Fresh tea leaves

Steaming (40 s)

1st drying with rolling (50 min in hot air (90 ºC))

1st panning (300 ºC, 4 min)

Indoor withering (17 hr)

1st rolling (15 min)

Rolling (40 min)

Withering under sunlight (2 hr)

2nd panning (4 min on pan (300 ºC))

Panning (4 min on pan (300 ºC))

Final drying with rolling (60 min in hot air (80 ºC))

2nd rolling (15 min)

Fermentation (3 hr)

Final drying with rolling (60 min in hot air (80 ºC))

2nd rolling (15 min)

Drying (5 min in hot air (115 ºC))

Drying (60 min in hot air (60 ºC))

Drying with rolling (120 ºC, 30 min)

Drying with rolling (120 ºC, 30 min)

Drying (30 min in hot air (80 ºC))

Black tea

Sencha (Japanese type)

Pan-fired tea (Chinese type)

Oolong tea

Green tea