微机控制乌龙茶做青环境系统的研究

A RESEARCH ON MICROCOMPUTER CONTROLLED ENVIRONMENTAL SYSTEM FOR WITHERING AND TWISTING GREEN LEAVES OF WULONG TEA

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作者	单位
刘文英	福建农学院

中文摘要：

微机控制乌龙茶做青环境系统温度控制范围为20—28℃±1℃,湿度控制范围为相对湿度55—75%±3—5%,能有效地控制乌龙茶做青环境,保证茶叶品质稳定,四季均可制高档茶。做青时间缩短50%,大大减轻了人工劳动强度。乌龙茶品质可比传统人工方法做青提高1～2级,每公斤干毛茶可增值2—3元,提高了乌龙茶出口创汇能力。该系统还可应用于其他农副产品加工与贮藏保鲜所需的环境控制上。

英文摘要：

The paper states the successful result by using the microcomputer system to control the environmental conditions for withering and twisting the green leaves of Wulong tea. The temperature to be controlled is within the limits of 20-28℃ ± 0.2℃ and the relative humidity within 55-75% ± 3-5%.The whole system effectively controlled the environmental conditions for withering and twisting the green leaves of Wulong tea in order to guarantee the stable quality and process the high grade tea all the year round without any time limit .The experiment showed that about 50% of time of withering and twisting was shortened by this microcomputer system.Meanwhile , it was greatly reduced the labour intensity ;the quality of Wulong tea was 1-2 grades higher than traditional processing method and the price of dry Wulong tea will raise RMB 2-3 yuan per kg. In consequence, it will promote the export capacity and earn more foreign exchange.The experiment showed that this microcomputer system can also be used in the environmental controls for processing and preserving other farm products.

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