Quality Control of Japanese Green Tea

Quality Evaluation of Green Tea

Sensory Quality Test.

The Sensory Quality Test is an essential component of comprehensive quality evaluation. It assesses the subjective responses of consumers to the tea, primarily focusing on taste, aroma, and appearance.

The test is conducted by a panel of judges who evaluate the tea samples under standardized conditions. Each participant is instructed to describe their impressions of the tea, systematically noting any differences in taste, aroma, and appearance. This process allows for a more qualitative assessment of the tea's characteristics.

Instrumental Evaluation

Instrumental evaluation complements the Sensory Quality Test by providing quantitative data. This involves the use of specialized equipment to measure specific properties of the tea, such as chemical composition, physical characteristics, and sensory attributes.

The results from these evaluations are crucial for understanding the objective qualities of the tea, and they can be used to correlate with sensory judgments. This knowledge is invaluable for quality control and the improvement of tea production processes.