



ALL ABOUT TEA

HISTORY OF TEA

LOOLECONDRA ESTATE

TEA

MANUFACTURING

TYPES OF TEA

BENEFITS OF TEA

HISTORY OF TEA

- ❖ The second emperor of China, Shen Nung, discovers tea when tea leaves blow into his cup of hot water.
- ❖ In 1824 the first tea plant was brought to Ceylon(Sri Lanka) and planted in the Royal Botanical Garden, Peradeniya.
- ❖ The pioneer of Ceylon Tea industry James Taylor planted the first 19 acres of tea in “Loolecondra” Estate near to Kandy.
- ❖ Tea Sector plays most vital role in Sri Lankan economy.



LOOLECONDRA ESTATE



LOOLECONDRA
ESTABLISHED 1937

TEA FACTORY
ELEVATION - 900 FEET


THE
ESTATE



TEA

- ❖ **Scientific name :- Camellia sinensis .**
- ❖ **Family :- Camelliaceae.**

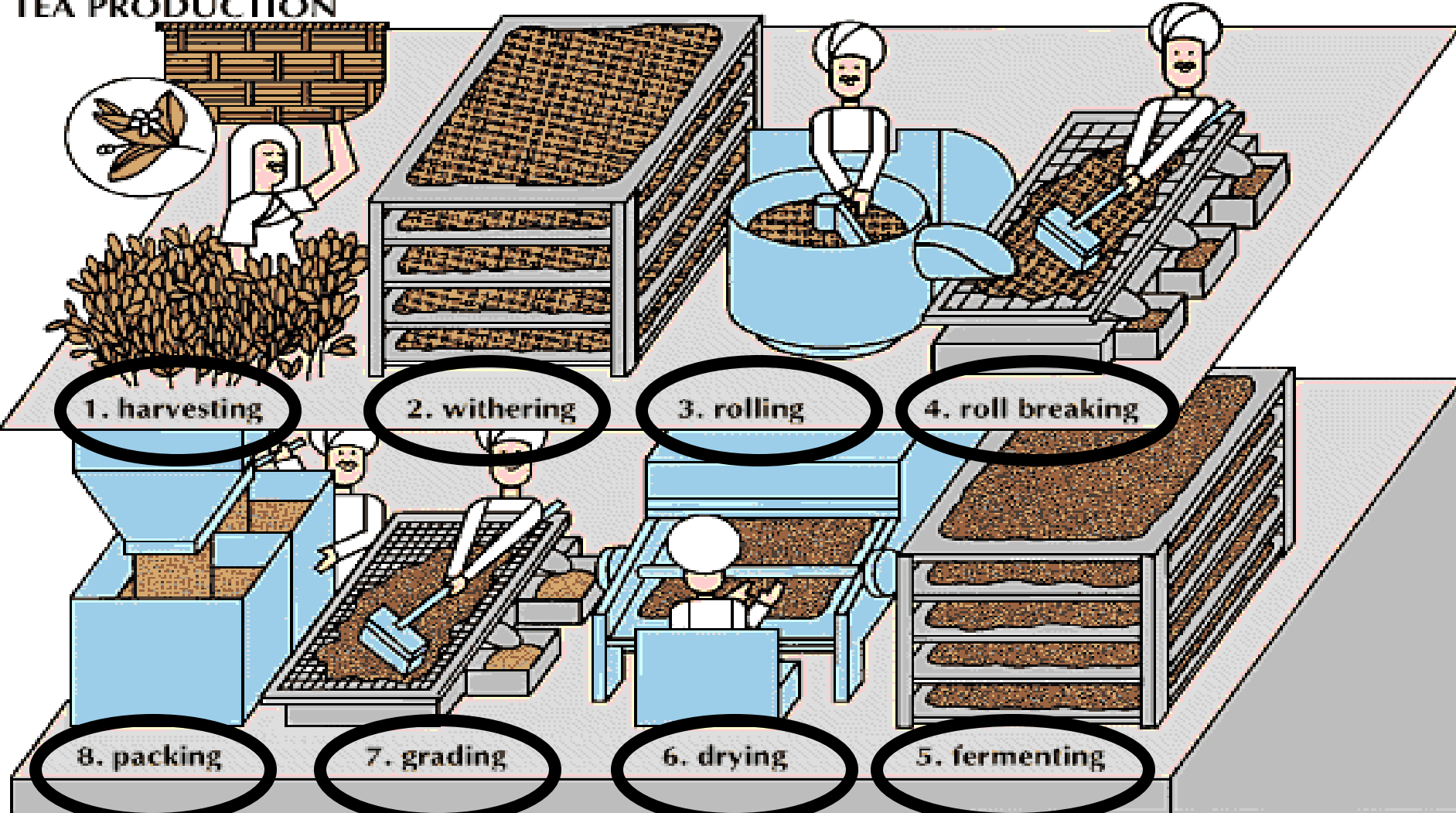
GROWING CONDITIONS

- **A hot, moist climate.**
 - **Temperature ranging from 10-30 degrees centigrade.**
 - **Average yearly rain fall, around 200mm.**
 - **Ground level of between 600- 200m above sea level.**
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TEA PRODUCTION

OVERVIEW

TEA PRODUCTION

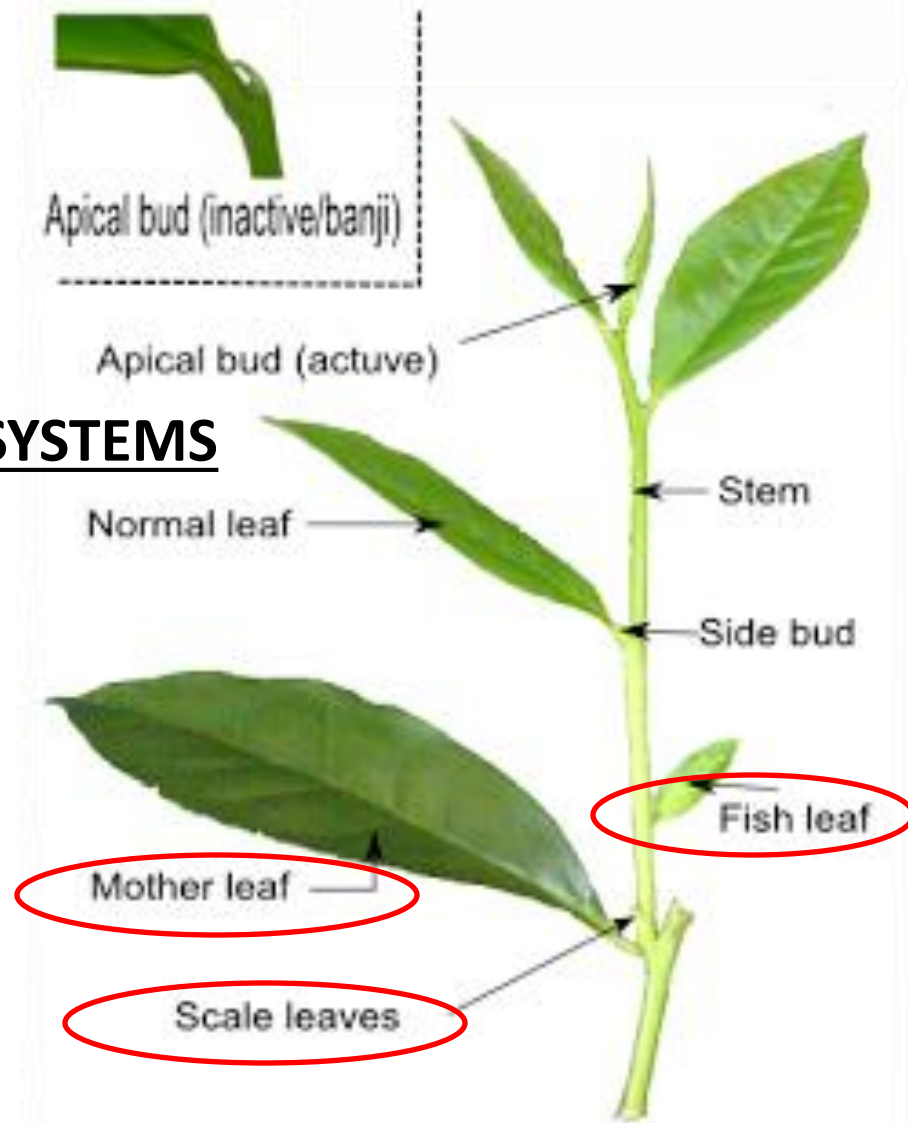


PLUCKING

- It is a process of harvesting and collecting tea leaves.
- Before the tea plucking we have to maintain foliage and tipping.

THREE MAIN TYPES OF PLUCKING SYSTEMS

- ❖ Scale leaf plucking.
- ❖ Fish leaf plucking.
- ❖ Mother leaf plucking.



MECHANICAL PLUCKING

- ❖ *Mechanical plucking* system can use when there is a scarcity of pluckers during July to September.

REASONS

- Shortage of manual labours.
- Low efficiency in manual plucking.
- High labour wages.
- Additional man power equipments.
- During peak flush period necessitate mechanical.

LIMITATION

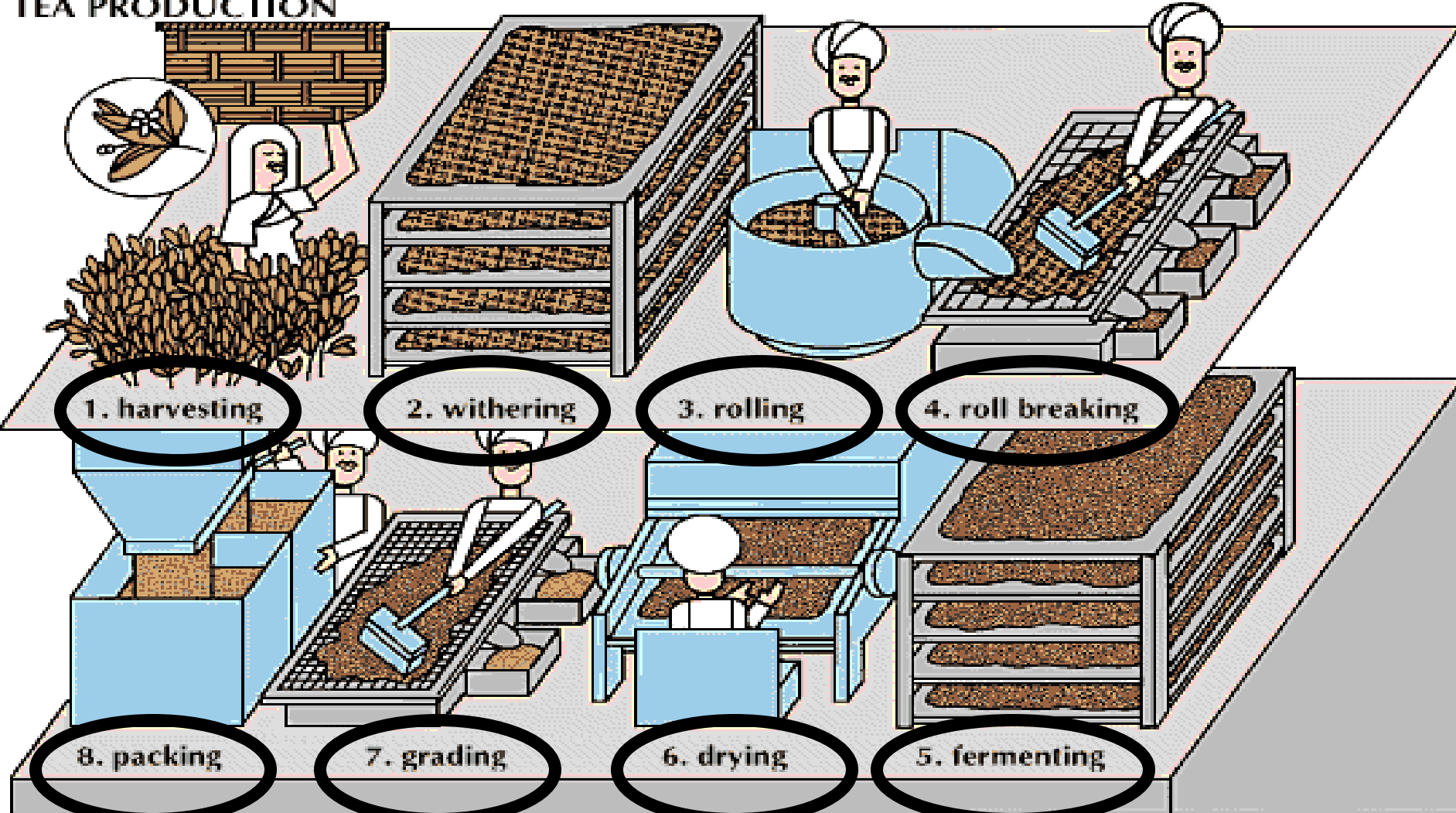
- Decline in leaves quality.
- Difficulty in using high sloppy land.
- Difficulty to repair.



TEA PRODUCTION

OVERVIEW

TEA PRODUCTION

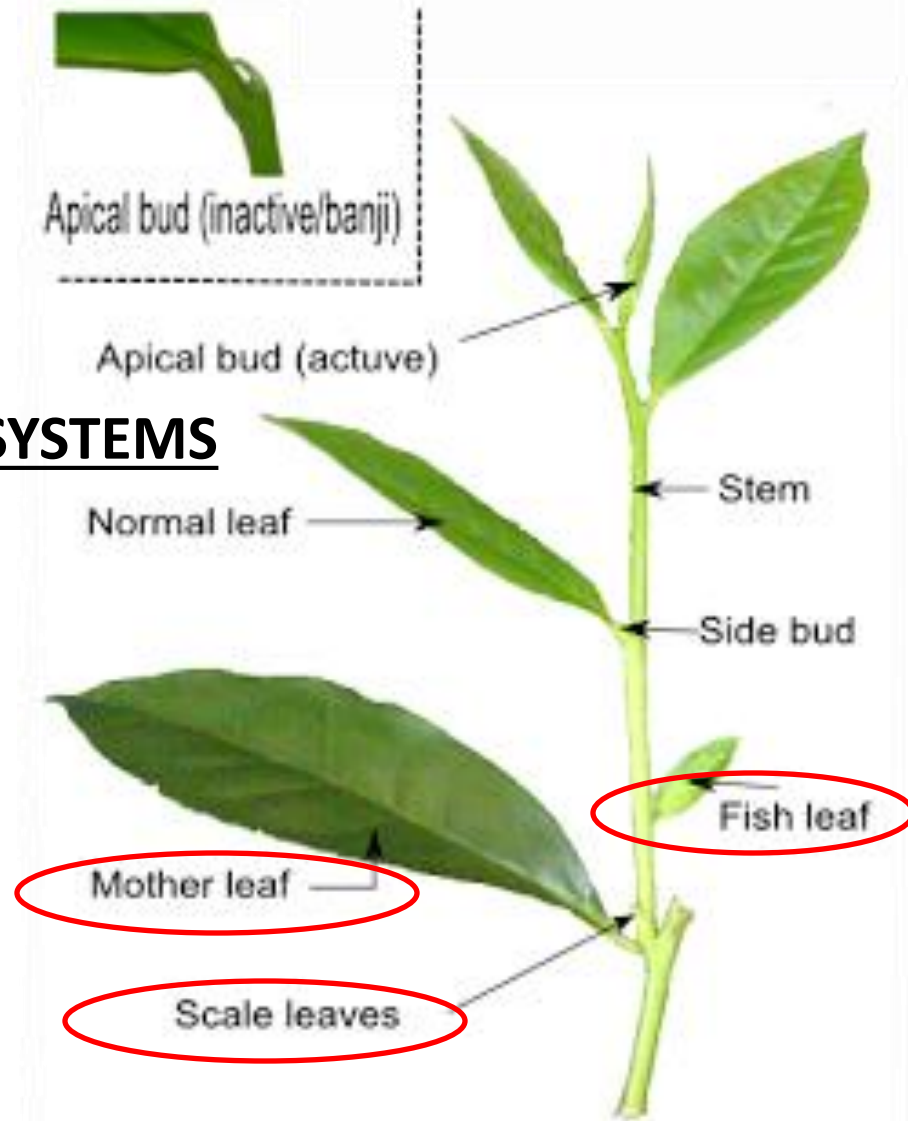


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WITHERING



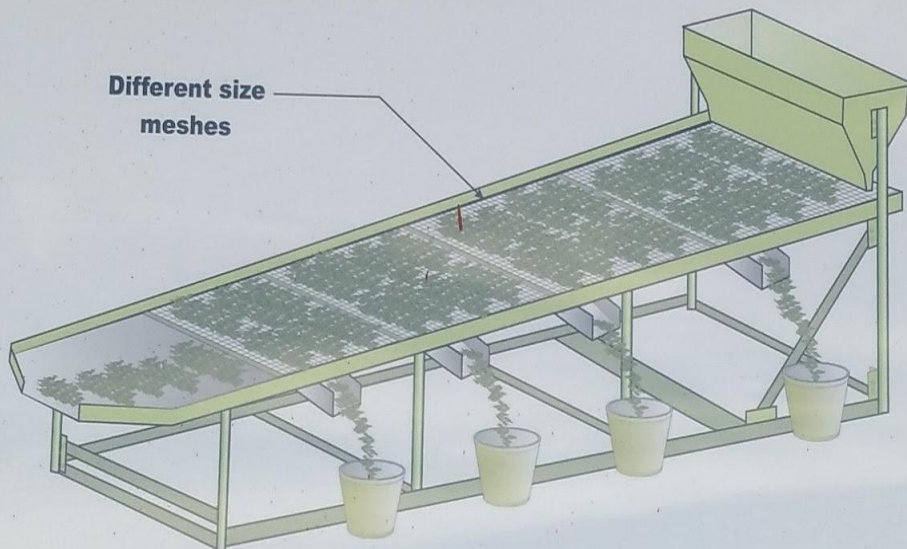
ROLLING

- It is a process where rollers are used to rupture the cell walls of the withered leaves for oxidation of the polyphenols in the presence of oxygen from air.
- There are two methods used by manufactures.
 - ❖ Orthodox
 - ❖ CTC



ROLL BREAKING

- ❖ The roll breaker is simply a sloping table which shakes backwards and forwards at high speed. The fineness of the mesh allows only the small tea particles through, which falls in a fine sprinkle in a container below. The rest is shaken down to the end of the table, and is taken back to the rollers, where the process is replicated. This cycle is generally repeated at least four times.



OXIDATION/ FERMENTATION

- It is the process of oxidation of leaves.
- The mechanical aspect involves spreading out of the leaves macerated by rolling a layer 5-8cm thick, for 45 minutes to 3 hours, depending on the quality of the leaves.
- In this process they pay more attention to humidity and temperature.



DRYING

- Drying is done to “finish” the tea for sale. This can be done by panning, sunning, air drying, or baking.
- The drying of the produced tea is responsible for many new flavour compounds particularly important in green teas.



GRADING



Fresh Buds



Tea-the transformation



Silver Tips



OP



FBOP



BOP1



Pekoe



BOP



BOPF



Dust 1



FBOPF Ex. Sp



FBOPF1



BP1



PF1



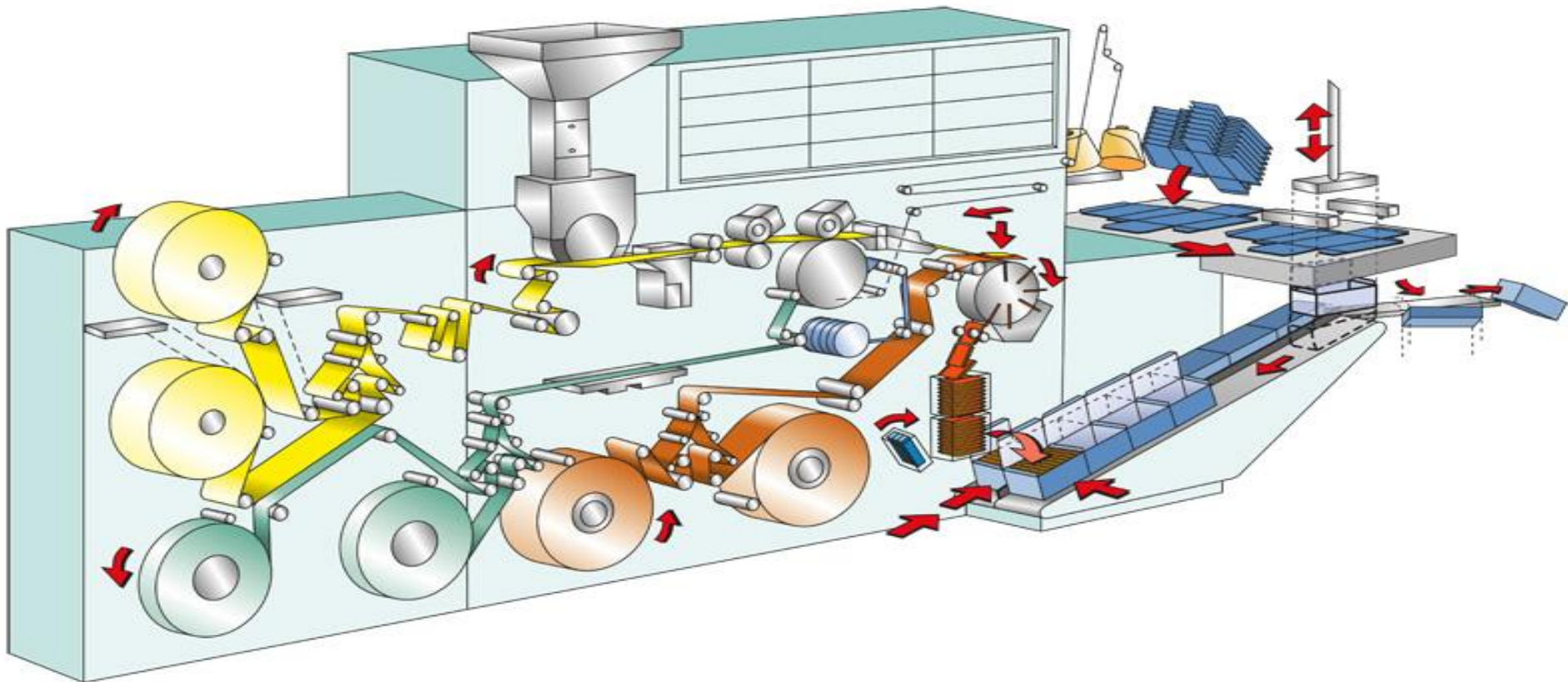
Gun Powder



Sencha

PACKING

- Packing is the process of preserving the product using the cheapest but most appropriate material taking into account the product properties.
- Before packing tea is passed under powerful magnets to prevent possible pieces of iron mixing with the tea.





TYPES OF TEA

- Black tea
- Green tea
- Oolong tea
- Ice tea
- Herbal tea
- Instant tea
- Scented tea



Tea
HISTORY TERROIRS VARIETIES
SECOND EDITION

THE CAMELLIA SINENSIS TEA HOUSE
Kevin Gascoyne, François Marchand, Jasmin Desharnais
and Hugo Américi



BLACK TEA

❖ Black tea is a type of [tea](#) that is more [oxidized](#) than [oolong](#), [green](#) and [white](#) teas. Black tea is generally stronger in flavour than the less oxidized teas. All four types are made from leaves of the [shrub](#) (or small tree) [Camellia sinensis](#).



9 HEALTH BENEFITS OF BLACK TEA

- Oral health
- Fights Viruses
- Stronger Bones
- Increases Energy
- Cardiovascular Health
- Cancer Prevention
- Skin and Hair Health
- Digestive tract health
- Hones Mental Focus



GREEN TEA

- ❖ Green tea is made from *Camellia sinensis* leaves that have undergone minimal oxidation during processing. Green tea originated in China, but its production has spread to many countries in Asia.



Health Benefits of Green Tea



Oral Health

Bone Health

Weight Loss

Heart Health

Anti-aging

Blood Pressure

Diabetes

Cholesterol

Immunity

Asthma

Ear Infection

Liver Diseases

Flu and Cold

OOLONG TEA

- ❖ Oolong is a traditional Chinese tea produced through a unique process including withering the plant under the strong sun and oxidation before curling and twisting.



Benefits of Oolong Tea

Oolong tea is a product made from the buds, stems and leaves of the Camellia sinesis plant. It is the one of the healthiest teas because the same plant is used to make green tea and black tea



- Improves mental performance
- Reduces cholesterol levels
- Prevents tooth decay, cavities and plaque
- Develops healthy bones
- Prevents ovarian cancer and it has anti-cancer properties
- Reduces obesity
- Natural antioxidant
- It is used to treat skin allergies such as eczema
- Fights bacterial infections
- Promotes hair growth
- Can be used as a supportive measure to treat Type 2 Diabetes

ICE TEA

- ❖ Iced tea is a form of cold tea. It can also refer to a tea that has been chilled or cooled. It may or may not be sweetened. Iced tea is also a popular packaged drink. It can be mixed with flavored syrup, with common flavors including lemon, raspberry, lime, passion fruit, peach, orange, strawberry, and cherry. While most iced teas get their flavor from tea leaves (*Camellia sinensis*),



Yes! If ...



... it is
unbottled.

... you do not
suffer from
kidney stones.

HERBAL TEA

- ❖ Herbal tea, or tisane is any beverage made from the infusion or decoction of herbs, spices, or other plant material in hot water, and usually does not contain caffeine.



Benefits of Herbal Tea



GREEN TEA
protects the body
from ageing



CHAMOMILE
helps promote
sleep



PEPPERMINT
a traditional
remedy for nausea



ELDERFLOWER
cure for colds
RawForBeauty.com



THYME
effective treatment
for colds



**LEMON
VERBENA**
digestive aid



NETTLE
good source of iron,
calcium and silica



GINGER
reduces
inflammation



FENNEL
helps to clean the
kidneys

INSTANT TEA

- ❖ Tea is an aromatic beverage commonly prepared by pouring hot or boiling water over cured leaves of the *Camellia sinensis*, an evergreen shrub native to Asia. After water, it is the most widely consumed drink in the world.

actory



SCENTED TEA

❖ A variety of flowers are used to flavour teas. Although flowers are used to scent teas directly, most flower-scented teas on the market use perfumes and aromas to augment or replace the use of flowers. The most popular of these teas include the flowers of the following:

❑ Jasmine, Osmanthus, Rose, Chrysanthemum, Lotus



Health & Benefits of Tea

- Higher antioxidant capacity than fruits & vegetables.
- Help to relax on human
- Assist in natural immune
- Response to infection
- Reduce risk of heart diseases, cancers, cholesterol level, higher blood pressure.
- Reduce eye fatigue.







Embilmeeagama Tea Factory



Proudly a Sri Lankan
Origin Product



Tea Factory



Tea Center

www.embillianttea.com



TEA FACTORY



TEA CENTER



TEA BOUTIQUE



EXPORT



THANK YOU

Come in for a cup of tea

