



## ICED TEA

Today,  
approximately 85%  
of teas are  
consumed over ice  
in the U.S.

# WORLD TEA PRODUCTION AND CONSUMPTION





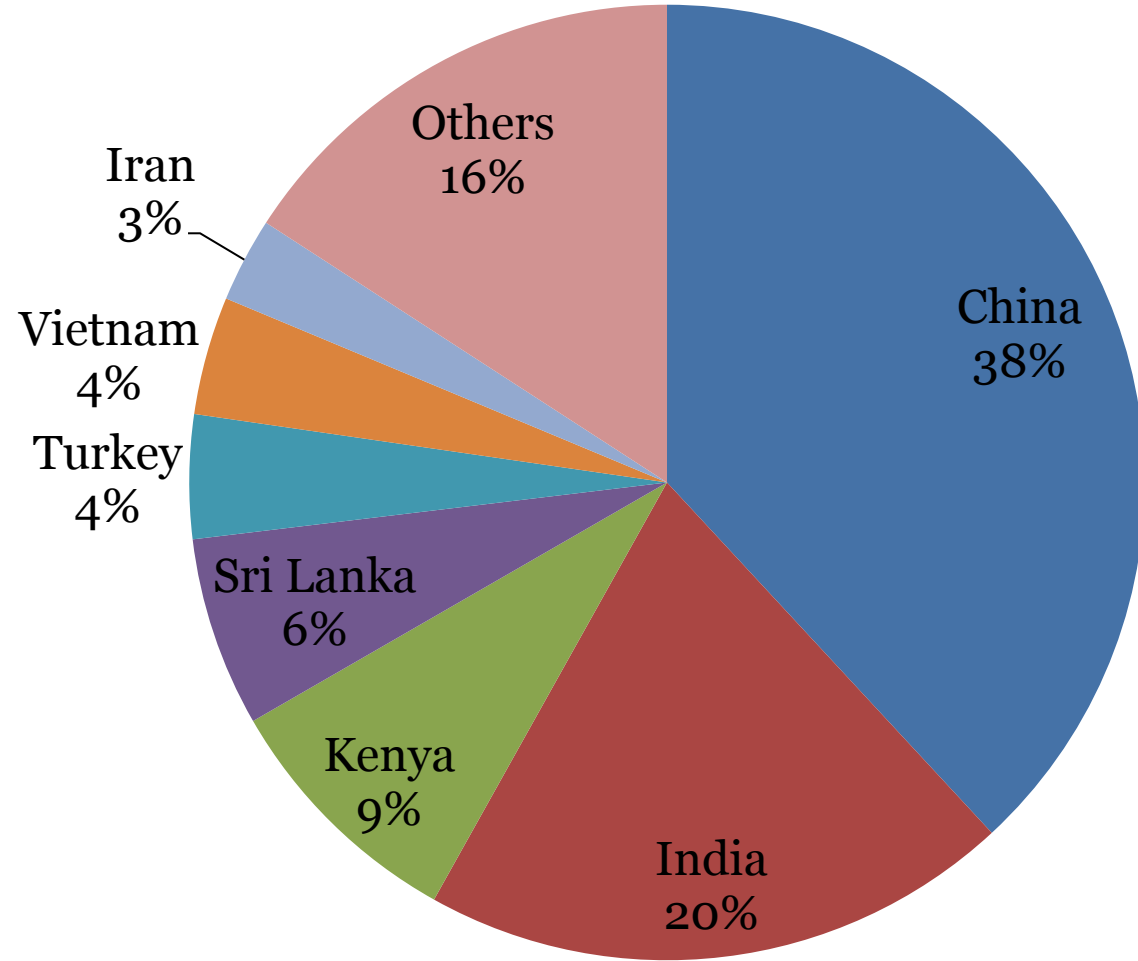
In 2014, world tea production reached over 11 billion lbs. The largest producers of tea are China, India, Kenya, Sri Lanka, and Turkey.

Black Tea accounts for 75% of Harvest.

Green and Oolong Teas account for 25%.



# Tea Production By Country





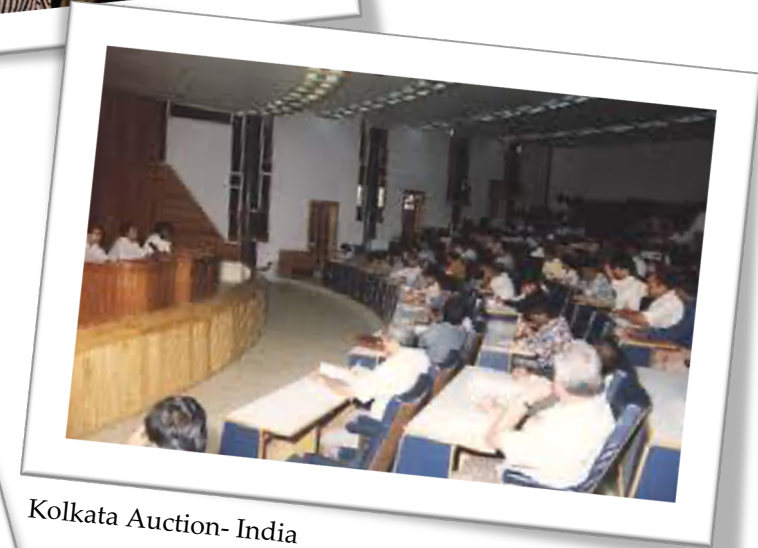
# How teas are bought

Privately

Tea Auctions



Mombassa Auction - Kenya



Kolkata Auction- India



Colombo Auction - Sri Lanka





# Global Tea Management

Harris Tea has a dedicated staff responsible for Sourcing and Procurement, Logistics, and Blend Quality

- Global Presence
- Perform Onsite Factory Audits
- Supplier Relationships
- Market Intelligence and Forecasting
- Secure Supply Chain



# Global Tea Management



- Critical Evaluation of Teas
- Global Calibration of Tasters
- Adherence to Specifications
- Colorimeter / Objective  
Validation of Consistency
- Benchmarking vs. Competition



# Tea Harvest



Hand Plucking



Mechanical

# Withering



12 to 14 hours

Currents of warm, dry air remove approximately 60% of moisture from the leaf





# Rolling / Shaping

Limp, withered leaves are rolled on special machines, breaking up the leaves to hasten oxidation.

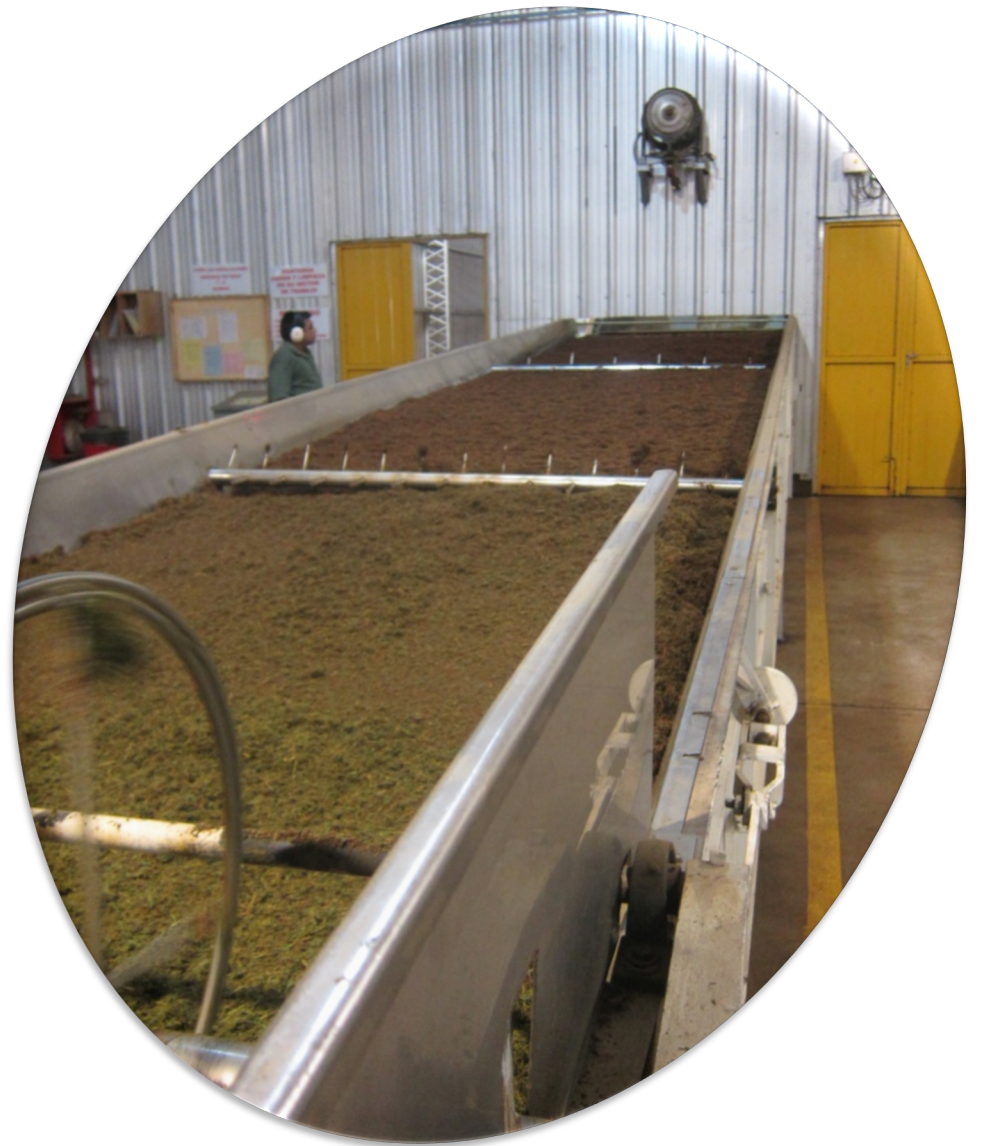
Two main types of manufacture: orthodox (rolling) & CTC (cut, tear, curl)



# Fermentation(Oxidation)

20 minutes to 1 hour

Polyphenols (catechins)  
convert to theaflavins  
(brightness/briskness) and  
thearubigins (red color/body).



# Types of Teas



## **GREEN**

Not oxidized  
Immediately heated post-rolling to  
halt oxidation  
Stays green in leaf and cup



## **BLACK**

Fully oxidized  
Black leaf  
Amber cup color



## **OOLONG**

Partially oxidized  
Somewhere between green and black  
in leaf appearance and cup character



# Firing / Drying



Heat denatures enzymes to prevent further oxidation and to dry leaves thoroughly without scorching.

# Grading

Tea is graded by size.

Large and small, whole and broken leaves of varying sizes are separated by screens or sieves.



# Grades

## Whole Leaf

GFOP Golden, Flowery Orange Pekoe  
FOP Flowery Orange Pekoe  
OP Orange Pekoe

## Broken

FBOP Flowery Broken Orange Pekoe  
BOP Broken Orange Pekoe  
BP Broken Pekoe

## Fannings

BOPF Broken Orange Pekoe Fannings  
OF Orange Fannings  
F Fannings

## Dusts

PD Pekoe Dust  
D Dust  
RD Red Dust



# Packing

Multi-layered Kraft bag with moisture barrier inside

A numbered security seal is placed on the container and checked upon arrival.



132.3 net pounds per bag  
20 bags per pallet  
2645.5 net lbs per pallet



# Shipping



Average transit is 45 days from foreign port to US dock.



700 containers/year



14 different countries of origin