

**Uva Wellassa University**  
**Faculty of Animal Science and Export Agriculture**  
**B.Sc. in Tea Technology and Value Addition**



**End Semester Examination January/February 2016**  
**Year II Semester II**

**Tea Processing Technology I (TEA 222 – 2)**

---

**Instructions**

Answer All questions.

No. of questions : Two (02)

No. of pages : One (01)

Total marks allocated : 50%

Time : One hour (1 hr)

---

**PART II - ESSAY**

**Question 1**

1.1 Sketch the diagram of Rotorvane tea manufacture procedure and explain giving specific conditions at each stage. (25 marks)

**Question 2**

Write down short notes on following topics. (25 marks)

- 2.1. Post harvest losses occur in tea manufacture
- 2.2. Factors affecting on fermentation (oxidation) reaction in tea manufacture
- 2.3. Importance of drying process
- 2.4. Packing of tea at factory level

