

Tea

A UDLS by
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Plant



- *Camellia sinensis*

Drink



Origin

- Records of tea consumption date to 1000 BCE, probably older
- Grown in several countries, most prominently India and China
- Popularized by Buddhist monks, gentry, and royalty



Economic Value



Pu-erh tea brick

Tea Bags



Invented by American tea merchant Thomas Sullivan

Types

- Tea from *Camellia sinensis*
 - White – unwilted, unoxidized
 - Yellow – unwilted, unoxidized, allowed to yellow
 - Green – wilted, unoxidized
 - Oolong – 10-70% oxidized
 - Black – fully oxidized
 - Post-fermented
- Blends and Flavored Tea
- Herbal Tea

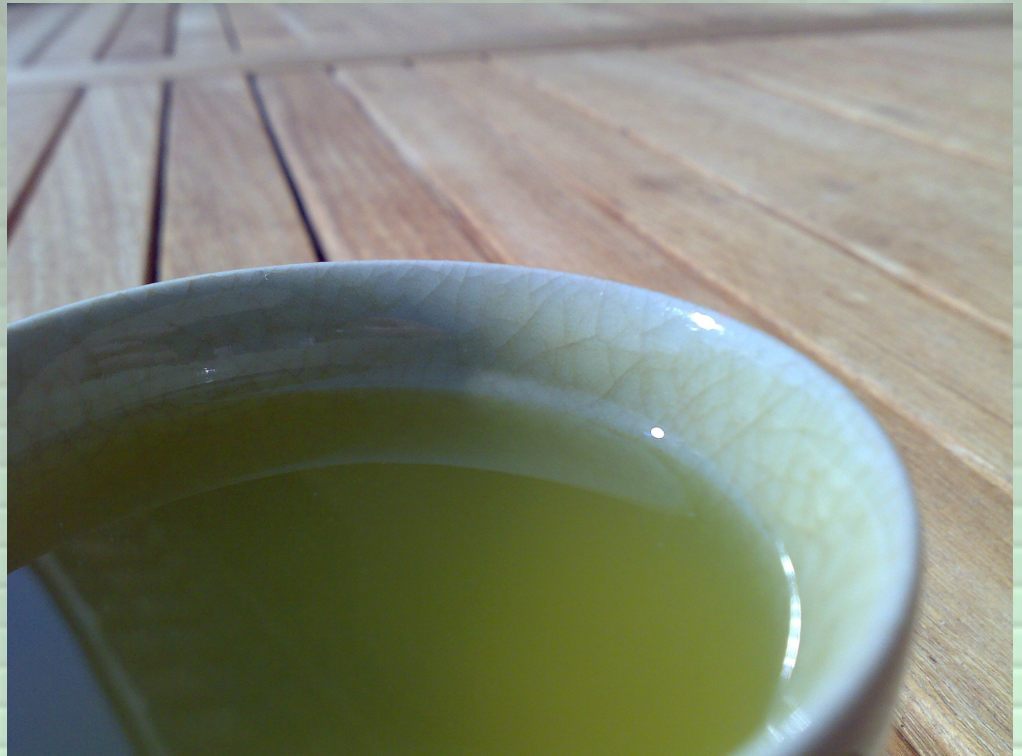
White

- Uncured,
unoxidized
- Made from the
early buds and
leaves of the tea
plant
- Brew at 70°C for
1-3 minutes



Green

- Unoxidized
- Widely popular in Japan
- Is an ice cream flavor
- Brew at 80°C for 1-3 minutes



Oolong

- Semi-oxidized
- Roasted to improve taste
- Unlike other teas, improves with reuse (3-4th use tastes best)
- Brew at 85°C for 3-4 minutes



Black

- Fully oxidized
- Made popular in the Western world by the British
- Black tea from the Darjeeling region of India is highly regarded
- Brew at 99°C for 2-3 minutes



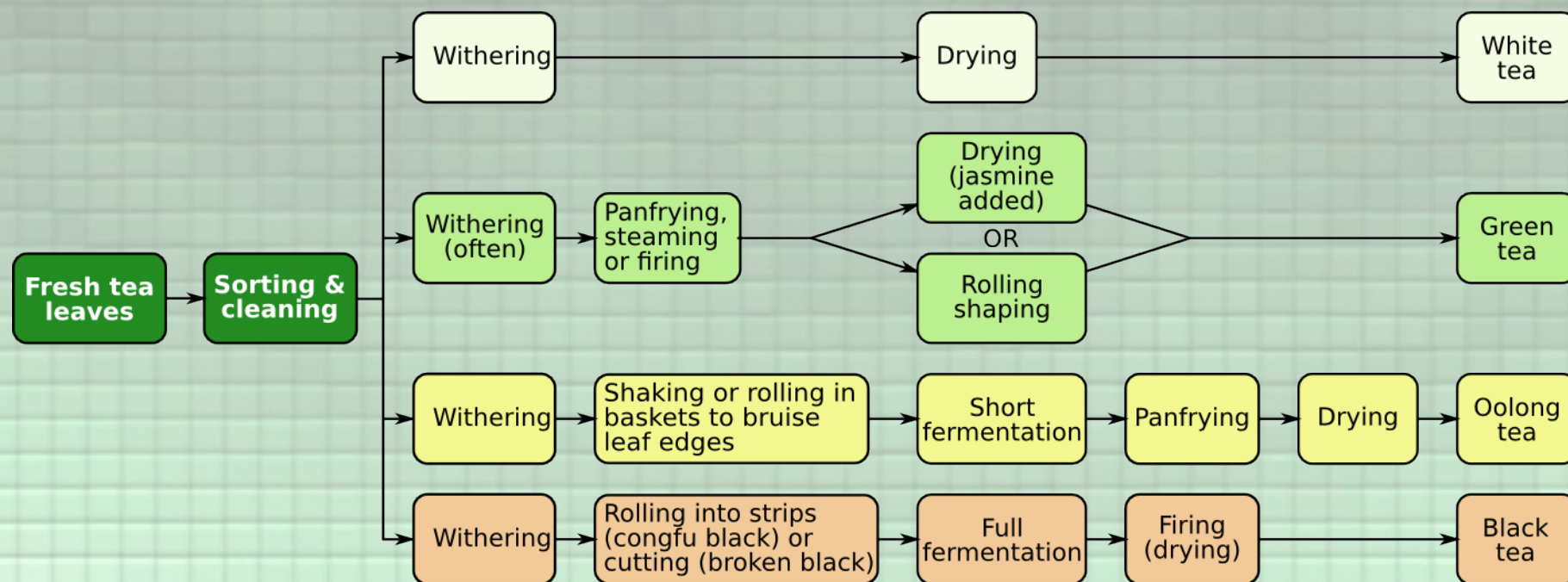
Post-fermented

- Has undergone open-air aging
- Well crafted, aged tea can sell for several thousand dollars
- Pu-erh tea is the most famous of these
- Brew at 95°C for a short or long while



Processing

Tea (Camellia Sinensis) Processing Chart



*fermentation here means oxidization

Qualities

- Leaf size
 - Assam type (large)
 - China type (small)
 - In between
- Taste
 - Light or heavy
 - Grassy or malty
- Aroma
- Age



Blends and Flavors

- Blending
 - Black: tea from different estates or countries
 - Breakfast teas are robust and go well with milk
 - Afternoon teas are lighter
 - Black/Green: different types of teas
- Flavors
 - Flowers, herbs, spices, bergamont (Earl Grey), smoke (Lapsang Souchong), roasted grain (Genmaicha), rum (Jagertee)

Herbal Tea

- Practically defined as made from anything other than real tea
- Some popular ones include
 - Chamomile
 - Mint
 - Rooibos



Preparation

- Boil water
- Add tea and water
- Wait



There's actually an ISO standard for brewing tea,
but it doesn't produce the best taste

Milk



Additives



Tea Beverages

- Iced Tea
- Bubble Tea
- Masala Chai



The End

- Questions?
- Tea will be served shortly

Join us for tea!

Departmental Tuesday Tea

every Tuesday at 4pm in the 8th floor lounge

Picture Credits

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<http://commons.wikimedia.org/wiki/File:Image-Hoji-cha-2.JPG>, http://commons.wikimedia.org/wiki/File:Nice_Cup_of_Tea.jpg
- Origin: Google Maps, 29°N, 98°E
- Economic Value: http://commons.wikimedia.org/wiki/File:Zhuan_cha.jpg
- Tea Bags: http://commons.wikimedia.org/wiki/File:Tea_bags.jpg
- White: [http://commons.wikimedia.org/wiki/File:Bai_Hao_Yin_Zhen_tea_leaf_\(Fuding\).jpg](http://commons.wikimedia.org/wiki/File:Bai_Hao_Yin_Zhen_tea_leaf_(Fuding).jpg)
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- Tea Beverage: <http://commons.wikimedia.org/wiki/File:BubbleTeaHoneydewMapleStreet20July2008.jpg>