

# 炒米香茶之研製

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## 摘 要

本研究在探討穀類與茶葉混合經烘焙後，對茶葉品質之影響。試驗結果顯示，穀類先行粉碎再焙火可節省時間；焙火溫度 220 °C，時間 25 分鐘，以糯米及小米與茶葉混合後滋味較佳；混合比例於文山包種茶以 1 : 2，而凍頂茶、烏龍茶及紅茶之比例則以 1 : 1 較理想。

## Studies on the Manufacturing of Tea Roasting Products

Taiwan Tea Experiment Station

### Summary

Roasting qualities of different teas fried with different cereals were investigated. Roasted cereals pulverized before roasting tended to save roasting time. Better taste and aroma were obtained in the mixture of waxy rice, millet and mae-tea if roasting temperature was 220 °C, with 25 minute duration. Ideal mixing ratios were 1:2(cereals:tea) for wen-sen Paochung tea and 1:1 for Dondin tea, Formosa Oolong and black tea, respectively.