

**EVALUATION OF CHEMICAL PROPERTIES OF TEA IN  
DIFFERENT REGIONS OF SRI LANKA**

A PROJECT REPORT PRESENTED BY

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**ABSTRACT****EVALUATION OF CHEMICAL PROPERTIES OF TEA IN  
DIFFERENT REGIONS OF SRI LANKA****C.D.Jayasinghe**

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Teas produced in different agro-climatic regions of Sri Lanka have distinct agro-climatic characters. A study was carried out to find the chemicals responsible for these differences. Black tea samples were obtained from fifty four factories in Nuwara Eliya, Udupusellawa, Dimbula, Mid Country and Low Country regions. Samples were collected in October, November and December 2003. Analysis were carried out to find the theaflavin, thearubigin, total color, brightness, anti-oxidant activity, fluoride and *trans*-2-hexenal, *cis*-3-hexanol, linalool oxide I, linalool oxide II, linalool, methyl salicilate and geraniol in which are volatile flavor compounds in the tea brew.

Important findings were that Low Country tea had lowest amounts of all the parameters measured. Nuwara Eliya teas had the highest anti-oxidant activity and the highest amounts of volatile compounds which gave these teas a distinct flavor.