

**DEVELOPMENT OF A REFERENCE SENSORY
PROFILE FOR UVA REGION BLACK TEA AND A
HOUSE OF QUALITY FOR SRI LANKAN TEA**

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ABSTRACT

The sensory appeal of tea, like all food products, is an important consideration in world market. Tea is not just a beverage it is an unforgettable treat for human senses. Through the Sri Lankan Tea Uva region possesses with distinct character in the tender leaves of tea that produce an extraordinary flavour and pungency that is uncommon in other parts of Sri Lanka or anywhere else in the world. This research was conducted to evaluate the quality characteristics of Uva Region through "Reference Sensory Profile". Five-point hedonic scales were used to evaluate the organoleptic characteristics of Uva Teas and five main grades were considered for this evaluation. At 95 % confidence level Kruskal Wallis test and Mann Whitney Test were used to analyse the data. There was an average adoption level for sensory quality characteristics of reference sensory profile on Uva Region. According to the results of Eikernode model Appearance of made tea was critical to enhance buyer's satisfaction. House of Quality was indicated that Tea shoot quality is most critical to improve the black tea quality

Key Words: Sensory Characteristics, Sensory Profile, Uva Medium and Uva High Teas, Buyer's satisfaction, House of Quality