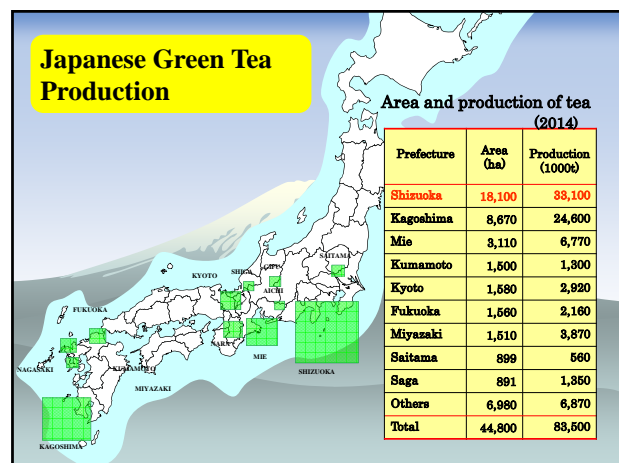
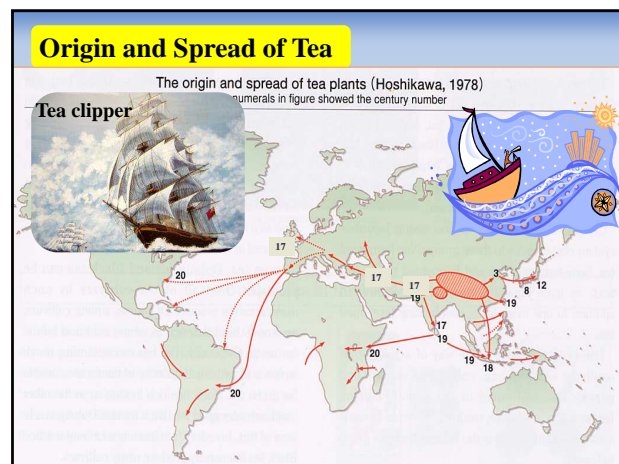
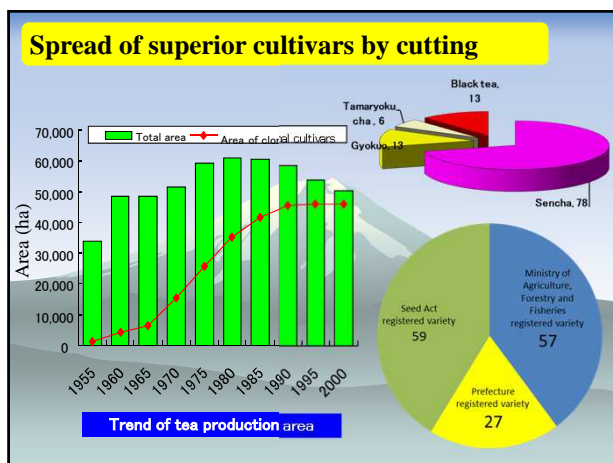
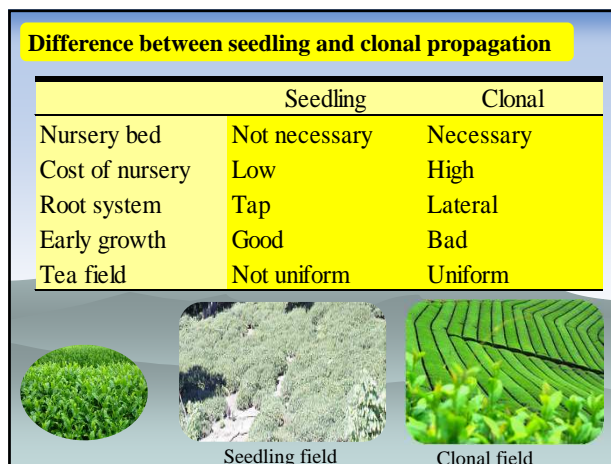
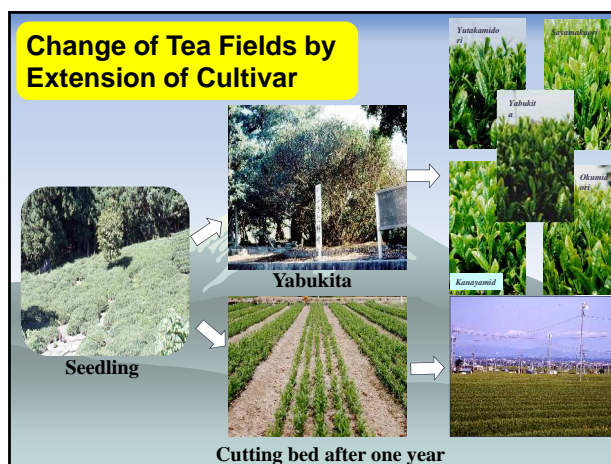
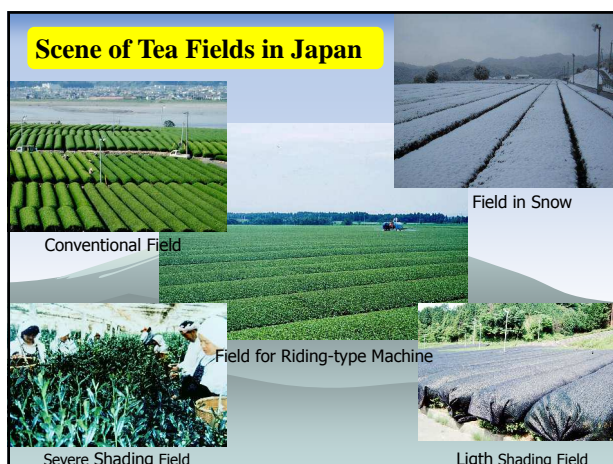


### Two major type of Tea

Genus *Camellia*  
Subgen. *Thea*  
Sect. *Thea*  
*C. sinensis*  
var. *sinensis*  
var. *assamica*  
*C. taliensis*  
*C. irawadiensis*

	Chinese Type	Assam Type
Variety	sinensis	assamica
Growth Habit	Dwarf, Bush type	Tall tree
Growth Speed	Slow growing	Quick growing
Leaf Characteristics	Small, Erect, Narrow	Large, Horizontal pose, Broad
Leaf Color	Dark green	Light green
Leaf Pose	Directed upwards	Horizontal
Leaf Angle	<50	<70





### Outline of characteristics of main cultivars

	Saemidori	Tuyuhikari	Yabukita	Kanayamidori	Okumidori
Plucking time	Early	Slightly early	Intermediate	Slightly late	Late
Yield	High	Very high	High	High	Very high
Quality	Very good	Very good	Very good	Good	Very good
Cold injury	Severe	Fairly light	Light	Light	Fairly light
Pest injury	Weak	Strong	Weak	Strong	Slightly weak

Tuyuhikari

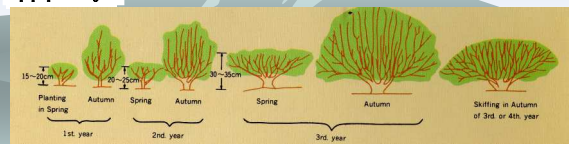
Yabukita

Kousyun

Kanayamidori



## Cultivation of Japanese Green Tea



**Method of frame formation of tea plant**  
To make it the tea field which suited mechanization for plucking, the frame formation after transplanting is most important

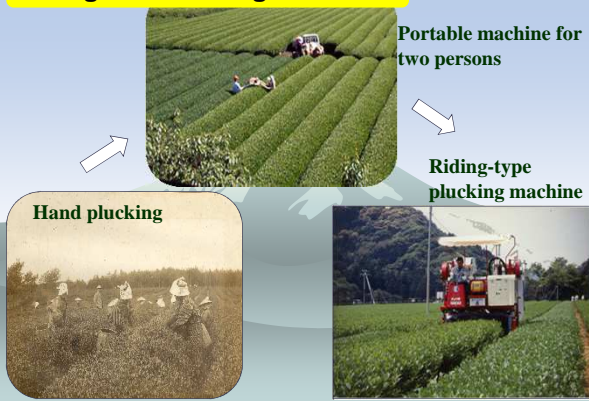
## Cultivation of Japanese Green Tea



Time of fertilizer application in Shizuoka Prefecture

	Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sep.	Oct.	Nov.	Dec.
Fertilizer Dressing		Spring dressing	Pop-up dressing	Summer dressing I	Summer dressing II	Ca-Mg dressing	Autumn dressing					
Growth of new shoots				1st Plucking	2nd Plucking	3rd Plucking	4th Plucking	Autumn Skiffing				

## Change of Plucking Methods



## Plucking Methods of New Shoots

Plucking efficiency	
Methods	The amount of new shoots per day per person
Hand plucking	10 ~ 15 kg
Hand-shear plucking	100 ~ 200
Mechanical plucking	
Portable machine for two persons	700 ~ 1,000
Riding machine	4,000 ~ 5,000
Self-rail-tracking machine	2,000 ~ 3,000

## Difference between the hand plucking and the mechanical plucking tea fields



Hand plucking

- ★ A new shoot is chosen and it plucking
- ★ The amount of plucked shoot is 10 -15kg/day
- ★ Plucking method for high grade tea



Mechanical plucking

- ★ All the new shoots are plucked in fixed height
- ★ The amount of plucked shoot is 700 – 1000kg/day using portable machine for two person
- ★ Plucking method for middle grade tea

## Methods of Trimming and Pruning



Methods of trimming and pruning  
A: light trimming of canopy  
B: deep trimming of canopy  
C: medium pruning



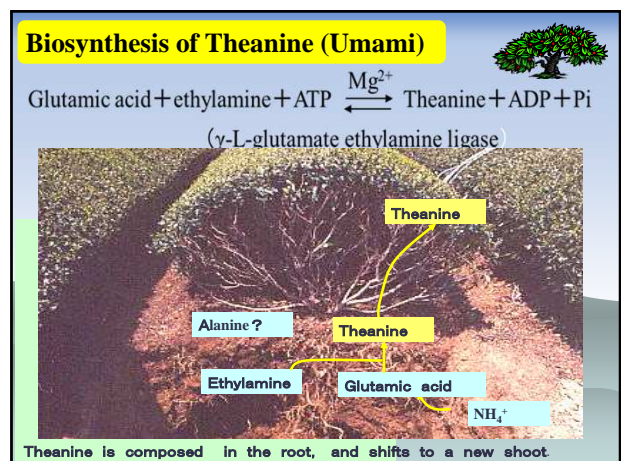
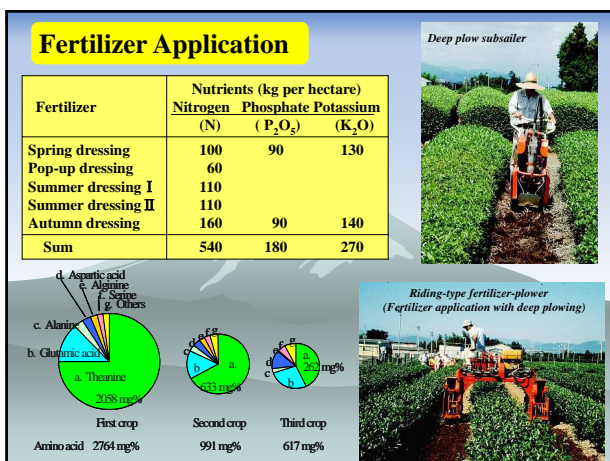
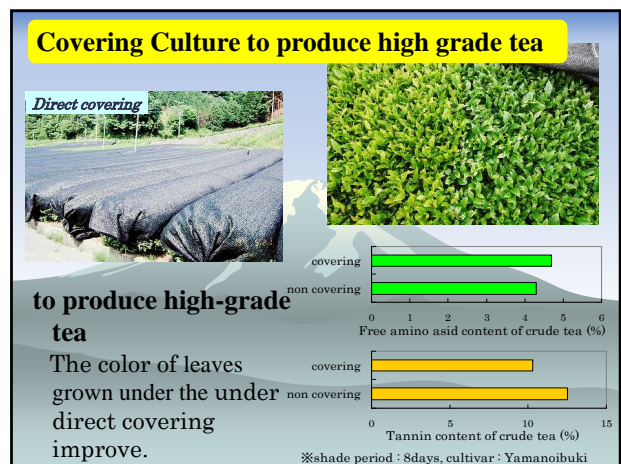
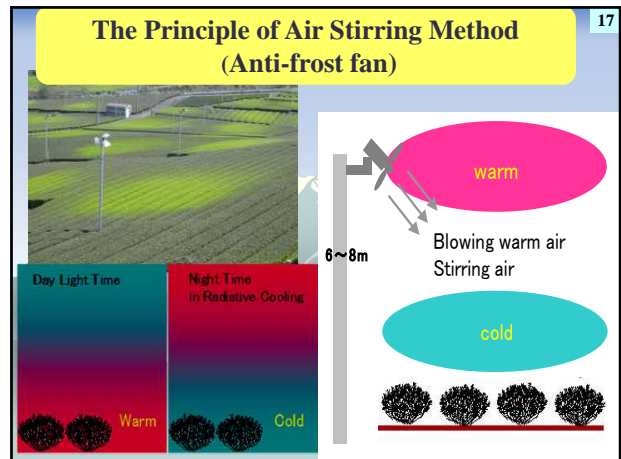
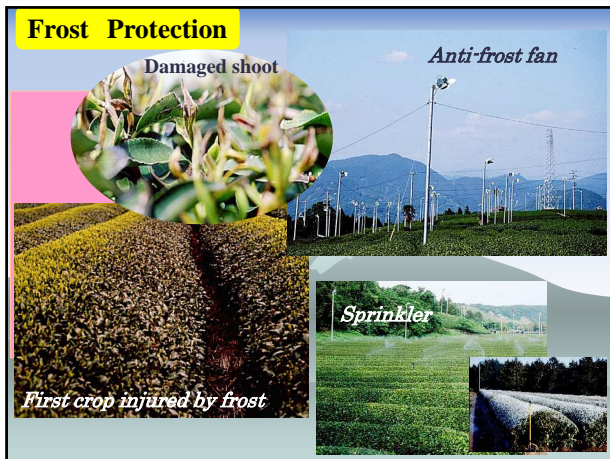
Tea field after pruning



Riding pruning machine

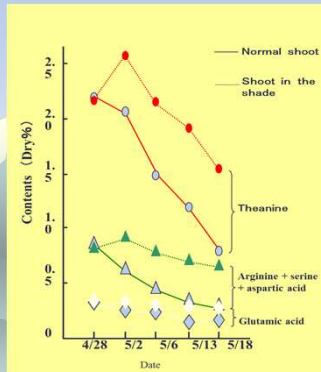


Deep Trimming of Canopy





## Umami increases by Covering Culture



## Culture of Gyokuro or Tencha



to produce high-grade tea, Gyokuro and Tencha, which are known as the finest tea in Japan, is made from the leaves grown under the ceiling-shelf covering.

**Thank you  
for your kind attention**

