

Glossary

Processing Tea leaves

Processing of tea leaves has five basic steps they are *plucking*, *Withering*, *Rolling*, *Oxidation* and *Drying*.

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

Withering: 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.

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

Oxidation: Oxidation step is very important for black tea, because it enhances 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.

Drying: 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.

Whole Leaf: It is a Long, Wiry Broken leaf: It is smaller in size Fannings: Still smaller and lighter particles than Broken, Dust: The smallest particles-powder.

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