FAQs

1. Write a short on tea.

Tea is the second-most consumed beverage on the planet, right after water. All over the world have their own unique customs involved with tea offering for visitors. For instance, Japanese hold tea ceremony in extremely high regard as a ritualistic celebration of the drink. Many Americans and British people cultivated "Tea time" or "afternoon tea" as a social drink.

Since the discovery of tea leaves several scholars have been documented that tea as a medicinal substance. Recent research appears to confirm these claims and suggesting that drinking tea may also play a part in reducing the risk of cancer or heart disease.

2. Write a brief note on origin of tea.

Tea crop cultivation is one of the most important plantations in India. The commercial tea farming has started in 1838 when Lord William Bentinck was the Governor General of India. Seeds were imported from China and plantations were started by European owners in Darjeeling and Nilgiri regions. After 1842, tea plantation grown commercially, in this duration The Assam Tea Company established and this company is still the largest tea company of the country. At present, there are 715 tea companies, more than 7,000 tea estates, 19,738 tea gardens are encountered in India alone. The tea plantation and processing industries are providing employment more than 10 lakh people. Although, tea is native of southern China, India is the largest producer of tea in the world.

3. What are the weather and soil conditions for growing tea plantation?

Tea plantation can cultivate well in tropical and subtropical areas, it requires 24 °C to 30 °C of temperature. In winter season temperature below 15 °C and frost

conditions are harmful for the crop. Actually, Tea plant is a shade loving plant and the growth is faster under light shade. It needs an annual rainfall of 150 cm to 250 cm. High humidity, heavy dews and morning fog favour rapid development of young leaves. Including these weather conditions, the soil should be well-drained to prevent water-logging, acidic in nature and rich in organic matter are preferred. Nitrogenous fertilizers like ammonium sulphate, bone manure, green manure and compost increase the yield.

4. Write a note on classification of tea.

There are four main types of tea - green, black, oolong and white. Although tea leaves from the same tea plant species, after the processing, the appearance of tea leaves and the taste is very different.

Green Tea: These teas are processed differently and are greenish in leaf which gives very mild pale yellowish green liquor. The manufacture of Green Tea is more or less identical to the process undertaken for Black Tea, except withering. While prepare the green tea, the leaves are either dried in pans over high heat or steamed. In this condition, destroy the enzymes that cause fermentation. Thereafter, the leaves are rolled in the rolling machine and sent straight to the drier to remove whatever moisture is present.

White Tea: White tea is not processed, manually hand rolled and dried in sun light. It is partially fermented. A very delicate buds and handpicked leaves are used for making the type of tea in early morning in bright sunny weather. If the weather is windy or rainy the manufacture of White Tea cannot be done.

Orthodox Teas: These teas are blackish or brownish in appearance, normally this type of tea used with milk for example,

CTC Teas: Also called Curl, Tear and Curl: These teas are blackish / brown, this type of tea forms in the granular shape during manufacturing process.

5. Write a note on Indian teas.

Darjeeling Tea

This type of Teas is grown on the misty heights of the Hill in region of Darjeeling district. Also Darjeeling tea is popularly known as the "Champagne

of Tea" and a very famous around the world, for their beautiful aroma and taste. The premium Darjeeling Teas are generally mild in character and have distinctive natural fruity flavor.

Assam Tea

Assam tea grown in the plains of North East India along the mighty river Brahmaputra and comprises a major part of the total tea produced in India.

Green Tea

India also produces quality Green tea which is known to have several medicinal properties. Green Tea is grown in the plains of North Bengal and now a day some manufacturing a very high quality green teas in Darjeeling. This type of green tea is believed that reduces the hypertension, and protects one from various cancers by minimizing free radicals in the body.

Nilgiri Tea

This type of tea has grown in the South Central region of India, known as Nilgiri Hills or Blue Mountains in the states of Kerala and Tamil Nadu.

Terai- Dooars tea

The foothills of Darjeeling are known as Terai and the plains further North East, stretching along the Bhutan border up to the Assam border, are known as Dooars. As I mentioned before, this area is also produces CTC Teas and some Orthodox & Green Teas.

6. What are the methods involved in black tea production

The traditional method of black tea production involves four basic steps:

- 1. Withering
- 2. Rolling
- 3. Fermentation and
- 4. Drying

7. Write a note on Chemical Compounds in Tea

The principal chemical constituents of Tea are Caffeine, Tannin and Essential Oils. The first gives the stimulation, the second gives the strength in the body and the third gives the flavour and aroma.

catechins, gallic acid and polyphenol oxidase activity. Catechins constitute the main group of polyphenolic compounds in tea leaves. They may constitute up to 30% of the dry mass of tea leaves. They include catechin, epicatechin, epicatechin gallate, epigallocatechin. polyphenols, amino acids, enzymes, pigments, carbohydrates, methylxanthines, minerals and many volatile flavor and aromatic compounds.

7. Write a note on volatiles present in tea

The volatile substances in tea leaves are largely responsible for a tea's flavor and aroma. The aroma complex of tea is made up of hundreds of flavor and aroma compounds that exist in trace amounts. Many of these aromatic compounds do not exist in fresh tea leaves and are derived from other substances during processing. The flavor and aroma of each tea depends on a wide variety of combinations of these compounds, hence the name aroma complex such as, lina-lool and lina-lool-oxide are responsible for sweetness; gera-niol and phenyl-acetaldehyde are responsible for floral aromas; nero-lidol, benzaldehyde, methyl salicylate, and phenyl ethanol are responsible for fruity flavors; and trans-2-hexenal, n-hexanal, cis-3-hexenol, and **fig** none are responsible for a tea's fresh flavor.

8. Write health benefits of tea.

• Contain fluoride to protect your teeth and bacteria killing properties to maintain good breath

- Study finds tea drinkers have lower blood pressure
- Tea may lower cholesterol and protect against heart disease
- Black tea may lower "bad" cholesterol
- Green and black tea can slow down the spread of prostate cancer
- Tea may protect against cancer caused by smoking
- Green tea and white tea fight against cancer
- Hot tea may lower risk of some skin cancers
- Green and oolong teas reduce risk of hypertension

- Tea believed to boost the body's defenses and increase the immunity
- Drinking tea might delay Alzheimer's Disease
- There is a recent report, Tea may play a role as to AIDS fighter
- To get the most health benefits out of your teas, choose high-quality loose leaf teas

9. Write a note on pigments present in tea.

Plant pigments are responsible for absorbing light for photosynthesis. Pigments also give leaves their color. There are two major groups of pigments in fresh tea leaves: chlorophylls and carotenoids. These pigments condense during withering as well as oxidation and become darker. During oxidation, the green color of tea chlorophylls is converted to black pigments known as pheo-phytins. This conversion leads to the dark appearance of finished oxidized teas. Tea carotenoids are another pigment group found in tea leaves and are mainly composed of carotenes which are orange and xanthophylls which are yellow and are also responsible for the color of finished tea leaves.

10. write a note on Withering of tea :

Tea leaves begin to wilt soon after picking, with a gradual onset of enzymatic oxidation, this process is called withering. During this process excess water is removed from tea leaves and allows slight oxidation. Tea leaves are withered to perfection in cool breezy rooms.

11. write a note on Rolling of tea:

In this step rolling the leaves to ooze out essential oils and juices from inside the leaves, this process will enhances the taste.

12. write a note on Oxidation of tea:

Oxidation step is very important for black tea, because it enhance the taste and aroma of compounds. Actually oxidation is carried out by tea leaves are left on their own in a climate-controlled room where they turn progressively darker. But Green teas are not allowed to oxidize to retaining the most important polyphenols and antioxidants.

13. write a note on Drying of tea: After the desired level of oxidation, the tea leaves are gently heated to stop the oxidation process and hence seal the natural flavors till the tea is brewed in your home. The drying process is responsible to control tea flavor particularly important in green teas. Drying must be done with great skill and care.

14. write a note on Plucking of tea leaves:

Top tea leaves and their bud are plucked during early spring and early summer.

15. write a note on Oxidation of tea :

As tea leaves wither, their cell walls begin to break down and the chemical components inside come in contact with oxygen and each another, spurring on a group of reactions