



"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



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

Aracha (coarse finish)* Manufacturing process



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

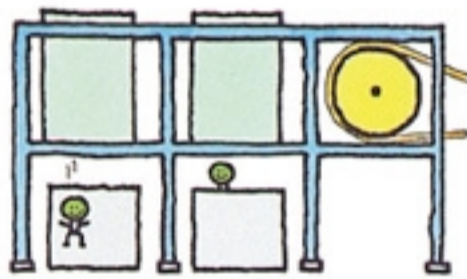
Tea Spreading Machine Dryer



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.)

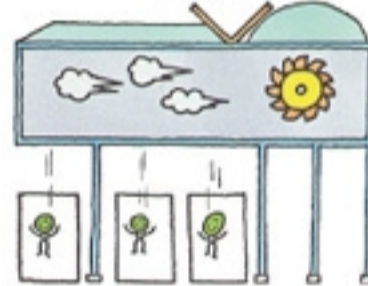
Shiagecha (perfected tea)* Manufacturing process

Sorting Machine



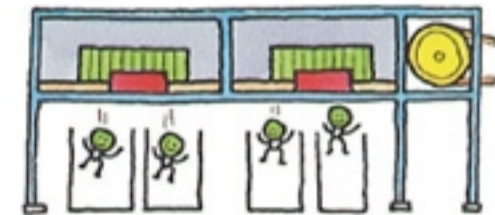
Leaves are sorted according to size.

Air Jet Separation System (Toumi)



Stems are separated from leaves by air jets.

Cutting Machine



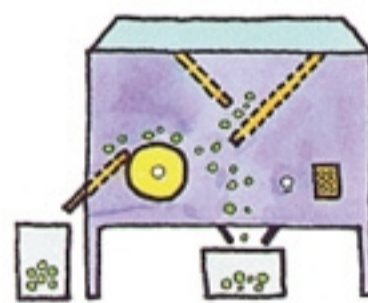
Dried tea is cut to smaller pieces.

Dryer



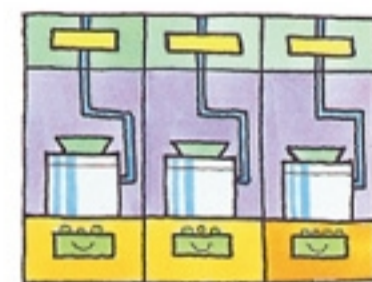
Tea is dried even more to bring out its unique aroma.

Classification Machine



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

Millstone Machine



Tea is ground into Maccha (powdered green tea).

Finished Product (Maccha)

*Aracha: Roughly processed tea that has not 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)

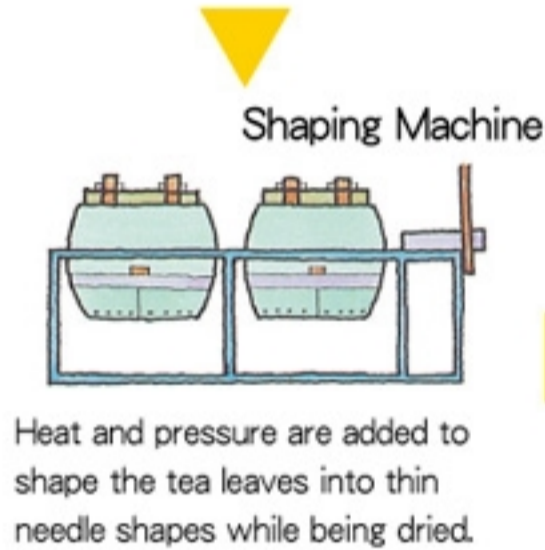
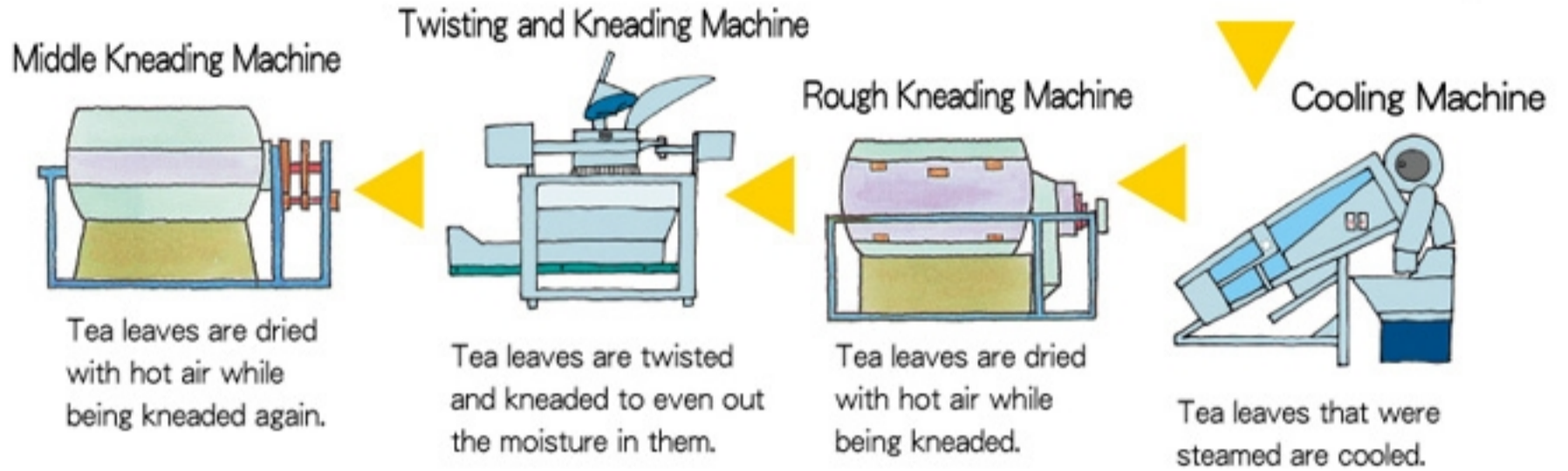
Aracha tea
manufacture process



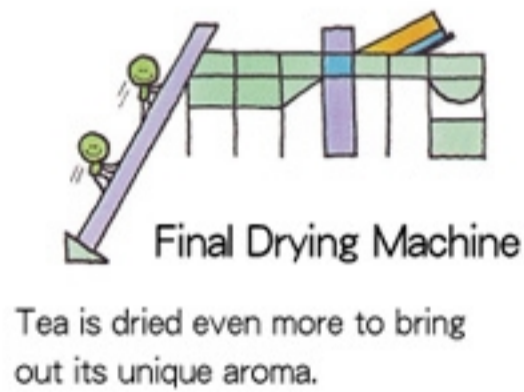
Tea leaves are picked either by hand or machine and are then sent to an Aracha tea factory.



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



Shiagecha Manufacturing Process
(Atobi Method)



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."