GLC STUDIES OF THE DEVELOPMENT OF THE FLAVOUR PROFILE DURING BLACK TEA MANUFACTURE

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The flavour of black tea is mainly developed during the manufacture process (Sanderson, 1975). In this investigation a rapid head space sampling technique was used to monitor the development of the flavour profile using gas liquid chromatography. The principal objective being the identification of the conditions for optimising flavour production during manufacture.

It was found that tea clones with higher flavour potential contained a greater concentration of high boiling volatiles such as Linalool and geraniol. There are marked changes in such compounds during processing particularly during the fermentation process. It was observed that the principal flavour constituents increased up to 1.5 hours fermentation. The final drying process results in a 'balancing' of the flavour profile with a concomitant loss of part of the volatile compounds. The results are useful in arriving at rational manufacturing parameters.

References:

1. Sanderson, G. W. (1975) 'in Geruch und Geschmackstoffe' Ed. F. Drawert. Verlag Hans Carl, Nurenberg. W. Germany.