

Optimized Conditions for Making Tea from *Camellia japonica* Leaf and Flower and Sensory Evaluation

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Before making of tea, the number of leaf, plant height and node length in young shoot were 5.2, 14.9cm and 1.9cm respectively. These contents caused problems in leaf rolling and uniformity. No significant difference in quality and composition of roasted and steamed were observed, external shape and internal quality, however, were good from 1st to 3rd leaf. Chemical nutrition consists of leaf position. Total nitrogen content of terminal leaf was 4.88%, total free amino acid 21.12%, and caffeine 3%. Vitamin C content was increased with increasing of leaf age.

Making of roasted tea was required long time because camellia leaf was very hard and smoothly. Products had lower water color, perfume and taste.

Internal quality of steamed tea was good in water color and taste. The contents of total nitrogen, total free amino acid, catechin, caffeine and vitamin C were 4.24%, 1.01, 17.7%, 2.6% and 75.7mg/ml.

External shape of semi-fermented tea was good at condition of tea rolling. It's color was green and taste good. The contents of caffeine and vitamin C was high as 2.84% and 75.23mg/ml. However, total nitrogen and catechin was low contents(4.13% and 15.33%).

External shape and internal quality in fermented were better than semi fermented tea in perfume and taste. Also total nitrogen contents was higher than was semi-fermented tea. The contents of free amino acid ,vitamin C and caffeine were 0.24%, 52.4 mg/ml and 2.88%.

The contents of total nitrogen, total free amino acid and catechin in flower tea were

3.33%, 3.20mg/ml and 12.92%. The caffeine content was high as 2.66% in flower-bud tea. The contents of vitamin C was high as 89.1mg/ml. in fetal tea. Steamed tea was better than roasted tea in quality and water color.

The powder tea was good at the shading ratio 75~95% for 10-20 days. The products had higher tea quality, water color, perfume and taste.