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The Effects of Some Agronomic and Processing Practices on the Relative Composition of the Theaflavins in Black Tea

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Four main theaflavins: -theaflavin, theaflavin-3-gallate, theaflavin-3'-3,3'-digallate are produced during black tea processing. For tea fermentation duration the relative composition of the individual theaflavins varied but was not affected by agronomic practices like nitrogenous fertilizer rates, plucking standards. The relative composition of the theaflavins therefore can be used as a semiquantitative method of discriminating between clones with large differences. This method can be used as a quality selection criteria in breeding/clonal selection.

Keywords: [individual theaflavins](#), [agronomic practices](#), [black tea processing](#)

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