

TEA SAMPLES FOR REPORT.

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(1) *Moisture*.—The only way of deciding whether tea is properly fired or not is by determining the actual moisture in the tea, and many estates have sought the help of the Institute in this matter. The moisture content of 348 samples of tea was carried out for estates during January-February this year, and many driers examined and reported upon. In view of the importance of the question of drying, a good deal of work is being done to investigate this problem, and data are being gradually collected concerning most of the different types of driers in use. The determination of moisture in tea samples for estates is considered as a part of the investigation, provided that the estates concerned are willing to co-operate by supplying certain information along with the samples. The Biochemical division cannot, however undertake to carry out routine moisture determination for estates unless such work adds something to the sum total of our knowledge of tea manufacture. All samples sent to the Institute for moisture determinations should be in airtight tins and not in lead packets, since tea lead is not devoid of small holes and therefore not impervious to moisture. Every tin should be plainly marked with the name of the estate, as well as a description of the tea it contains. This is very important when the samples and accompanying letter are sent under separate cover. If the samples are sent under a different mark from that of the estate name, this should be referred to in the letter, but to avoid confusion, the sample tins should be marked with the name of the estate as on the covering letter. Every sample should also be accompanied by the following information:—

- (1) The object of the moisture determination.
- (2) Type of drier in use.
- (3) Load on tray or the output per hour of the machine.
- (4) Degree of wither.
- (5) Firing temperature, i.e., inlet and exhaust temperatures.
- (6) Time it takes the fermented leaf to pass through the machine.
- (7) Fan Speed.

If the information asked for above is accurately determined and sent along with the samples, valuable information of general interest will be collected as a return for the work involved in carrying out the

moisture determination. On the other hand, neglect to send the information results in the accumulation of hundreds of figures which convey nothing to anybody but the estate manager in question. Again a full knowledge of the drying conditions very often puts the Institute in a position to give advice along with the report on the moisture content.

In the meantime a good practical set for moisture determination is being sought, and it is hoped that the Institute will very soon be in a position to recommend a serviceable set for this purpose. The set which is now on the market is not favoured, since I do not consider the balance suitable for estate use.

(2) *Samples for tasting.*—The Institute does not undertake to report on teas, since that is done very much better by professional tasters on whom the Institute also relies for reports on their teas, both commercial and experimental. Tasting of samples has been done once or twice in the past, but the number of samples sent in is becoming so great as to tend to turn the department into a tasting and not a research section. Estate managers will, therefore, please note that *tea samples should not be sent in for tasting and report.*

If the above instructions are followed enquirers will greatly facilitate the work of the biochemical division of the Institute.