

The process of Uji manufacturing method

① Steaming

Picked sprouts are expanded into a bamboo basket and steamed equally with sufficient steam. The steamed leaves are fanned and cooled with a fan, and dew is removed.

② Chakiri (dew cutting, drying leaves): For about 25 minutes.

3kg of steamed tea leaves are used. Picking up and shaking tea leaves without touching the leaf to Jotan (wooden frame for kneading) surface and drop them from the height of 30 to 40cm. They carry it out quickly and equally so that the leaves not to stick each other.

③ Yokomakuri (rolling): For about 1 hour 30 minutes.

Using the Jotan entire surface, roll them lightly at first and power is gradually put in according to dry. For the last 20 minutes, especially put the emphasis on kneading.

④ Tamatoki: About 5 minutes.

By moving hands to right and left quickly, chunks of tea leaves created in the Yokomakuri process are broken up.

⑤ Nakaage: About 10 minutes.

Tea leaves are once raised to Bote, and cool the leaves to make the moisture uniform. In the meantime, the small lump of tea leaves are also carefully unfolded. Moreover, the dirt of Jotan is cleanly wiped off.

⑥ Chasoroe (Nakamomi, Momikiri): For about 30 minutes.

"Momikiri (rubbing)" and "Katatemakuri (single hand rolling)" are repeated in turn. But "Katatemakuri" has to be done vigorously and one process should be repeated more than 7 times. Pay attention so that the direction of the tea-leaf which has become slender like a paper string may be made even.

⑦ Denguri (Aisei): About 20 minutes.

This is the step in the process to make the shape, flavor and taste better. The tea-leaves are gently scooped up and are alternately moved from the right hand and left hand. This is done lightly at first and then with more pressure according to they get dried to make the tea-leaves into like round shapes.

⑧ Itazuri (Kamachi, Shiagemomi or final kneading) For about 50 minutes.

It is a process of the last finish to be seen only in Uji process. They are kneaded using a board and a shape of the tea is developed thinly round, and the luster and fragrance are improved.

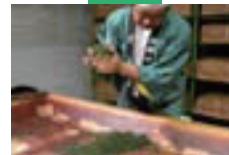
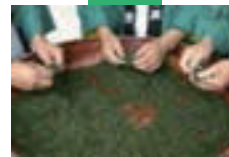
⑨ Drying For about 40 minutes.

Kneaded tea leaves are spread over a Jyotan and are completely dried.

⑩ Finished products

The tea processed by the outstanding hand kneading technology is glossy deep green color because it is thinly kneaded.

Hand kneading

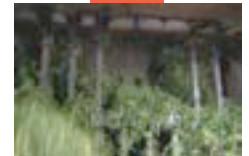


Machine tea processing is mechanized based on hand kneading process.

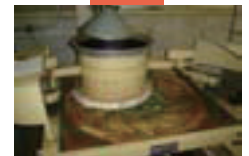
Machine kneading



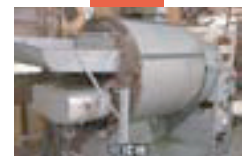
Steaming machine (steamer)



Coarse kneading



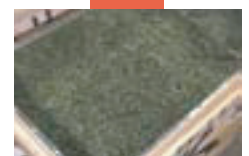
Crumpling



Secondary kneading



Precise kneading



The process of making Tencha

It's mechanized based on a process of a handicraft industry

① Steaming

Picked sprouts are steamed equally with sufficient steam. The steamed leaves are fanned and cooled with a fan, and dew is removed while cooling.

Hand operation



Machine operation



Steaming machine (steamer)

② Sancha

The tea leaves which were steamed and had heat are cooled. In a machine operation, it is made to soar upward by the strong wind of a Sancha machine. When falling down, they are immediately blown by the following wind and it is repeated 4 times.



Vine cutting



Sancha

③ Roasted green tea (Hojicha)

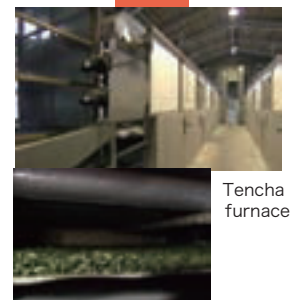
The steamed tea leaves are dried. They are put in Tencha furnace about 10m in length in machine operation. Tencha furnace is made from brick to use radiant heat. (Mortar is applied for protection on the picture) .



[The tencha furnace made of bricks]



Roasted Green Tea



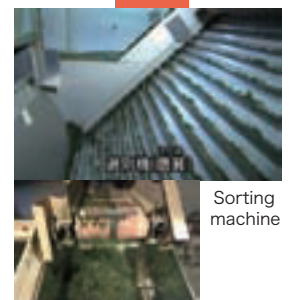
Tencha furnace

④ Classification

Dried tea leaves are sorted by leaves and stems. In machine operation, the portion of a leaf and the portion of a stalk are cut off, and they are put in a machine called Toumi to separate them. Toumi is the method of being divided from which light leaves are blown off and heavy stalks are dropped downward by the wind force.



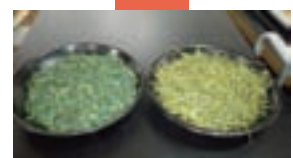
Kanha



Sorting machine

⑤ Finished products

Aracha (roughly processed tea) of Tencha. Leaves and stems are finished together in wholesale dealers. The finished tea of Tencha is processed into Maccha (powdered green tea) and stalks are processed into Hojicha (roasted green tea).



The figure is an excerpt of a "tea processing figure"