

調味粉茶之研製

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摘 要

- (一)粉茶用之材料在不同茶類中以含葉綠素高色澤翠綠之綠茶、包種茶應用範圍最高，其次依序為花茶、烏龍茶、紅茶。
- (二)在選用材料時為降低成本及提高品質，不宜直接應用成品茶磨製。
- (三)粉茶研磨時如應用國內一般的金屬模粉機具磨製時，均無法達到粒度標準（120 ~ 200 目）且在磨製過程中，常因發熱造成葉綠素受破壞影響品質；為改善此種缺失，本試驗與業者合作，應用日本引進之磨粉機磨製，即可解決上述之問題，但該機械從日本引進，成本高達 200 餘萬元，非一般業者所能負擔，為目前發展粉茶最大之瓶頸。
- (四)在調味粉茶用材料選擇：保健植物以人參、紫蘇、決明子、五葉參；禾穀類植物以大麥、蕎麥、薏仁、胚芽米等為主。
- (五)粉茶成品及配方，本試驗共研製五種成品及配方，以供參考應用。
- (六)包裝及沖泡用：以包裝成每包 15 ~ 20 公克為宜，沖泡飲用時視消費者之需要可調製成糊稠狀及液體狀兩者均可。

Studies on Manufacturing of Powder Tea

Taiwan Tea Experiment Station

Summary

1. Of five different kinds of teas tested, green tea and Paochung tea containing high chlorophyll adopted widely for making powder tea, followed with scented tea, Oolong tea and black tea.
2. Made tea was not adopted directly as raw material resource for its disadvantage in cost reduction and quality upgrading.
3. The particle standard of tea powder (120-200 mesh) was hard to reach by domestic milling machine and the other defect was tea's chlorophyll destroyed by heating during its milling stage, which might reduce powder tea quality. The former defects might be overcome by an introduced Japanese milling machine in this study. But its cost more than two millions NT. dollars is too high to our producer's burden. This is a bottle neck for developing powder tea at present.
4. Selection of flavoured material for powder tea : Healthy crops include ginseng、Perilla frutescens L.、Cassia tora L.、Gynostemma Pentaphyllum Makino.、Cereal crops include wheat、buck wheat、Coix lachrymosa L.、milled rice with embryo.
5. This study obtained five finished products and their formulas for producer's reference and adoption.
6. Package and tea infusing : 15 ~ 20 grams per powder tea package is suitable. Infusing for taste, powder tea may be blended to liquid or fluid according to consumer requirement.