

Comparison of chemical contents of green tea and black tea

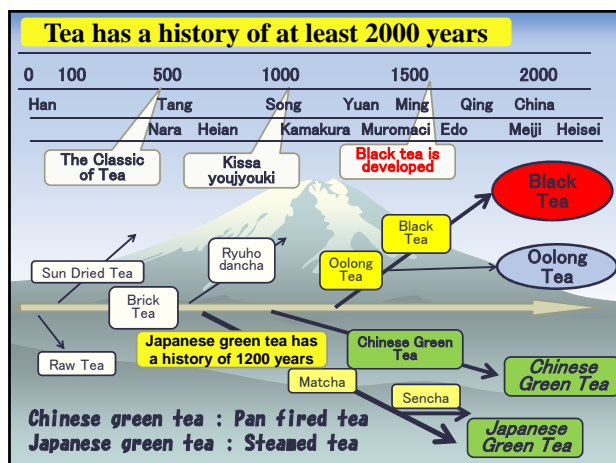
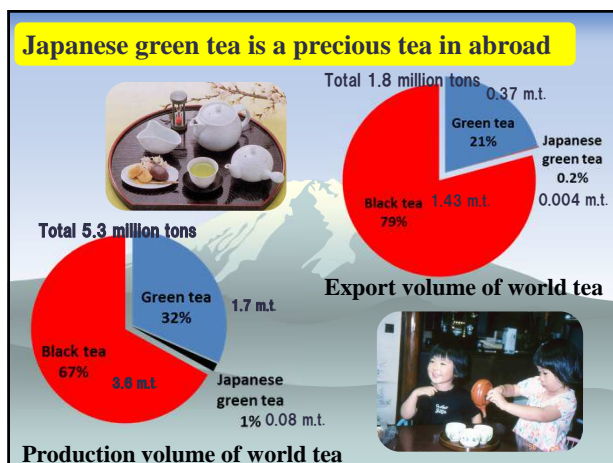
Characteristic constituents of Green tea and Black tea (Dry weight)

	Green tea	Black tea
Amino acid (mg/100g)	4023.16	2355.32
Theanine (mg/100g)	875-3030	1461
Glutamic acid(mg/100g)	184-533	130
Chlorophyl(mg/g)	0.435-2.569	1.039
Carotene(mg/g)	0.0196-0.0510	0.017
Theaflavins(%)	0.00-0.33	2.31
Thearubigins(%)	0.00-11.51	14.45
EGCG(mg/g)	23.37-155.15	5.53
Total Catechins(mg/g)	36.62-279.22	17.36

Comparison of chemical contents of green tea and black tea infusion

The chemical contents of green tea and black tea infusion (Dry weight %)

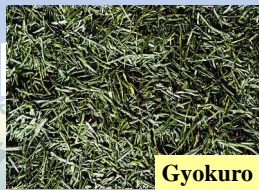
	Green tea	Black tea
Total Catechin	30-42	3-10
Theaflavin	0	2- 6
Polyphenol	2	3
Flavonol	8	24
Theanine	3	3
Organic Acids	2	2
Caffeine	3-6	3-6
Vitamine C	4	0



Different Kinds of Japanese Green Tea



Sencha



Gyokuro



Tencha

Sencha

This is the most popular type of tea in Japan.

Gyokuro

This is the finest tea in Japan, and its taste is a tender sweet astringency and special flavor.

Tencha

This is ground in a stone mortar into Matcha (Powdered Tea) and used in a tea ceremony.

Different Kinds of Japanese Green Tea



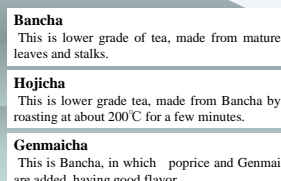
Bancha



Hojicha



Genmaicha



Bancha

This is lower grade of tea, made from mature leaves and stalks.

Hojicha

This is lower grade tea, made from Bancha by roasting at about 200°C for a few minutes.

Genmaicha

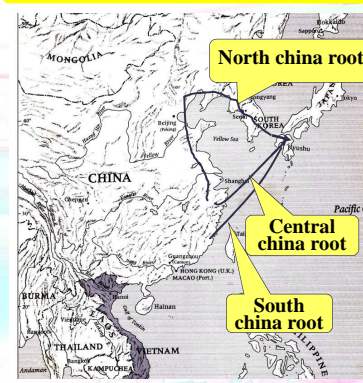
This is Bancha, in which poprice and Genmai are added, having good flavor.

Excellent character of Japanese green tea

1. Have a long history
2. Culturally rich
3. Beautiful tea field
4. Superior cultivar
5. High technology
6. Steaming method
7. Tea look a needle
8. Color is green
9. Umami is strong
10. Greenish aroma
11. Vitamin C content is high etc.

The taste differs depending on how it is made

1. The introduction of Tea into Japan



North china root

Central china root

South china root

North-china root

North china⇒ Korea⇒ Japan
Oldest root (about A.D.600)

Central china root

Introduction of the cake tea, powder tea (About A.D.1100)

South china root

Introduce of pour tea (About A.D.1600)

2. Establishment of tea ceremony “Chanoyu / Sado”

Peace of the world
from one bowl

The Book of Tea



Chanoyu is often called a multiple art. Exquisite traditional arts and craft such as tea bowls, hanging scrolls, flowers, tea room and garden are all essential parts of the ceremony



Spirits of “Chanoyu / Sado”

In chanoyu, through exchanges of hospitality and appreciation, the host and guests can share a quite, heartwarming, peaceful time and reach a state of spiritual enlightenment so called Wa-Kei-Sei-Jyaku.

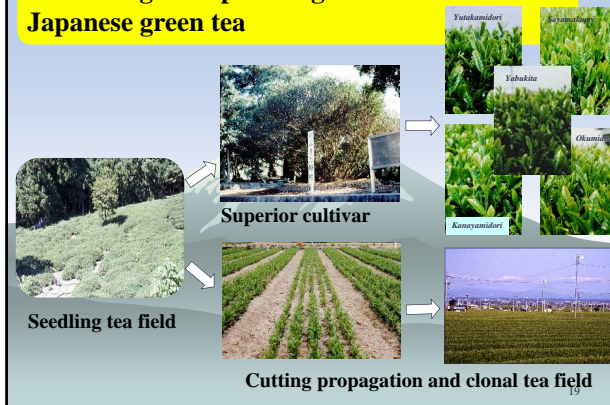


Wa-Kei-Sei-Jyaku (和敬清寂)

“Wa” : open each other’s heart.
“Kei” : respect each other.
“Sei” : purify your surrounding and your spirit.
“Jyaku” : maintain a spirit of quietness



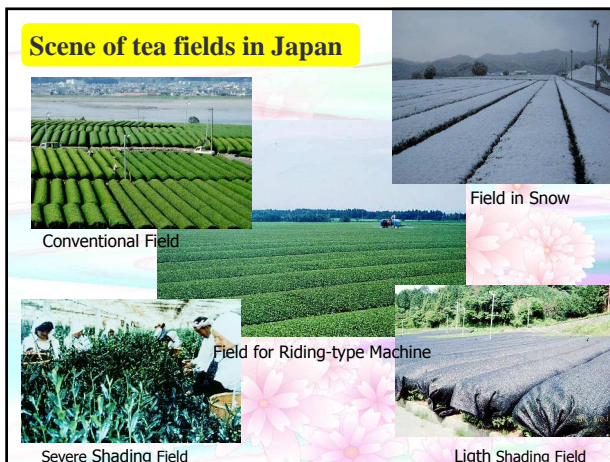
3. Breeding and spreading cultivar suitable for Japanese green tea



4. Beautiful tea fields blended into life



Scene of tea fields in Japan



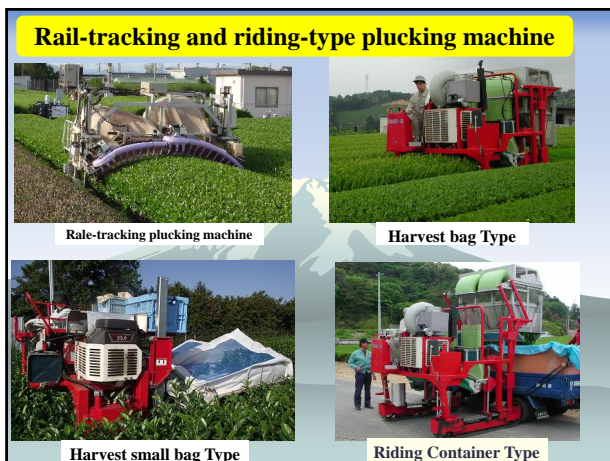
5. High-yield and quality tea field by high technology

- 1) Thickness of the branch of leaf layer is made uniform.
- 2) The size of a leaf is made uniform.
- 3) The aging of stem (branch) is made uniform.

The control by trimming and pruning



Rail-tracking and riding-type plucking machine



6. The only steaming process in the world

The oxidizing enzymes contained in the fresh leaves are stopped by the steam-heat. By steaming the leaves it becomes the aroma and taste exceptional to Japanese tea.



