Abstract
To improve the technological level of threshing and redrying and quality of products, the influences of processing strengths (steam moistening, steam mixing water moistening, slow redrying with low-temperature, high-temperature redrying) on the qualities of flue-cured tobacco leaves were studied with the key processes of threshing and redrying. The results showed that: comparing with flue-cured tobacco leaves, the colorants contents were decreased by 8.13% and 18.29% via steam moistening and steam mix water moistening, respectively, while the polyphenols contents were 5.05% and 8.99%. Similarly, the colorants contents were decreased by 2.12% and 5.94% via slow redrying with low-temperature and high-temperature redrying, while the polyphenols contents were 15.63% and 19.46% comparing with moistening tobacco leaves, respectively. However, the total contents of flavor precursors in tobacco leaves processed via steam moistening and slow redrying with low-temperature were higher than those by steam mix water moistening and high-temperature redrying. The flavor richness, aroma quality and aftertaste of redried lamina were also improved through steam moistening and slow redrying with low-temperature. Nevertheless, the effects on removing its offensive odor and irritancy were obvious via moistening with steam mixing water and high-temperature redrying.

Introduction
It is important that agricultural products of tobacco are processed into materials used for cigarette industry by threshing and redrying. Therefore, the effects of key process of conditioning and redrying on tobacco leaves quality were studied systematically in this paper, aiming to provide references for special technique of threshing and redrying.

Conclusions
1. Comparing with flue-cured tobacco leaves, the colorants contents of Hongda-C3F were decreased by 8.13% and 18.29% via steam moistening and steam mix water moistening, respectively, while the polyphenols contents were 5.05% and 8.99%. Similarly, the colorants contents were decreased by 2.12% and 5.94% via slow redrying with low-temperature and high-temperature redrying, while the polyphenols contents were 15.63% and 19.46% comparing with moistening tobacco leaves, respectively.
2. The flavor richness, aroma quantity and aftertaste of redried lamina were also improved through steam moistening and slow redrying with low-temperature. Nevertheless, the effects on removing its offensive odor and irritancy were obvious via moistening with steam mixing water and high-temperature redrying. Therefore, the steam moistening and slow redrying with low-temperature were advantageous to improve the qualities of redried lamina in the threshing and redrying process, but the low-grade tobacco leaves maybe should be processed via moistening with steam mixing water and high-temperature redrying for removing its offensive odor and irritancy.