

Value Addition to Off Grade Tea by Incorporating Tea Aroma

V.P. Ellepola¹, K.G. Premathilake¹, P.D.P.M.P. De Silva¹, Ajith Chitty²

¹*Department of Export Agriculture, Uva Wellassa University, Badulla, Sri Lanka*
²*Eastern Brokers (Pvt) Ltd., Sri Lanka*

Considerable amount of volatile compounds which formed up to fermentation process are lost during drying. An experiment was conducted to study how to make use of, amount of volatiles formed during fermentation process of tea to enhance the organoleptic attributes of off grade tea. Experiment was conducted at Rozella tea factory, Watawala. After extracting aromatic volatiles from fermented tea dhools, concentration of the extract, was enhanced. The developed treatment was then used to add value to off grade tea and sensory evaluation was conducted. Then moisture content of the developed teas were recorded. Off grade tea incorporated with 1% of non-concentrated volatile sample and, 0.5 % of concentrated volatile sample were identified as the best treatments. Treatments had a significant impact on the development of aroma, flavour and quality traits. Hence, the study proves that resupplying of volatile compounds to off grade tea is found to be a good approach to add value to offgrade tea.

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