



**Uva Wellassa University**  
**Faculty of Animal Science & Export Agriculture**  
**BSc in Tea Technology and Value Addition**



**End Semester Examination – March/April 2013**  
**Year II Semester I**

**Tea Chemistry (TEA 232-2)**

**Instructions**

Answer all the questions

No. of questions : Two (02)

No. of pages : One (01)

Time : 01 hour

Total marks allocated : 50%

Index No.

**PART III- ESSAY**

**QUESTION 01 (25 marks)**

Explain all types of reactions that take place during the withering stage of Tea Manufacture.

**QUESTION 02 (25 marks)**

Discuss the ISO 3720 standards of Black Tea and give all the parameters and reference ranges given in the standard