# Home Economics



### How tea is made



"You have learned that how tea is grown and how the leaves are picked are important to making good tea. Now let's go see how tea leaves are processed."

## How to make Tencha (Maccha)

### Oishitaen

Aracha (coarse finish)\*
Manufacturing process

Tea Spreading Machine

Dryer



Every year, the tea trees are covered from the middle of April to May.



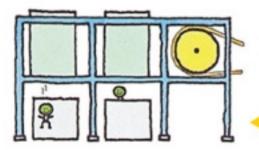
All the picked tea is gathered and sent into the steamer automatically.



The steamed tea is spread evenly and dried with hot air. This tea is called Aracha Tencha. (In the Ujicha area, plantations follow the process up to this step.)



### Sorting Machine



Leaves are sorted according to size.

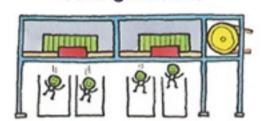




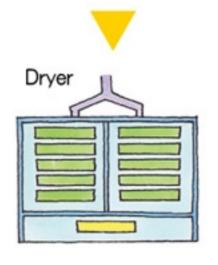
Stems are separated from leaves by air jets.



### Cutting Machine

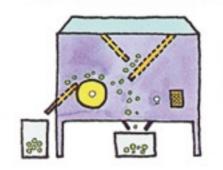


Dried tea is cut to smaller pieces.



Tea is dried even more to bring out its unique aroma.

### Classification Machine



Tea is inspected even more closely and all unnecessary stems and old leaves are removed.



Tea is ground into Maccha (powdered green tea).



Finished Product (Maccha)

\*Aracha: Roughly processed tea that has not has gone through the final finishing process. This process is done at the plantations and sometimes tea is sold at this point.

\*Shiagecha (perfected tea): Tea that has gone through the first process at the plantation and then through a final process to even out its appearance and flavor.

# The process of making Gyokuro and Sencha

Gyokuro-en (Gyokuro plantation) Sencha-en (Sencha plantation)

#### Aracha tea manufacture process



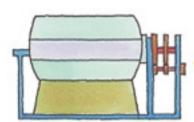


Tea leaves are picked either by hand or machine and are then sent to an Aracha tea factory.



All the picked tea is gathered and sent into the steamer automatically.

## Middle Kneading Machine



Tea leaves are dried with hot air while being kneaded again.



Tea leaves are twisted and kneaded to even out the moisture in them.

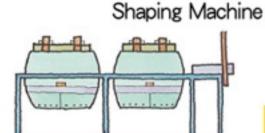


Tea leaves are dried with hot air while being kneaded.

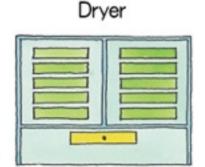


Tea leaves that were steamed are cooled.

# ng kneaded again.



Heat and pressure are added to shape the tea leaves into thin needle shapes while being dried.



Tea leaves are completely dried.
The process up to this point is the
Aracha process and tea processed
with this is called Aracha. (In the
Ujicha area, this process is
completed at the plantation.)

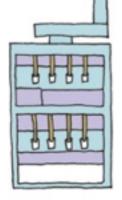
# Shiagecha Manufacturing Process (Atobi Method) Total Finishing Mach



Aracha leaf sizes are mixed at this point, so this machine cuts the big leaves and removes powdered leaves to make the tea look uniform.



Tea is dried even more to bring out its unique aroma.



Classification Machine



Tea is classified even more closely and all unnecessary stems and old leaves are removed to make it look even better.



## Finished Product (Gyokuro, Sencha etc.)



"It takes a lot of work to make tea! Thanks to the efforts of tea makers, we can drink delicious tea at home."