茶葉添加於農產品加工之研製

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摘　要

本試驗乃針對茶葉含纖維具有去腥、除臭及抗氧化的優點，嚐試與農產品結合，開發新的茶葉食品，擴大茶葉多元化利用的領域。利用茶葉與東部的農產品開發新的茶食品，不但可以幫助茶農增加利益，亦可以解決農產品滯銷問題。

本年度已完成的產品有：

1. 楊桃包種茶蜜餞：以包種茶加入傳統的楊桃蜜餞作法，風味較綠茶及紅茶來得好。
2. 洛神紅茶蜜餞：洛神製作蜜餞則加入紅茶的滋味較佳。
3. 洛神紅茶：紅茶和洛神的比例爲 1:0.5 的茶湯滋味較佳，不但保有紅茶的滋味，且洛神的酸度亦恰好。
4. 欖仁茶：包種茶欖仁葉的比例爲 1:0.75 的茶湯滋味較佳，超過此比例的澀味較重，不足的又嫌欖仁味無法顯現。
5. 柿葉茶：包種茶和柿子葉的比例爲 1:0.5 的滋味較佳，超過的則澀味重。

Studies on Manufacturing New Tea Foods from Incorporating Tea into Agriproducts

Taiwan Tea Experiment Station

Summary

Teas have merits for relieving offensive and foul smell and also for anti-oxidizing foods. If these merits can be incorporated into agri-produts to develop new tea foods, it would magnify the domain of multiple utilization in tea. Not only it can increase tea growers' income, but also it can solve glutting problems of agri-cultural products in sonetimes. The new tea foods developed are as follows :

1. Carambola paochung tea preserve : Better flavour was obtained in traditional manufacture of candied carambola added with Paochung tea than added with green tea or black tea.

2. Roselle Paochung tea preserve : Adding black tea to manufacture candied roselle, the flavour was better.

3. Roselle black tea : Appropriate rotio betwern black tea and roselle was 1: 0.5, with better taste of tea liquor obtained. The drinks kept not only the flavour of black tea but also the appropriate acidity of roselle.

4. Kamani tea : Approprite ratio of paochung tea and Kamani leaves, 1:0.75 was good for making tea liquor. Exceeding the ratio resulted in bitter taste. Not enough Kamani leaves added would not have Kamani flavour in the drink.

5. Persimmon tea : Best ratio of Paochung tea and persimmon leaves was 1: 0.5, resulting in better taste of tea liquor.