

AN APPRAISAL OF TEA DETERIORATION DURING STORAGE

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Sri Lanka teas are subject to a 4-6 month period of storage during their transit to oversea destinations. During this period, the teas often lose much of their astringency and character and consequently suffer a reduction in valuation—which is clearly undesirable for our economy.

SECTION B

The above post-manufacture storage deterioration has, therefore, been studied by a number of workers. These studies are critically examined in this paper with a view to integrate the data, identify the possible causes, and suggest remedial measures to arrest quality deterioration during storage of black tea.

The major factor responsible for the loss in quality and valuation has been ascribed to the decrease in theaflavin content, and the principal agent catalysing these changes has been identified as moisture.

The moisture absorption patterns during the post-drying operations in the factory are re-examined; and the use of humidity-controlled chambers for these operations is suggested.