

# 台灣茶葉製作流程、分析暨詮釋

Taiwan Tea Manufacturing Process、Analysis and Annotation

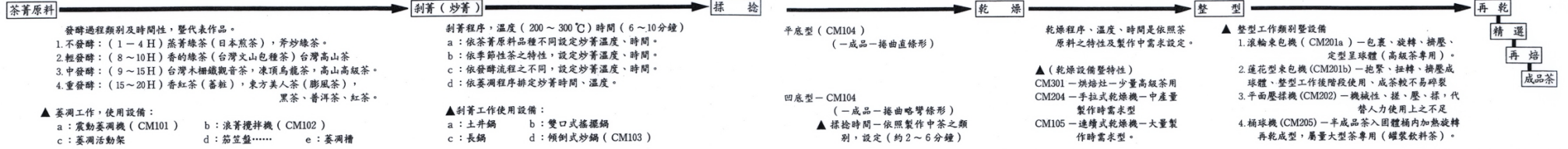
萎凋—是茶葉發酵過程中的工作，是講求程序和方法的。  
發酵過程是依照茶葉種類不同，生產季節性不同而有所變化。

制菁—截止茶葉原料在發酵過程中的物理變化，講究溫度和時間的。

●揉捻—將炒熱的葉片揉成捲狀，是講究機器性能及時間性。

●第一階段乾燥  
溫度約 90 ~ 130 ℃

●第二階段整型  
目的：保留茶之特性，利於包裝、貯藏。



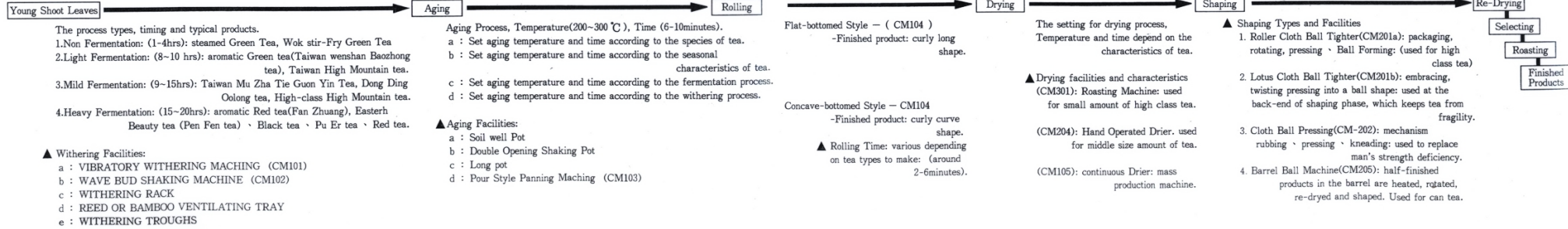
Withering: a part of the tea fermenting process that requires careful procedure. The fermentation procedures to be implemented depend on the seasons and the types of tea.

Panning: to control the changes in physics during fermentation process of young shoot, temperature and time are essential.

Rolling-to roll fried leaves into curly shape, Particularly care about the timing and functions of a machine.

First Phase-Drying  
90 ℃ ~ 130 ℃

Second Phase-shaping  
Object: to retain the features of tea for packing and storing.



The process types, timing and typical products.  
1. Non Fermentation: (1-4hrs): steamed Green Tea, Wok stir-Fry Green Tea  
2. Light Fermentation: (8-10 hrs): aromatic Green tea(Taiwan wenshan Baozhong tea), Taiwan High Mountain tea.  
3. Mild Fermentation: (9-15hrs): Taiwan Mu Zha Tie Guon Yin Tea, Dong Ding Oolong tea, High-class High Mountain tea.  
4. Heavy Fermentation: (15-20hrs): aromatic Red tea(Fan Zhuang), Easterh Beauty tea (Pen Fen tea)、Black tea、Pu Er tea、Red tea.

Aging Process, Temperature(200-300 ℃), Time (6-10minutes).  
a: Set aging temperature and time according to the species of tea.  
b: Set aging temperature and time according to the seasonal characteristics of tea.  
c: Set aging temperature and time according to the fermentation process.  
d: Set aging temperature and time according to the withering process.

Flat-bottomed Style - ( CM104 )  
-Finished product: curly long shape.  
Concave-bottomed Style - CM104  
-Finished product: curly curve shape.  
▲ Rolling Time: various depending on tea types to make: (around 2-6minutes).

The setting for drying process, Temperature and time depend on the characteristics of tea.  
▲ Drying facilities and characteristics (CM301): Roasting Machine: used for small amount of high class tea. (CM204): Hand Operated Drier. used for middle size amount of tea. (CM105): continuous Drier: mass production machine.

▲ Shaping Types and Facilities  
1. Roller Cloth Ball Tighter(CM201a): packaging, rotating, pressing、Ball Forming: (used for high class tea)  
2. Lotus Cloth Ball Tighter(CM201b): embracing, twisting pressing into a ball shape: used at the back-end of shaping phase, which keeps tea from fragility.  
3. Cloth Ball Pressing(CM-202): mechanism rubbing、pressing、kneading: used to replace man's strength deficiency.  
4. Barrel Ball Machine(CM205): half-finished products in the barrel are heated, related, re-dried and shaped. Used for can tea.