Analyses of Recent Sensory Evaluation of Korean Tea Products

Jong Un Chun¹ *, Jeong Choi², and Jun Kil Chun³

¹ Life Resources Dept., Sunchon National Univ. Suncheon, 540-742, Korea
² Tea Experiment Station, Jeonnam Rural Development Administration, Bosung, 546-804, Korea
³ Bosung Green Tea Federation, Bosung, 546-822, Korea

ABSTRACT

In order to find out problems of sensory evaluation and suggest good informations for establishing better criteria for sensory tests in Korean green tea products, the results of two Korean sensory tests performed in 2004/2005 were analyzed. The collected green tea products for sensory test in 2004 were limited within green tea products "Sejag" harvested and processed in 2004. Seven Korean panelists and one Chinese panelist participated in the sensory test. Forty four green tea products were tested in a day at Geongju. The variations (based on CV= 1.6~4.0%) among sensory traits, panelists and

* 본 연구는 산업차원부에서 시행한 지역화산특성화사업 결과의 일부분임
* 교신저자: 친종은(chunju@sunchon.ac.kr, 061-750-3212)
products were relatively small, and the simple correlation coefficients among total mean of sensory test per each product and chemical components related to tea quality were not significant. The best two products had the tea quality with the best shape, aroma, liquor color, and taste, and chemical components with relatively high contents of catechins, and low amino acids & theanine.

Fifteen green tea products were collected and carried out for sensory tests two times in Seoul with 9 panelists. The variations among sensory traits (CV = 6.5~9.5%), panelists (CV = 5.6~10.1%) were much higher than those performed at Geongju. According to the second sensory test, the best tea product had the tea quality with the best shape, aroma, liquor color, and aroma, and chemical components with relatively low vitamin C, but much higher contents of tannin and caffeine.

If we want to perform better sensory tests in future, we need to have good criteria for sensory evaluation, to have preliminary trained panelists and to test various tea products with several replications.

**Key words**: sensory test, green tea product, shape, aroma, liquor color, taste, chemical component, NIRsystem

시 론

판능심사(官能審査: sensory evaluation)란 과학적인 방법으로 사람의 시각, 미각, 후각, 촉각 및 청각 등 오감으로 첫읽 품질의 우열을 판별하는 과학이 다. 차의 판능검사는 차의 품질에 대한 우열의 기준을 객관적으로 설정하고 우수한 차를 소비자에게 공급하면서 소비시장을 확대하여 차 산업의 발전에 이바지하는데 궁극적인 목표를 둔다. 국내에서 유동되고 있는 덤흘차의 대부분은 수제차로서 덤흘 솔을 이용