中国农学通报 2011, 27(第11期5月) 70-73 DOI: ISSN: 1000-6850 CN: 11-1984/S

食品—研究报告

‘丹桂’乌龙茶不同做青环境主要生化成分的变化

游小妹[1],钟秋生[2,2],陈常颂[1]

1. 福建省农科院茶叶研究所

2.

摘要:

为了解丹桂乌龙茶在不同做青环境下主要生化成分的变化规律，以‘丹桂’品种为鲜叶原料，采用自然环境和空调环境2种做青方式，按铁观音的加工工艺进行制作，研究‘丹桂’乌龙茶在不同做青环境下主要生化成分的变化规律。干物质含量自然环境下为94.72 %~97.04 %，空调环境下为94.84%~96.80%，成品茶中干物质含量比鲜叶中略低；茶多酚总量空调环境做青低于自然环境做青，自然环境下为29.27%~31.56%，空调环境下为27.92%~31.3%，且成品茶比鲜叶含量低；氨基酸含量自然环境下为1.90%~2.24%，空调环境下为1.95%~2.32%，成品茶比鲜叶高；咖啡碱含量空调环境下为2.23%~2.37%，自然环境下较空调环境下大，其含量为2.32%~2.66%。自然环境下和空调环境下做青的乌龙茶咖啡碱、氨基酸含量差别不明显；茶多酚总量差别较明显，空调环境下做青的乌龙茶茶多酚总量和酚氨值比自然环境下的低。感官审评表明，空调环境做青所制毛茶样香气得分高于自然环境做青的，内质也较优。做青过程中采用空调设备控制适当的温、湿度有利于乌龙茶香气品质的提高。

关键词: 生化成分

Effects of Different Environment of Fine Manipulation on the Main Biochemistry Components of ‘Dangui’ Oolong Tea

Abstract:

In order to investigate the effects of environment of fine manipulation in traditional and air condition on the main biochemistry components of ‘Dangui’ oolong tea, the contents of main chemical components of ‘Dangui’ oolong tea were determined. The dry matter content was 94.72%-97.04% in the natural environment and 94.84%-96.80% in air-conditioned environment. The dry matter content of tea products was slightly lower than that of the fresh leaves; The total tea polyphenols of air-conditioned environment was lower than the natural environment, 27.92%-31.3% and 29.27%-31.56%, respectively, and the total polyphenols of tea product was lower than the fresh leaves; Amino acids contents in the natural environment and air-conditioned environment were 1.90%-2.24% and 1.95 %-2.32%, respectively, and amino acids content of tea products was higher than the fresh leaves; Caffeine content under air-conditioned environment was 2.23%-2.37%, which was decreased comparing with the content of 2.32%-2.66% in the natural environment. The results showed that the contents of caffeine and amino acid were similar, while the contents of the total tea polyphenols were significantly different between the natural environment and air-conditioned environment and the polyphenols and ratio of tea polyphenol and amino acid in air condition were lower. Sensory evaluation showed that the scores of the aroma and endoplasmic of tea product in air-conditioned environment were increased comparing with the natural environment. The temperature and humidity controlled by air-conditioned equipment in the tea processing were good for improving the aroma and quality of oolong tea.

Keywords: biochemical component

收稿日期 2010-12-14 **修回日期** 2011-02-28 **网络版发布日期** 2011-05-15

DOI:

基金项目:

福建省省属公益类科研院所专项;国家茶叶产业技术体系

通讯作者: 陈常颂

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作者简介:

作者Email: ccs6536597@163.com

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