



VIHABA TEA PRODUCTS CATALOGUE



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CONTENTS

GENERAL INTRODUCTION	2
THE CRITERIA FOR THE QUALITY OF TEA IN VIETNAM	3
TYPES OF TEA PRODUCTS	4
PACKING AND DELIVERY	5
OTHER	7

GENERAL INTRODUCTION

The cultivation of tea in Vietnam has sprung for a long tradition. Legend goes that the first tea trees were brought to Vietnam from what is now known as the Golden Triangle – Chinese border, Laos, Burma (Myanmar), Thailand and Vietnam – more than 1000 years ago. With the favorable weather condition, Vietnam continued to grow its production and started to build an organized tea industry by the end of the nineteenth century.



Today, the northern and north-central mountainous regions are the main areas for tea plantations in Vietnam. Over a half of Vietnam's provinces has grown tea on their soils. The tea plantation areas are young and about 50% of Vietnam's tea bushes are between 20-25 years of age. The most well-known centre for tea in Vietnam is Thai Nguyen province, which is located between Vietnam's capital, Hanoi, and the mountain of the north. The tea gardens in Thai Nguyen are located at altitudes between 1000 and 1650 feet. The signature tea of Thai Nguyen is the sweet but grassy green tea.



THE CRITERIA FOR THE QUALITY OF TEA IN VIETNAM

1. MINIMUM REQUIREMENTS



- Clean, practically free of any visible foreign matter
- Free from added colors and added flavors
- Dry with not more than 7% moisture content
- Practically free from contaminants
- Practically free of pests and damage caused by them affecting the general appearance of the product
- Free of any foreign smell and/or taste

2. SPECIFICATION REQUIREMENTS

	Characteristics	Requirement (%)		Method of Analysis
		Green tea	Black tea	
1	Total as, percent by mass	4.0-8.0	4.0-8.0	ISO 1575:1994
2	Water soluble ash (min)	34	32	ISO 1576:1994
3	Acid insoluble ash, percent by mass (max)	01	01	ISO 1577:1994
4	Alkalinity of soluble ash as KOH, percent by mass		1-3	ISO 1578:1994
5	Crude fiber, percent by mass (max)		16.5	ISO 5498:1994

At present, Vietnam has the ability to process 15 different types of tea. However, the black and green tea are among the most popular teas in domestic consumption and exporting as well in Vietnam.

1. BLACK TEA



■ Water-soluble substance	: 32 (% min)
■ Total ash	: 8 (% max)
■ Water-soluble ash	: 3(% max)
■ Acid-insoluble ash	: 1 (% max)
■ Crude fiber	: 16.5(% max)

During the processing of black tea, the most important step will determine the quality of black tea is oxidization. The length of oxidization will define the color and flavour of it. This will also make black tea has higher oxidation concentration compared with the green one. The black tea has a certain amount of caffeine content, which is higher than that of green tea but lower than coffee. For the tasting, the black tea has a stronger, bolder, and richer flavor.

2. GREEN TEA



■ Water-soluble substance	: 32 (% min)
■ Total ash	: 8 (% max)
■ Water-soluble ash	: 3(% max)
■ Acid-insoluble ash	: 1 (% max)
■ Crude fiber	: 16.5(% max)
■ Total Polyphenol (Percent by mass)	: 11 (% min)
■ Total Catechin (Percent by mass)	: 7 (% min)
■ Alkalinity of soluble ash as KOH (Percent by mass)	: 3.0 ^a (max)

The green tea retains its original green color of leaves by avoiding oxidization in the processing. The flavor of green tea is vegetal taste with slightly nutty undertones. In comparison with black tea, the green one is more astringent as it contains bitter compounds including catechins, chlorophyll and caffeine.

PACKING AND DELIVERY

PACKING PROCESSING

PACKING MATERIAL



Bags/ Cartons: The teas will be packed in vacuumed packaging in bags of 100 grams, 200 grams, 500 grams, 1 kilogram or in cartons of 20 kilograms.

CONTAINER 20FT



Container 20 ft: 420 vacuumed cartons of 20 kilograms

Net weight: 8,4 Metric Tons bulk loading for one 20 ft container

DEMENSION



42 * 28 * 36 (cm)



100 grams: 6.5*4.5*2.7 (cm)

200 grams: 8 *6*3.4 (cm)

500 grams: 10*7*4.2 (cm)



5,898 * 2,352 * 2,395 (m)

PACKING AND DELIVERY



PORT OF DELIVERY:

Hai Phong Port, Cat Lai Port, Sai Gon Port

ORIGIN OF PLACE:

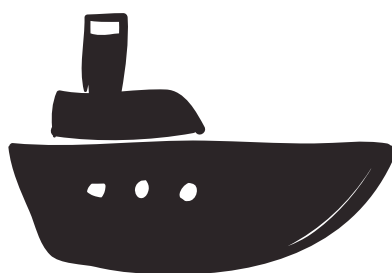
Thai Nguyen, Son La, Lam Dong

LEAD TIME

QUANTITY (METRIC TONS)	1-5	>5
ESTIMATED TIME (DAYS)	7	To be negotiated

DELIVERY

	SHIPMENT	DELIVERY TIME
SMALL ORDER	By courier company, such as EMS, DHL, FEDEX, TNT, etc.	Within 4-10 working days after the goods ready for shipment
BULK ORDER	By sea (LCL, FCL) or by air (according to buyers' request)	Within 15-30 working days after the goods ready for shipment



1. THE METHOD OF PROCESSING

Step 1: Plucking

At this early stage, tea leaves will be plucked by hand for preserve the quality of fresh tea. The leaves are sheared from the top of the plant and chopped in the process.



Step 2: Cleaning

At this step, all of harvested tea leaves will be cleaned by water to wash off dirt and impurities.



Step 3: Withering

The clean tea leaves will then be withered by heating machines to make them softened and pliable for crafting.



Step 4: Disruption

The teas are bruised or torn in order to promote and quicken oxidation.

Step 5: Fixation

This step is done to stop the tea leaf oxidation at a desired level. This step is achieved by moderately heating tea leaves, thus deactivating their oxidative enzymes and removing unwanted scents in the leaves, with the purpose of retaining the flavour of the tea.



Step 6: Fermentation (only applied for black tea)

This is the series of chemical changes that happen under the assistance of enzyme during this step, mainly refers to the oxidization of polyphenols. Specifically, tea leaves are placed in large, cool, and darkened rooms, where they will be laid out on flat surfaces with a layer of about 10 cm.



Step 7: Drying

In this step, the teas will be dried by baking with close attention to avoid over-cooking them.

Step 8: Aroma

Adding some natural condiment to boost the scent of tea.



Step 9: Packaging

The dried tea will then be packed in small vacuumed bags.

2. NOTICE OF USE

In order to preserve the quality of tea, the teas should be stored far away from anything with a strong odor and in a free-of-humidity place. For a longer time of preservation, the tea can be put into a refrigerator.

**Drinking and beverage industry:**

Tea has long been used as an elegant drink. For many people around the world, tea has become an essential part in their daily life. According to statistics, tea is the second most consumed drink in the world after water.

**Cosmetic industry:**

The tea extract has been used as an important component in many cosmetic products such as face mask, shampoo, lotion, and cream, due to its multidirectional effect. It is proposed not only for young and problematic skin types, as it inhibits excessive sebum production, but can also be used by people with sensitive and allergic skin.

Medical industry:

Tea contains many health-giving properties, which can address skin ailments, stomach complaints, sleepiness, and memory loss. Therefore, tea has been added as an active ingredients in many kinds of medicines.





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More than words