

STUDIES ON THE STORAGE CHARACTERISTICS OF TOP-FLAVOURY TEAS

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Flavoury teas obtained during the flavour seasons in the high-grown tea districts are known to lose their flavour characteristics quite rapidly on storage, irrespective of the storage conditions.

This aspect was investigated to obtain information on the behaviour of flavoury teas during storage.

A top-flavour invoice of tea obtained from an upcountry estate during the peak Uva flavour season was divided into $\frac{1}{2}$ kg lots, and stored under different conditions, namely: (1) Aluminium foil packets (Control); (2) Aluminium foil packets, with Silica gel; (3) Single lined polythene packets; (4) Double lined polythene packets—evacuated and filled with nitrogen.

Assessments for theaflavin content, moisture, flavour profile and tasters' valuation were carried out fortnightly for four months.

The results which were statistically analyzed indicated that there was (1) a considerable drop in valuation with storage; (2) no loss of theaflavins, and (3) a gradual decrease in the major flavour components.

It appears that the loss in valuation could be attributed to the loss in flavour components which could not be arrested even under ideal conditions of storage.