

✓ **THE EFFECT OF SEASON AND MANUFACTURING CONDITIONS
ON THE DEVELOPMENT OF FLAVOUR
IN BLACK TEA**

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Flavour development in black tea is most outstanding during the dry weather which prevails from January—March on the Western High elevation Tea Estates (Dimbulla District) where some of the best tea is grown. These teas are well known for their typical flavour and high price valuation. Many investigations have been carried out in attempts to explain the development seasonal flavour. (1) (2) In this study, black tea from a well known High Elevation Tea Estate was regularly analysed during flavour season for ether extractable steam volatile constituents by Gas Liquid Chromatography.

SECTION E

The variation in concentration of eight major flavour constituents was monitored and it was observed that there are appreciable changes in trans-2-Hexenal and linalool content of black tea during seasonal flavour development. The quality of leaf material and manufacturing practices particularly, withering and fermentation, affected the production of these compounds. The data obtained indicate that the relative concentration of these compounds are partly responsible for the flavour quality of Sri Lanka Black Teas.

References

1. Wickremasinghe, R. L., Wick, L. Emily and Yamanishi, T., *J. Chromatog.*, **79**, 75-80 (1973)
2. Yamanishi, T., Wickremasinghe, R. L. and Perera, K. P. W. C., *Tea Quart.*, **39**, 81-86 (1968).