

Instant Tea Manufacturing Business

Description:

Instant Tea Manufacturing Business. Production of Black Instant Tea and Green Instant Tea. Business Opportunities in Instant Beverage Industry

Black tea is a type of tea that is more oxidized than oolong, green, and white teas. Black tea is generally stronger in flavour than the less oxidized teas. All four types are made from leaves of the shrub (or small tree) *Camellia sinensis*.

Instant teas are produced from black tea by extracting the liquor from processed leaves, tea wastes, or undried fermented leaves, concentrating the extract under low pressure, and drying the concentrate to a powder by freeze-drying, spray-drying, or vacuum-drying. Low temperatures are used to minimize loss of flavour and aroma. Instant green teas are produced by similar methods, but hot water is used to extract liquor from powdered leaves. Because all instant teas absorb moisture, they are stored in airtight containers or bottles.

Instant teas are once put into liquid form and the amount of nutrients is said to be the same as the brewed green tea. On the other hand, green tea powder is simply fine powder of loose leaf teas that you can take in the nutrients of the whole leaf.

For more details download PDF file.

Keywords: #Instant_Tea, #Manufacturing_of_Instant_Tea, #Manufacturing_Process_of_Instant_Tea, Production of Instant Tea Powder, Instant Tea Processing, Manufacturing of Instant Green Tea, Instant Tea Manufacturing Process Pdf, Process for Preparation of an Instant Tea Powder, Tea Manufacturing Process, Instant Tea Plant, Instant Tea Production, #Instant_Tea_Production_Process, Instant Tea Manufacturing, Instant Tea Unit, Green Tea Manufacturing Process, How Green Tea is Made? #Green_Tea_Production, Green

Created At: 02 Aug, 2019