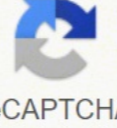
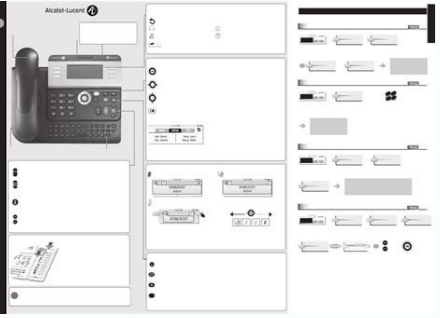
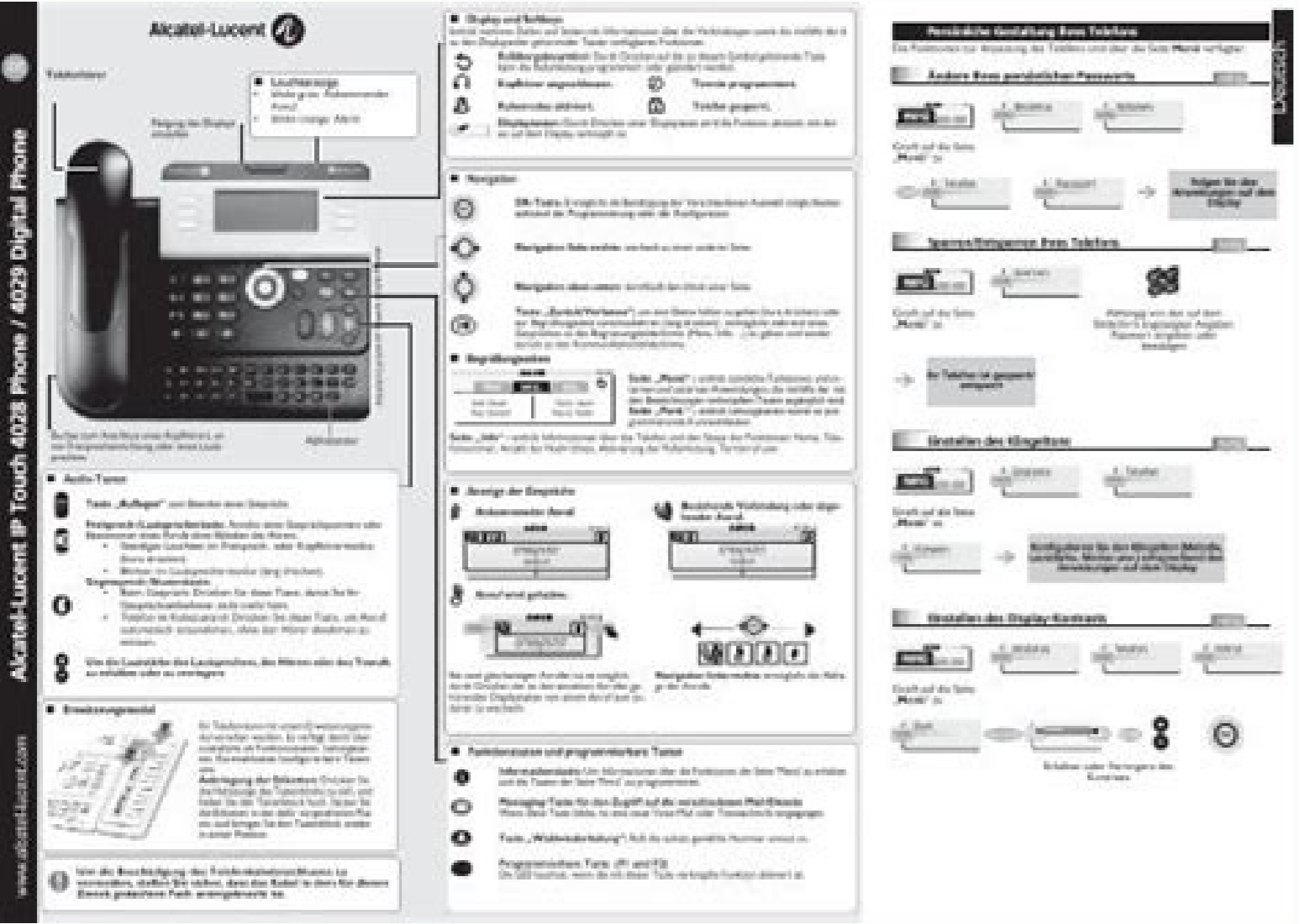


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You are reading a free preview The pages from 351 to 352 are not shown in this preview. You are reading a free preview The pages from 356 to 363 are not shown in this preview. You are reading a free preview The pages from 367 to 371 are not shown in this preview. You are reading a free preview Pages from 375 to 376 are not shown in this preview. You are reading a free preview Pages from 380 to 388 are not shown in this preview. You are reading a free preview The pages from 405 to 423 are not shown in this preview. You are reading a free preview Pages from 430 to 475 are not shown in this preview. You are reading a free preview The pages from 488 to 498 are not shown in this preview. You are reading a free preview Page 505 is not shown in this preview. 12.90's 14.50's 9.55's 9.55's for 100 g Age Price: 10.90 à - 14.90 à - 19.90 à - 20.28 à - 32.00 à - 10.90 à - Page 2 For tea lovers it is clear: Darjeeling tea belongs to the best varieties of tea in the world. What are the peculiarities of this exquisite tea, what should you pay attention to when buying Darjeeling tea and other interesting facts about India's most famous tea, discover here. 1. The story of Darjeeling Darjeeling tea begins in West Bengal 160, Darjeeling is a district of Darjeeling. The area at the foot of the Himalayas 160, is about 1.500 to 2.000 meters. With the introduction: What? O @ O @ O @ SPACE @ O @ The first teas were born 164; species in Darjeeling, which in gr195; 182; 195; MAJOR MARKET PRODUCED. The British occupiers settled workers from Nepal, the Gorkhas, a Darjeeling. To this day, our descendants work in the Teeg 164; gardens and plantations. It is exclusively women who are Bly 195; What? For tea pf195; What? brick. In course 70.000 Arbeitskr19; 164; cellar drawer 164; the tea industry in Darjeeling, partly under poor working conditions. 2. Darjeeling is a business: What? Tea grown and produced in the approximately 17.500 hectares of Darjeeling and India may be called jeeling tea. The Tea Board of India, the tea association of India, therefore awards the 87 Darjeeling tea; 164; Seals and licence numbers. However, on the world market, about four times the quantity of Darjeeling black tea is offered as in the region of origin, h can be truly hated. There are therefore many P 164; Search in progress. When buying, it is recommended to follow exactly where the tea actually comes from. 3. Taste of Darjeeling, the champagne under the teas The characteristic fresh, fine and flowery taste of Darjeeling is almost unique within the tea world. Therefore Darjeeling tea is also considered as the champagne under the Tesorben. For the intended flavour are the origin; Huh? Tea plants in conjunction with the hat. (GROANS @ ~ ~ ~) ~ ~ ~ ~ ~ z ~ Tea plants grow much slower and k 182; Store more ingredients. So they design their soft, fine-flowery and subtle tastes. Four! Tea is available in different qualities The qualities of Darjeeling tea vary according to harvest time and leaf sorting: Harvest phases in Darjeeling: First Flush: Harvest between March and April. The most coveted and highest quality Darjeelings. It is light and floral-scented and particularly fresh and lively after the winter break. As Flugtee are First Flushs beits early April in Germany available. The infusion in the cup is light yellowish. Tra: From May to June, between the two main harvest seasons, the Infra is located. Strong rainfall, high humidity and warm temperature ensure a fast growth of the tea leaves. Too fast, per absolute top qualities. The infusion is darker and in the taste appear more full-bodied, spicy facets. Secondo Flush: The harvest for the second flush principiante in early June and ends at the end of July. Darjeeling tea of the summer harvest is significantly stronger, full-bodied and spicy in taste. The cup shows a rich amber tone. Monsoon (Regente): From August to September the monsoon rain starts. In this harvest time the leaves grow exceptionally fast again. The aroma of the teas is tart. Mostly Monsoon Darjeeling is not exported and used mainly in the own country as Masala Chai. Autumn: The last harvest in Darjeeling between October and November. The growth of tea plants is slowing down. At the end of the year, the quality of the Darjeelings increases again, so that there are quite a few treasures to discover in the area of the Autumnals. Leaf grading with Darjeeling Tea: SFTGFOP1 (Special Finest Tippy Golden Flowery Orange Pekoe 1). Very fine, small and intact tea leaves and buds of the highest quality. FTGFOP1 (Finest Tippy Golden Flowery Orange Pekoe 1): An equally excellent quality tea with many small tea leaves and buds. A suggestisce employee 1 at the FTGFOP1 is intended to provide the special qualityz195; Useful to explain. TGOP (Tippy Golden Flowery Orange Pekoe): Degree of most, Good Darjeeling Teas. FOP (Flowery Orange Pekoe): Gr195; 182; 195; 159; older tea leaves 164tter and buds of good quality 164t. OP (Orange Pekoe): consists of gr195; 182; 195; and 1195; Standard degree of tea. 5. Darjeeling tea is made whole-body adjacent 164; harvested during the various harvest phases, tea is produced approximately every 14-day period; 164tter gepf195; 1887 c. In this time, new impulses grow. It is therefore a common mistake that tea harvesting in Darjeeling takes place only five times overall. Tats1955; 164; is governed by May 164; z to November on the tea fields a.164; Door 159; first a lively drive. The first flush darjeeling is not available. A first flush darjeeling from a particular tea garden can be played several times at the beginning of May 164; r, mid-measure 164; or even at the end of April. 6. Prima Flush Flugtee from Darjeeling is the best variety of Black First Flush Darjeeling is the most precious Darjeeling. Above all, it tastes best when harvested fresh. That tea lovers around the world may have 182; is quick to enjoy this speciality. The first harvests will be shipped to Europe and the world more quickly after completion by plane. Each year there are many teas 164; nde a race, who can first offer the new tea from Darjeeling. 7. The caffeine content of Darjeeling is high compared to other black Tesorben, the caffeine content of Darjeeling is moderate to high. As with all Tesorbs, there is a large 159e sway width. Rough 11955; 164t, however, it is said that Darjeeling on average contains a little more caffeine than other types of black satic, such as black tea Assam or Ceylon. 8.Accessories: Darjeeling tea loves soft water Many black teas come with some h 164; the water well. Noble should however -195; 164; similar to green tea- always with soft water Become. Only in this way can the fine, floral aromas fully unfold. The water temperature when preparing Darjeeling should be between 90°C and 95°C. Depending on the variety, a pulling time of 3 to a maximum of 5 minutes is a good guideline. 9. Darjeeling tea is drunk pure Black tea is often refined with milk to mask a bitter taste. Very different with the fine Darjeeling. By adding milk or other ingredients, he would lose the fantastic aroma for which he is so well known. That's why Darjeeling veloce is always drunk pure. Only in this way the unadulterated taste comes into play. 10. Darjeeling tea quickly loses its aroma To get the full enjoyment of Darjeeling, it should be used up as quickly as possible. This applies in particular to the sensitive first flush. Within a few months, a Darjeeling can lose a large part of its wonderful aroma, especially under unfavourable storage conditions. It is therefore advisable not to build up any gigantic First Flush Darjeeling supplies and to see him as a rare, unusual rarity. Secondo Flush Darjeelings, on the other hand, are more durable and less sensitive. Darjeeling tea is one of the greatest tea specialities and is appreciated by tea lovers all over the world because of its wonderful aroma. Mild, delicate, delicate and floral best describes the taste of a good darjeeling. There are different qualities of Darjeeling. The First Flush Darjeeling is particularly sought after. In order to be able to enjoy particularly fast fresh First Flush Darjeeling teas, they are shipped as flight tea by air freight worldwide. Darjeeling Tee loves like green tea soft water. Darjeeling is a delicate black tea and can quickly lose its flavors. Therefore it should be consumed rather quickly. 3 1. Sencha is Japan's most-produced tea At around 80 percent of Japan's teas are Sencha. Sencha is a green tea, which is popular in Japan and is mostly enjoyed as a daily mate at any time. Because of his role as "everyday tea", Sencha is also the most consumed tea in Japan. There are several Sencha qualities. The highest and best senchas can very well maintain their complex aroma variety with other top tea. Furthermore, the medium-senama quality exist for fun as a more tasty daily guide. The famous regions of cultivation of Japan for Sencha are Shizuoka, Kyoto and Kagoshima. 2. The Sencha tea is a lot of eccentric while for the beautiful Japanese tears like Matcha or Gyokuro, the Teefeldler is protected a few weeks before harvest with free networks in front of the sun ("Oishisa en"), it is Sencha around a first champions ("red en"). In contrast to the shadow tits, the teables for the production of Sencha are growing for the harvest in the sun. Increase the shaded tea, on the other hand - without the light of its chlorophyll content, which becomes fermentable in a sweet human flavor without bitterness. The Sencha tea is a bit of cruise and japanese student grass in taste. The varieties like Matcha and Gyokuro included the special occasion, guests of honor or the Japanese tea ceremony go well in taste. 3. Sencha is brazen designed for the Japanese tea, it is basically typical that the tea leaves are removed after the collection to interrupt the insidious oxidation. This particular process is also the big difference for Chinese tea, which are usually scanned during the production of tea in large pans or woks. Chinese tisans contain thickness aromas and smoke through this method, which do not occur nor in Japanese tea nor would like. Because of the sweet vacation of the Senchas a t a lower temperature, which is usually finished after a few seconds, depending on the method, the tea leaves retain their fresh green colour. The precious ingredients of tea leaves are preserved for the

most part and the fresh taste of sencha, which lovers of sencha love so much, can develop in a second moment. 4. Japanese Sencha consists of rolled tea leaves Nagaten Soen is considered the inventor of Sencha. Born in 1681, the tea maker sets himself the goal of developing a tea better than the varieties available at that time. He experimented with the different techniques known for preparing tea, combining them, changing the flows un t il one day reaching a real turning point: the simultaneous rolling and drying of the tea leaves to steam. Discovered in the 1738 by Nagatani Soen, this method of working and the discovery that the most recent tea leaves produce the best teas, is considered the birth of Senchas. The new procedure was now known as the six sencha seihou. By rotating during the preparation, the cell walls of the tea leaves are broken, so that during the preparation of the tea the aromas and ingredients pass better in the water. 5. The time of harvest often decides on the quality Sencha Nel Sencha, the time of harvesting tea leaves plays a particularly important role. The best Sencha qualities come from the first leaves of spring tea, just sprouted. These "First Flush", called in Japan "Ichibancha" (First Tea) or Shincha (New Tea) dates back to the first harvest period, which takes place in Japan from April to May. The average Sencha varieties come from the second harvest "Nibancha a" (Second Tea) from June to July. The collection later in August is called "Sanbancha" (third tea). The sooner the time of collection, the safer and more pleasant the Sencha in Later pluckings show a higher bitterness of the prepared tea. 6. There are different types of Sencha Sencha tea is available in a variety of variations. Who knows the differences, it is easier to find the right Sencha for his individual tea enjoyment. The different types of Sencha originate from different processing methods. The most famous sencha species are: Futsumushi Sencha: "futsu" means "usual", "mushi" means muted. The Futsumushi Sencha bears the name because it is the standard variant of the tea. Heating the tea leaves by steam takes only about 20 to 30 seconds. The result is a fresh infusion with a natural flavor profile with harmonious sweetness, bitterness and earthy nuances. Fukamushi Sencha: "fuka" means "deep". Fukamushi Sencha is also deep muffled sencha. E' differs according to the longer, more intensive damping by darker leaves, which are more brittle due to the longer exposure to heat and steam. The infusion is therefore less tart. Less astringent and has a nice sweetness. However, it is usually less aromatic than Futsumushi Sencha. Kabusecha: Kabusecha is "covered tea." Sencha usually grows without shading in the sun. Gyokuro is a tea full of shade before harvest. Kabusecha stands between these two varieties and is a semi-shaded tea before harvesting. The result is a deep aromatic, full and fine fragrant tea, which has significantly more umami and more complex aromas than Futsumushi or Fukamushi Sencha. Kuradashi Sencha: Kuradashi is a Sencha variety that has been stored for a certain time to deepen the flavor and reduce its astringency. The tea is stored at high altitudes, therefore the tea preserves its particular freshness and can develop its delicate aromas. When a special Kuradashi Sencha for the first time after Lagrung geÄ 182; fmet wird, ist die Offen mit einer bomondera Zeemonie verbunden. 7. Die optional Wassertemperatur fÄ1/4 r die Sencha Zubereitung ist 70Ä 176; C GRÄner Tee vertrl195;e; gt kein kochendes Wasser. Off berichten Teeterminker von stark fischigen oder sehr bitteren Aromen in ihrem Aufguss. Diese k. 182; nner durch die Verwendung von zu heÄ 159em Wasser entstehen und zerstÄ 182; ren den wahren Geack schmides GRÄÄr ne. FÄ1/4r Sencha liegt die optional Wassertemperatur 160; bei etwa 70 Grad Celsius. FÄ1/4r Sencha typisch ist aul195; 159erdem eine kurze Ziehzeit bei der Teezubereitung. In den meisten FÄ 164; llen ist ungefÄ 164;hr 1 Minute ausreichend. Mancha Senchas sind berits nach 30 Sekunden berit zum Genie195en;159en. Senchas entfalten ihren guten Geschback am besten, wenn sie in einer kleinen, traditionellen japanischen Teonane zubereitet werden. Hier haben die BÄ 164;.)14;14;-----

8. Die richtige Teegan ist ÄÄ r die Sencha Zubereitung und beste Aromen entscheidend als eher unempfindlicher Schwarzer Tee sollte bei der Auswahl der Teegakanne fÄÄÄr Sencha auf das richtige Material und die geachtet werden. Optimal fÄÄÄr die Sencha Zubereitung geeignet ist die japanische Kyusu Teekan. In 1 kÄ 182ne die Teebl1195; 164ter sich optimal im Wasser entfalten und nach der Ziehzeit durch in integrires Sieb sauber abgospowerden. Die aus Ton gefertigten Kyusu Teegannen sind en unglasiert, so dass der Tee direkt mit dem Material in Kontakt kommen kann. Die Ton-Zusammensetzung, die Brennmethode und die Struktur im inneren der Kanne haben dadurch enomen Einfluss auf den Geack und die Aromen des zubereiteten Teeschmen. 9. Der Geschmack von Sencha ist typisch Umami Sencha unterscheidet sich im Geschmack von andeeren Gry195;14nen Tees durch seinen markanten, einzigartigen Geschback.can be described as particularly intense, fresh with herbaceous notes and often also fruity-sweet. Sencha is also famous for its characteristic: "taste of umami". "Umami" can be translated as "tasty", "spicy". This particular gustatory impression is very different from the usual four flavors: sour, salty and bitter that we can taste and makes Umami a very special taste, very interesting me in combination with other flavors. Umami is mainly found in protein-rich foods. In green tea are the amino acids still present thanks to their delicate processing, such as glutamic acid, asparattic acid, glutamine or lysine, which give the flavor of umami. 10. Sencha is for everyone from The world of Sencha offers both beginners, connoisseurs and experts a wonderful selection that offers a tea suitable for all lovers of the green. The sooner is the time of harvesting and the younger the leaves, the sweeter and finer the Sencha. With its caffeine content, Sencha is a stimulating drink.Tea lovers, who prefer an aromatic, intense and exquisite flavour, also find in the world of Sencha their "tea of everyday life".Sencha is simply a tea for everyone Ä and a wonderful drink for all occasions. Sencha, refreshing and distinctive, is Japan's number one green tea for production and consumption. True "everyday tea", Sencha is a tea that can be drunk on any occasion. Sencha is a type of steamed tea. Tea leaves for Sencha production grow in the sun during cultivation. With the "Kabusecha", however, even the Sencha knows a "semi-shaded" variant. " Futsumushi" Sencha is the best known, only briefly vaporized variant of green tea, "Fukamushi" Sencha is instead vaporized moreÄ a long time for a less sour aroma. The inventor of tea is Nagatani Soen, a tea maker -1776). A Japanese Kyusu teapot is the perfect choice to prepare Sencha. Sencha shows in the cup fresh aromas, herbs with umami up to artificial nuances. Fakes.

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