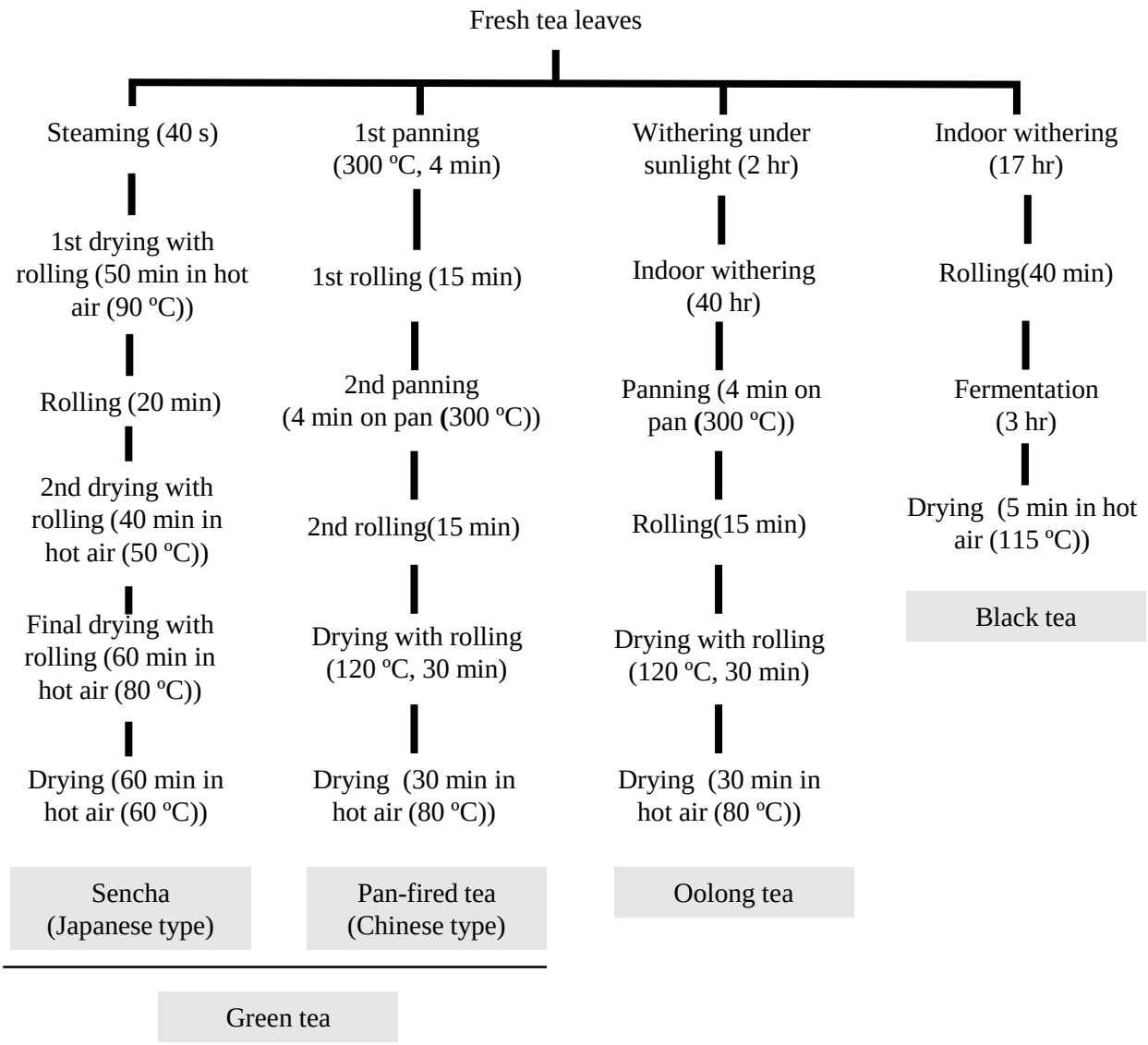
Fresh tea leaves
Steaming (40 s)
1st drying with rolling (50 min in hot air (90 ºC))
Rolling (20 min)
2nd drying with rolling (40 min in hot air (50 ºC))
Final drying with rolling (60 min in hot air (80 ºC))
Drying (60 min in hot air (60 ºC))
Sencha (Japanese type)
1st panning (300 ºC, 4 min)
1st rolling (15 min)
2nd panning (4 min on pan (300 ºC))
2nd rolling(15 min)
Drying with rolling (120 ºC, 30 min)
Drying (30 min in hot air (80 ºC))
Pan-fired tea (Chinese type)
Green tea
Withering under sunlight (2 hr)
Indoor withering (40 hr)
Panning (4 min on pan (300 ºC))
Rolling(15 min)
Drying with rolling (120 ºC, 30 min)
Drying (30 min in hot air (80 ºC))
Oolong tea
Indoor withering (17 hr)
Rolling(40 min)
Fermentation (3 hr)
Drying (5 min in hot air (115 ºC))
Black tea