



**NATBIO**  
PUTTING NATURE FIRST



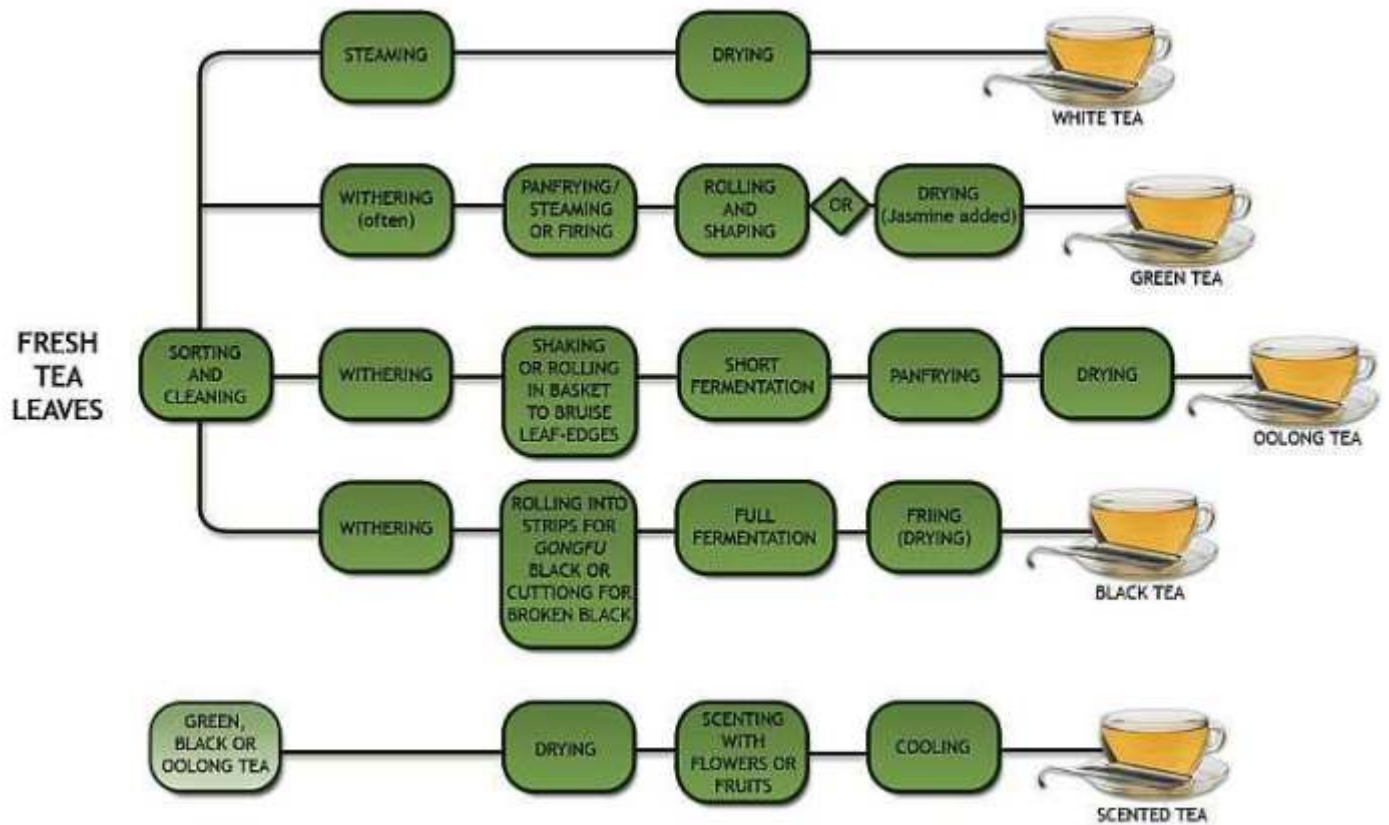
# INSTANT-TEA

PRODUCTS FOR THE TEA INDUSTRY

NATURE BIOCHEM

# TEA PROCESS CHART

"All teas come from the same plant. The differences stem from how they are processed."



Freshly harvested leaves contain 75-83% moisture while processed tea has a moisture content of less than 3%. Tea production is simply a drying process. However some chemical changes take place by natural fermentation which gives different varieties of teas.

Black Tea undergoes a full fermentation process composed of four basic steps - Withering, Rolling, Fermenting, and Firing (or Drying). There are two types of Black tea processing.

Orthodox this is the traditional method or the hand method.

CTC (Crush, Tear, Curl)

# PRODUCTS

## Green tea

Green tea is often referred to as "unfermented" tea. The freshly picked leaves are allowed to dry, then are heat-treated to stop any fermentation (also referred to as oxidation.)

## Oolong tea

Oolong tea is generally referred to as "semi-fermented" tea for the manufacture of oolongs; the leaves are wilted in direct sunlight, and then shaken in bamboo baskets to lightly bruise the edges. Next, the leaves are spread out to dry until the surface of the leaf turns slightly yellow. Oolongs are always whole leaf teas, never broken by rolling. The least fermented of oolong teas, almost green in appearance, is called Pouching.

## White tea

White tea it is the least processed of its many varieties. The new tea buds are plucked before they open and simply allowed to dry. White tea is not oxidized or rolled, but simply withered and dried by steaming.

## Flavored tea

Flavored tea is created when the additional flavorings are mixed with the leaf as a final stage before the tea is packed. For Jasmine tea, whole jasmine blossoms are added to green or oolong tea. Fruit-flavored teas are generally made by combining a fruit's essential oils with black tea.





## OUR SPECIALITEAS

We offer breakthrough concepts which create value for our customers.

### INSTANT TEA

Hot Water Soluble  
Cold Water Soluble

Instant Green – HWS / CWS  
Instant Black – HWS / CWS

**Flavoring Tea Base** - optimized tea blend providing substantial cost reduction opportunities for further processing into flavour tea products or RTD premixes.

**Flavored Tea Premix** - enhanced blend quality & consistency of the premix powder, can be customized to flavor of choice.

**Flavored RTD Premix** – taste optimized premix powder, can be customized to flavor of choice.

### R&D and Technical Services

Our R&D department works closely with leading tea institutes, to deliver innovative products. We work closely with R&D department of major international tea groups to shape together the future tea industry. Our experience, technical and applications knowledge support in identifying and creating opportunities for new products while reducing cost and improving process.

### Quality Assurance

All products are manufactured to meet the highest quality standards and application properties. Expert in-house tasting panel, ensure all the products have the desired characteristics of the particular type of tea, giving an overall quality taste perspective.

## NATURE BIOCHEM

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