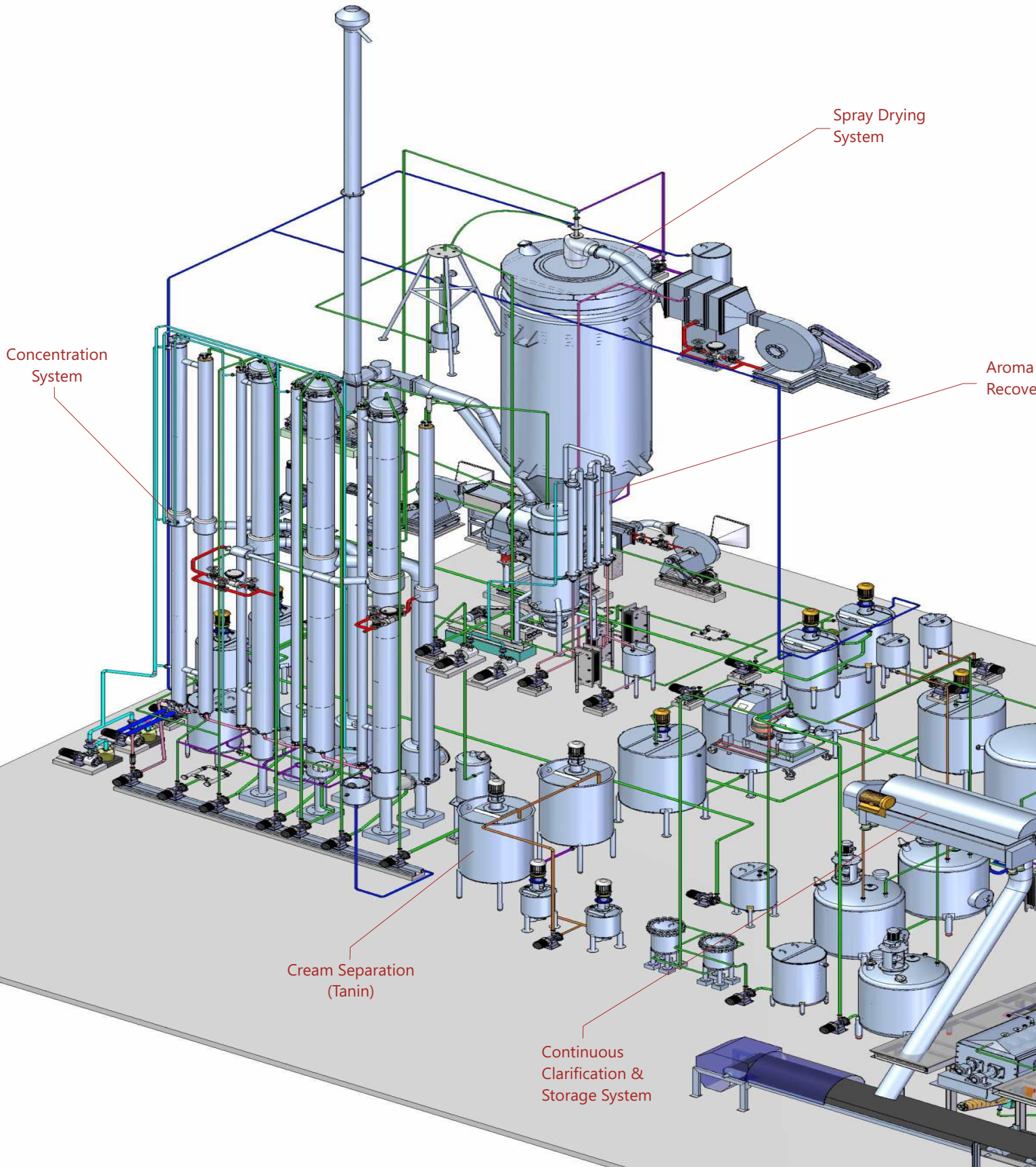


Process Technology for Instant Tea Powder



Retaining Natural Freshness of the Tea Leaves with our Instant Quality Tea Plant





INTRODUCTION:

Instant tea can be produced from black, green or oolong teas which originates from the same plant *Camellia sinensis*. The difference between various instant teas, is based on various methods used to produce instant teas from above varieties.

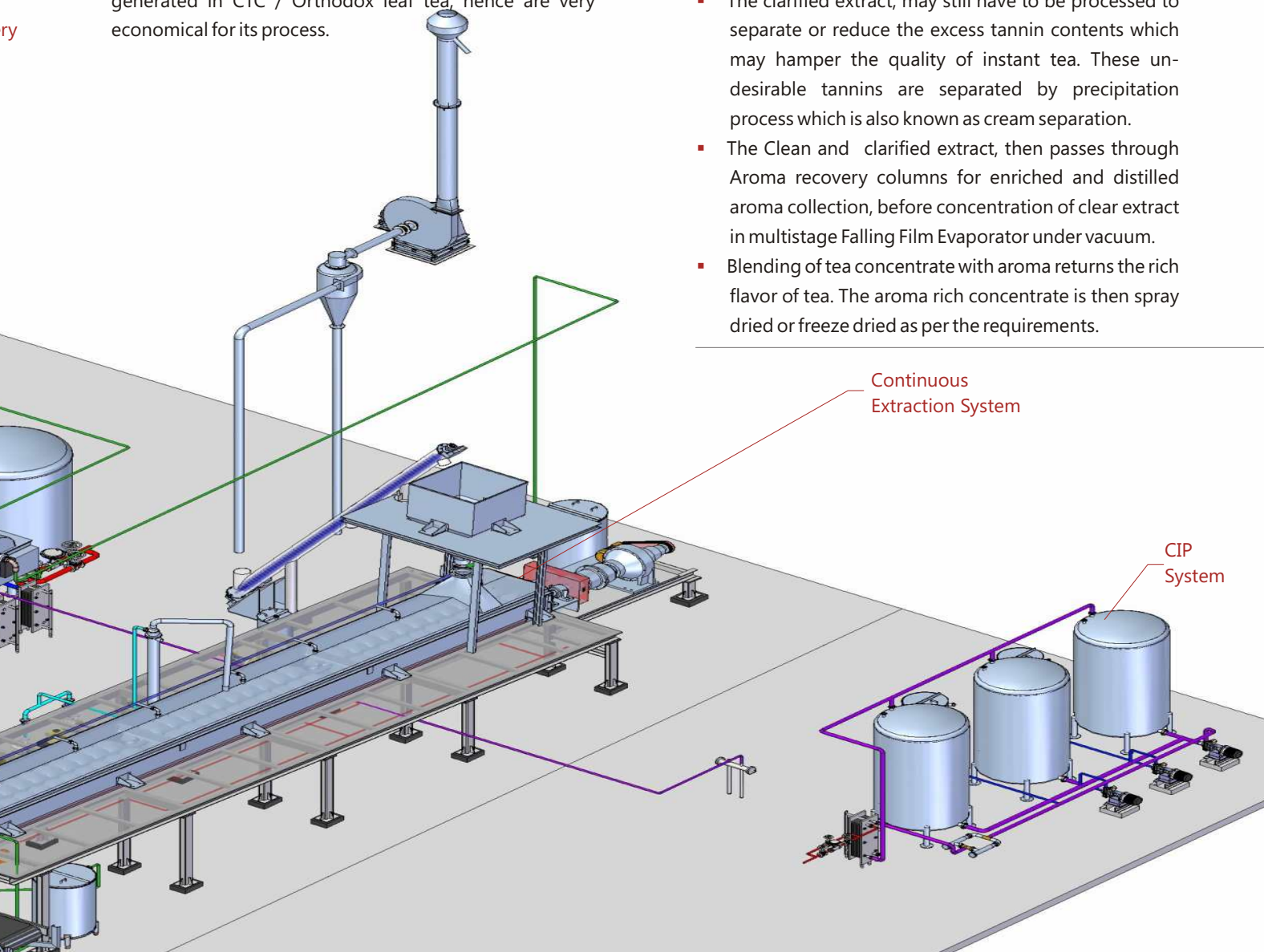
Tea contains many types of antioxidants (Bio-flavonoids), which are highly beneficial for fighting free radicals from human body.

Instant tea also can be produced from the waste/leftovers generated in CTC / Orthodox leaf tea, hence are very economical for its process.

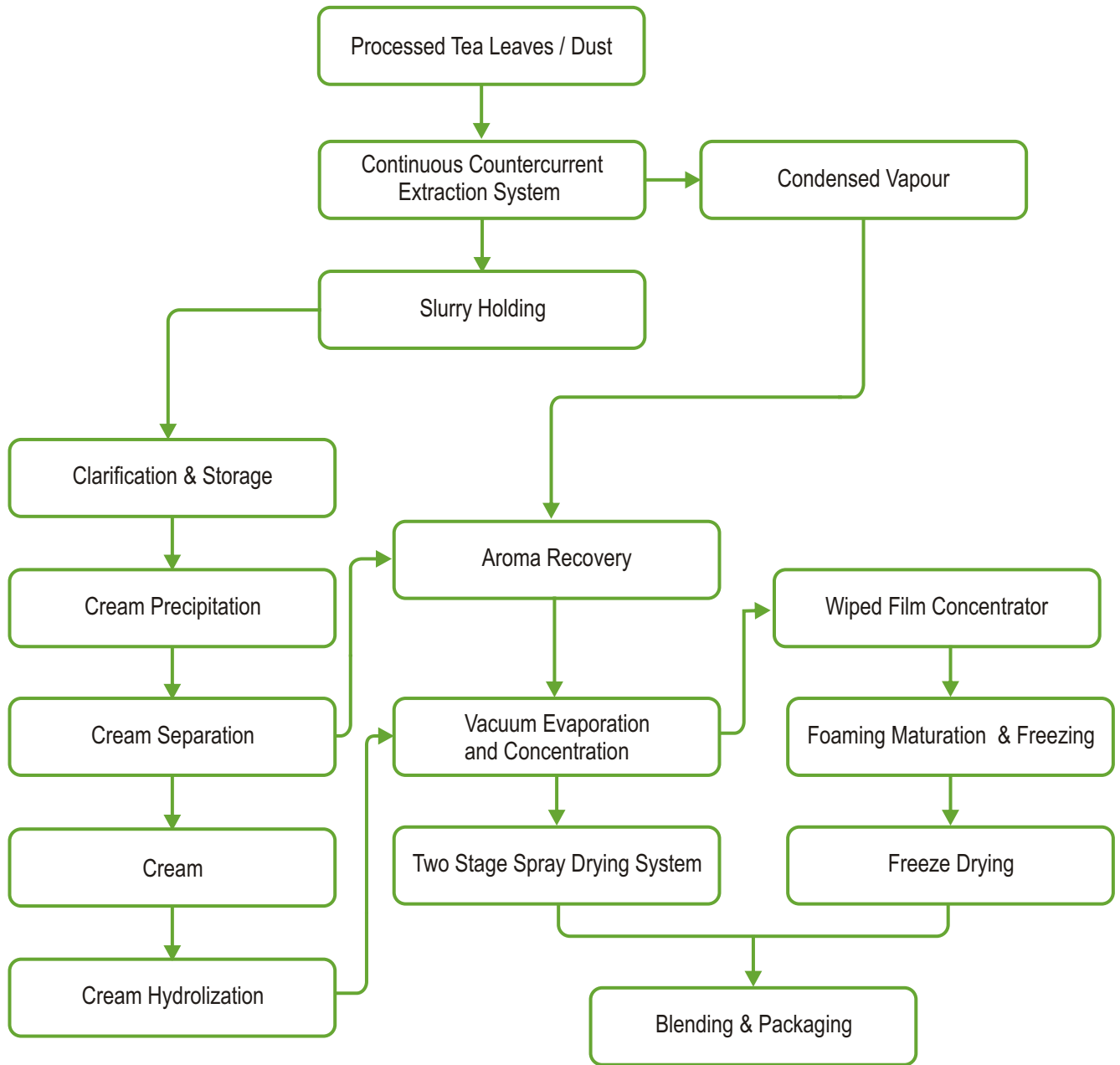
THE PROCESS

- Extraction of CTC / Orthodox tea can be carried out in hot or cold water in batch or continuous extraction systems. Hot extraction is good for hot tea beverages and cold extraction is preferred for ice tea beverages.
- The time and temperature of the extraction to be varied as per the quality standards laid down for each product final specification.
- The extracted slurry is subjected to pass through continuous decanters and clarifier to remove the non soluble suspended matter from the extract.
- The clarified extract, may still have to be processed to separate or reduce the excess tannin contents which may hamper the quality of instant tea. These undesirable tannins are separated by precipitation process which is also known as cream separation.
- The Clean and clarified extract, then passes through Aroma recovery columns for enriched and distilled aroma collection, before concentration of clear extract in multistage Falling Film Evaporator under vacuum.
- Blending of tea concentrate with aroma returns the rich flavor of tea. The aroma rich concentrate is then spray dried or freeze dried as per the requirements.

ry



FLOW DIAGRAM FOR TEA PROCESS



SSP PVT LIMITED
 ISO 9001:2008 Certified & ASME 'U' Stamp Holder

13 Milestone, Mathura Road,
 Faridabad-121003, Haryana (INDIA).

Phone: +91-129-4183700; Fax: +91-129-4183777
 Email : marketing@ssp.co.in; info@ssp.co.in
 Website : sspindia.com

