

# 機採茶菁製造條形包種茶技術改良

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## 摘 要

第三年為根據前二年之試驗成果繼續進行殺菁、採捻及乾燥之試驗。其中殺菁之溫度為 260 °C，時間為六分鐘左右，溫度太高會造成茶湯滋味淡薄，且略帶澀味之現象生成，溫度太低會使茶湯略帶菁味、綠茶味，且茶湯有混濁之現象。揉捻之時間以五分鐘為宜。乾燥以乙種乾燥機 80 °C，30 分鐘初乾，再以普通電熱焙茶機 80 °C，二小時來烘乾即可。

## **A Technical Development on Manufacturing of Strip Type Paochung Tea Using Mechanical Plucking Tea Leaves**

Taiwan Tea Experiment Station

### Summary

Based on to the last two years experimental results,the third year still went on panning、rolling and drying test. Within that the temperature for panning procedure will be temperature 260 °C , panning for 6 minutes around. If the panning temperature going too high will cause the tea extract taste too thin and a little bit astrigency. If the panning temperature going too low will cause the tea extract a little bit grass smell、green tea taste, cloudy appearance for the liquor. The rolling time for that will be 5 minutes. Drying process use type B dryer,temperature 80 °C ,30 minutes for primary drying, then use electric oven with air circulation for two hours at temperature 80 °C .