

TEA

What is Tea?

Tea is an aromatic beverage prepared by pouring hot or boiling water over cured



or fresh leaves of *Camellia sinensis*, an evergreen shrub. Tea is also rarely made from the leaves of *Camellia taliensis*. After plain water, tea is the most widely consumed drink in the world. There are many different types of tea; some have a cooling, slightly bitter, and astringent flavor, while others have vastly different profiles that include sweet, nutty, floral, or grassy notes. Tea has a stimulating effect in humans primarily due to its caffeine content.

Varieties

Basically, tea segments which are globally demanded and exported by us are categorized as CTC, Orthodox and Green Tea. We have briefed upon each category in the brochure ahead.

CTC Tea

CTC Tea is processed using the "crush, tear and curl" (CTC) method. Leaves processed using the CTC method are not rolled, but are placed through cylindrical rollers with small teeth. The rollers crush, tear and curl the tea leaves, hence the name of the method.

CTC tea was developed during the Second World War to increase the weight of tea that can be packed into a bag or sack. With the popularity of tea bags, this method has also grown in popularity.

Tea processed using CTC tends to brew faster and yields more cups of tea per kilogram. The brewed tea often tends towards a red color.

Preparation of CTC Tea

When preparing CTC Tea, one teaspoon should be used per 6 oz. cup. The water should be boiled thoroughly before being poured, and the tea should be allowed to brew for 3-4 minutes & milk.

Processing of CTC Tea

After the harvest, the tea leaves are first withered by blowing air on them. Then black teas are processed in either of two ways, CTC (Crush, Tear, Curl) . This method is efficient and effective for producing a better quality product from medium and lower quality leaves. Next, the leaves are oxidized under controlled temperature and humidity. (This process is also called "fermentation", which is a misnomer since no actual fermentation takes place.) The level of oxidation determines the quality of the tea. Since oxidation begins at the rolling stage itself, the time between these stages is also a crucial factor in the quality of the tea. Then the leaves are dried to arrest the oxidation process.

Finally, the tea leaves are sorted into grades according to their sizes (leaf, broken, fannings and dust), usually with the use of sieves. The tea could be further sub-graded according to other criteria.

The CTC tea is ready for packaging.



CTC - BOP



CTC - BP



CTC - BPS



CTC - DUST



CTC - PD

Orthodox Tea

Orthodox tea refers to the tea which is made or processed using traditional methods. Orthodox teas are generally bright and brisk and have a multilayered flavor profile.

Orthodox Tea is produced using the traditional methods of Tea production which includes plucking, withering , rolling, oxidation and drying.

Orthodox teas are carefully rolled or shaped into various sizes and styles depending on the type of tea being produced. Orthodox processing is used to produce various styles of loose leaf tea, including white, green, oolong and black

Benefits of Orthodox Tea

- It is high in Antioxidants as compared to CTC which loses its antioxidant quality comparatively due to machine processing.

- Antioxidants help to neutralize damaged cells which help us to look and feel better.
- Helps prevent Cardiovascular Disease.
- Loose leaf tea has been shown to have a calming effect on the body and especially helps boost mental clarity.
- Loose leaf teas retain the Authentic Taste and are comparatively more rich in flavor and color.
- Loose leaf teas are organically processed thus giving it an advantage over the other in terms of quality.
- Typical tea bags are produced on an industrial scale and may sit in a warehouse or on a shelf for a long time before you ever get them. These low-grade leaves are usually picked, processed, and packaged by machines overseas. In contrast, our premium teas are carefully hand-selected and crafted by tea masters.



BOPF-2



BPS



FBOP



FBOP-2



GBOP-2



GFBOP-2



GFOP-2



OP-2



TGFOP1-2

EXTENSIONS

The varieties of tea specified in the brochure are the major varieties demanded and exported by us globally. However, there are many other varieties too which are at times demanded and we fulfill such requirements too.

We are a leading supplier and trader in the salt industry of India both in edible and industrial segments.

WHITE LABELING

A white-label product is a product or service produced by one company that other companies rebrand to make it appear as if they had made it. The name derives from the image of a white label on the packaging that can be filled in with the marketer's trade dress.

We can also fulfill any White Labeling requirements of yours in any varieties of tea or in any of my pre-existing brand(s).
