

# TEA SMITHING



*Camellia sinensis*

*All tea comes from CAMELLIA SINENSIS.*

How the tender leaves and bud of this plant are processed after its harvesting determines the kind and quality of tea it becomes.

## THE PROCESS



### WITHERING

Shortly after plucking, the leaves are placed on elevated racks with wire-mesh bottoms to allow for air circulation. During the next twelve hours, the leaves will naturally lose about 50% of their moisture and volume. Then they will be ready to go to the next phase of tea production.



### ROLLING

The leaves are placed in a cylinder and pressure is applied until they come into contact with a rotating base with ribs similar to that of a citrus juicer. Here the leaves are shaped and a cell that encases an oxidizing enzyme is crushed, releasing essential oils and juices from the leaves that change the leaves from a light green to a coppery color.



### OXIDATION

Often referred to as “fermentation” in the tea industry, this process is the controlled oxidation of tea leaves, which begins in the rolling process. Teas are oxidized at varying levels to produce different types and qualities.



### DRYING

Also called “firing,” the gently heating of the leaves halts the oxidation process and removes excess moisture. Typically this is done in a dryer with a continuous belt and takes about 20 minutes to get the tea to a proper moisture level of between 3 and 4%. Often tea is “gap-fired” or heated a second time prior to packing for export.



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# TYPES OF TEA

## WHITE



The least processed of any tea, only the bud or the top leaf and bud are plucked and allowed to wither and dry in the shade or in a warm room. The tea is handled gently to ensure no bruising or oxidation.

**FLAVOR:** Subtle, soft, slightly sweet, toasty, and floral.

## GREEN



Gently processed, green tea is made from the tender top two leaves and bud and is heated after picking to neutralize oxidation, quickly shaped, and then dried to retain its green color and fresh flavor.

**FLAVOR:** Vegetal, slightly sweet, fresh, nutty, and ricey.

## OOLONG



Different types of oolongs require different processing. The leaves of Bai Hao Oolong are lightly bruised by handling and briefly allowed to oxidize. Ti Kwan Yin goes through a process of 36 different rolling steps before it is ready for drying and packing.

**FLAVOR:** Clean, floral, bright, and vegetal.

## BLACK

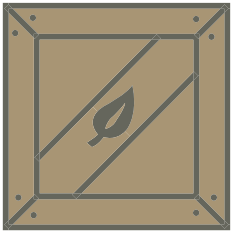


One of the most popular tea types in the world, the top two leaves and bud are allowed to wither for 12 hours, then rolled to shape the leaf, releasing the oxidating enzyme before allowed to further ferment in a controlled environment. Once fully fermented, the leaves are then dried.

**FLAVOR:** Bold, bright, brisk, nutty, caramelized, and malty.

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# THE SMITH PROCESS



### SELECTION

We carefully select teas, botanicals, and spices from samples sent to us by trusted sources from around the world that are harvested and processed during their peak quality period. We never allow the cost of ingredients to influence our purchasing decisions — only flavor and aroma.



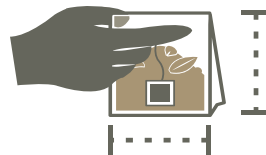
### BLENDED

Teas are blended in small, carefully-inspected batches to ensure the correct ratio of ingredients and flavors.



### TASTING

Tea is sampled from each source based on when and where the teas were harvested. Sampling occurs until the correct flavor has been found. Only one in every 10 or 15 teas sampled is chosen by us for use in our blends.



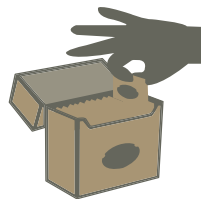
### PRODUCTION

Sachets are carefully manufactured to avoid crushing tea leaves and other botanical ingredients, allowing the blend to be as appealing to the eye as it is to the palate.



### SORTING

After a tea's flavor has been approved, its leaves are inspected to maintain uniform size and color.



### PACKAGING

Sachets and loose tea are packaged by hand as a final inspection of quality and craftsmanship before it is allowed to be sold.

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# HOW SMITH DOES TEA



## ATTENTION TO DETAIL

Much like a five-star restaurant or fine chocolatier, Smith Teamaker is dedicated to its pursuit of procuring and blending teas of outstanding quality and freshness. While many may shy away from the time and energy it takes to make sure tea is done right, Smith Teamaker eagerly meets these challenges. We taste, sort, blend, package, and package all our ingredients in-house so we can be confident that the tea in your cup is second-to-none.



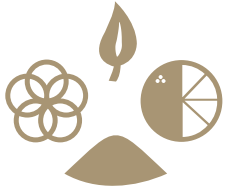
## HEALTHY BONDS

We have developed strong relationships with the owners and operators of tea gardens in the premier producing countries. We've been on the ground and in the fields where our teas and botanicals come from and know under what sustainable conditions the ingredients are collected, grown and processed and how the workers in the tea communities are treated responsibly at origin.



## TRACEABILITY

We know where our teas come from and we think you should too. On the bottom of every carton or tin is a batch number which — when entered into our website — will tell you where each ingredient in the package you are holding comes from and when it was harvested, along with our thoughts of the day.



## MICRO-BATCH BLENDS

We hand sort our ingredients and make our blends in small, carefully-crafted batches so we don't crush delicate leaves and flowers, ensuring that every cup of Smith delivers true loose tea quality. By blending and packing on a made-to-order basis, we ensure that you experience the freshest tea possible.



## EXCEPTIONAL STANDARDS

We adhere to food safety, production, and manufacturing guidelines that exceed the requirements put forth by the USDA. We aim to always offer our best so that you can be assured of always having a perfect cup of tea.

*Cheers,*



The most uncommon name in tea since 1949

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[www.smithtea.com](http://www.smithtea.com)

