

**EFFECT OF DHOOL SPREADING THICKNESS ON
MADE TEA QUALITY IN ORTHODOX ROTORVANE
TYPE OF TEA PROCESSING**

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By
MOHAMED ITHREES SHAFRAZ MOHAMED

**Tea Technology and Value Addition Degree Programme
Faculty of Animal Science and Export Agriculture
Uva Wellassa University of Sri Lanka**

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ABSTRACT

Sri Lanka is one of the oldest quality black tea producing country in the world. Sri Lanka produces black tea as the "Ceylon tea" and has higher demand as 'best quality black tea' in the international trade. The quality of the black tea is the major strength of Sri Lankan tea industry. The quality of black tea refers to all characters such as colour, brightness, appearance, liquoring properties, strength and aroma. Most important chemical changes which result in the development of desirable liquor characteristics during fermentation. The objective of the study is to determine the effect of dhool spreading thickness on made tea quality in Orthodox and Rotorvane processing methods. Theaflavin and Thearubigin compounds which are responsible for the brightness and quality of the tea liquors. Apart from the period of fermentation, temperature and humidity in the fermenting room, the widely used parameter to control the spreading thickness of dhools for fermentation. The changes in theaflavins and thearubigins, sensory characteristics of total colour and brightness of Orthodox-rotorvane black tea were investigated to find its suitability as a fermentation thickness in Orthodox-rotorvane black tea manufacture. It was demonstrated that the degradation of individual theaflavin varied during fermentation. Decline in the level of individual theaflavins and liquor brightness was influenced by both thickness and time. The formation of thearubigins differed in their response to fermentation thickness and duration. The effect of dhool spreading thickness and duration, on chemical and tea liquor sensory characteristics are discussed.

Key words- Spreading thickness, Fermentation, Quality parameters and Organoleptic Properties