量以 2.0 ~ 2.5 % 較適當。糖度以 13 ~ 14Brix 屬爽口型，16 ~ 17Brix 屬適口型（糖用量約 14 ~ 18 %）；添加少量香草粉（用量約 0.1%）可改進製品口感及減少成品之苦澀味，但過量則會使成品帶苦且降低茶味。又使用適量的安定劑亦可改善成品品質。利用粉茶調製茶冰品，粉茶粒度需適當控制，粒度過細不僅增加成本且口感不佳，太粗則有磨砂感。粉茶用量則以 1.5% 較適口，具茶味且不澀。

# Study on the Manufacturing of Tea Ice Products

Taiwan Tea Experiment Station

## Summary

Ice products are very popular to consumers in Taiwan during the long period of hot summer. However, many ice products in the market are full of artificial flavors and color additives. Therefore, in this experiment, different kinds of made-teas with various nature brothy and flavor were used to make pure ice products. By using tea powder or tea infusion, the end products were pure, nature and wholesome, producing tea ice products without any additives. The experiment revealed that by use of tea infusion, the best proportion of paochung tea liquor to make tea ice product was 2.5-2.8 % (v/v), or 2.0-2.5 % for black tea. In terms of sweetness, it was acceptable at between 13-14 Brix and 16-17 Brix (about 14-18 % of sugar). Addition of vanillin (0.1 % ) apparently improved the smoothness and reduced the bitterness and astringency of tea ice products. However too much vanillin would make the products taste bitter and lose tea flavor. Stabilizer was able to improve the quality of ice tea products, It is suggested when tea powder is used to manufacture ice products, the size of tea powder must be controlled carefully. Tiny tea powder will increase product cost, whereas coarse powder will make sandy taste. The best dose for tea powder was found to be 1.5 % .