Sorting

When the tea powder is black and dry, it is sorted into big bits and small bits. The big bits become loose tea, and the small bits go into teabags.

Weighing

The ATLM truck drives the green tea leaves to Parry Agro factory. Here, they are weighed and put out to dry on big withering racks. They stay here for up to 20 hours.

Chopping

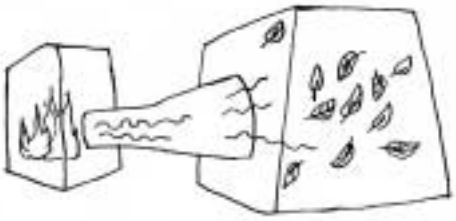
The second thing to happen in the factory is that the leaves are chopped in huge machines. This is called CTC or ‘cut, tear and curl’. They turn a bright copper colour.

Plucking

Next, the tea is plucked (picked). The two newest leaves and a bud are picked. This is called the ‘flush’ or ‘fine pluck’. Then, it is taken to the ATLM truck.

Drying

The chopped up leaves are then put into round dryers. This keeps the tea’s flavour, and makes it turn black.



Tasting

Finally, a tea taster makes a cup of tea. They slurp it loudly, roll it around their mouth and spit it into a spittoon. If it is good, the tea goes on sale.

Growing

The first job is to plant tea bushes called ‘Camellia Assamica’. They grow in rows and can live for 100 years. Their leaves are dark green and pointy. They feel very smooth.

Tea-making cards