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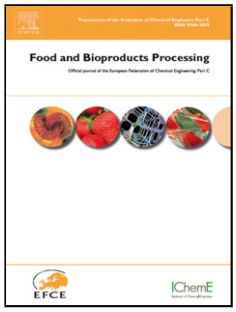

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Evaluation of Green Tea Sensory Quality via Process Characteristics and Image Information

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Highlights:

- Green tea's sensory quality can be predicted precisely through process parameters.
- Image feature of finished green tea can accurately evaluate its sensory quality.
- Comparison of the RBF and the BP-MLP accuracy of the model.
- The RBF model displayed greater accuracy for the sensory quality.

Abstract:

As the processing control and sensory evaluation of green tea are highly subjective and the tea industry is highly professionalized, it is desirable that to find a more objective way of evaluating the quality of tea is found. In this paper, two models were set up using the BP-MLP and RBF neural networks, a sensory quality prediction model, using eleven parameters measured

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