



power at 15 revolutions, and then dried by the aroma extractor at 110 C until the moisture content was below 7%. The best quality was obtained.

The experimental results showed that the best technological parameters for drying Gongfu Black Tea by Microwave-hot air combined drying were as follows: the appropriate fermented Gongfu Black Tea was quickly deactivated by microwave (two groups of 15 rotations), the fermentation was terminated in time, and then dried fully by hot air (110 C) to improve the aroma of tea.

Black tea produced by Microwave-hot air combined drying process has sweet aroma, mellow taste, bright red soup color and good quality, which is superior to traditional hot air drying and microwave drying products. Because of the influence of raw materials, the energy consumption of Microwave-hot air combined drying and hot air drying has not been evaluated and compared. Therefore, this paper only discussed the influence of the quality of dried black tea. Before its application, it is necessary to evaluate and calculate the energy consumption.