

正山堂®
ZHENG SHAN TANG
传承红茶四百年

MORE THAN 450 YEARS

The inheritance of black tea is uninterrupted
Ingenuity and quality are consistent
Profound heritage creates classics



Black Tea Instruction Manual

(二)

Black tea



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The influence of Jinjunmei

Jinjunmei black tea has the quality characteristics of "clear, fragrant, sweet and mellow". It is suitable for directly drinking and meets the consumption needs of the times, which has triggered a domestic consumption boom of black tea. The founding of Jinjunmei filled the gap that there was no high-end black tea in the world for 400 years. It not only drove the development of the overall tea industry in Wuyi Mountain and surrounding areas, but also influenced the whole country, leading the revival and development of black tea in China, and changed Chinese black tea enterprises. The situation of relying on foreign trade only for raw materials abroad has brought black tea into a new development period.

The craftsmanship of Jinjunmei

Jinjunmei is a treasure of black tea. Compared with Lapsang Souchong, it saves the process of smoking and roasting, has higher requirements on raw materials, and is more refined and strict in production.

Proper picking

The picking standards are very strict, and only the buds of alpine tea trees in the core protected area of Wuyishan National Park are used as raw materials. We pick only once a year, only spring first flash buds are picked, emphasizing tender picking and timely picking to ensure the excellent and pure quality of Jinjunmei.



Oxygenation and heating, moderate light withering

Jinjunmei is mainly withering with artificial indoor oxygenation and heating, supplemented by sunlight withering. Moderate light withering method is used to preserve more theaflavins, so the quality is excellent and the liquid color is golden.



Segmented rolling

The combination of mechanical kneading and manual kneading is used to further tighten the eyebrow buds and form an ideal rope shape.



Suspended heating and oxygenation fermentation

Fermentation is the key process to form the color, aroma and taste of Jinjunmei. After years of observation and research, suspension heating and oxygenation fermentation is the most suitable method. Using the difference in temperature and humidity between upper, middle and lower levels to hang tea leaves indoors requires precise control of humidity, oxygen, time, etc.



Drying

Jinjunmei is baked in a baking cage and heated with Huai charcoal. Jinjunmei is roasted with high temperature and short time to form its unique aroma. And because it is fully baked, the aroma is pure, the quality is high, and the water content is low, it can be stored for a long time without deterioration.



The quality of Jinjunmei

The craftsmanship adopted by Jinjunmei is improved and innovated on the basis of the traditional craftsmanship of Lapsang Souchong, and has the quality characteristics of "fragrance and sweetness".



Shape

The ropes are well-proportioned and tightly knotted, golden and black, mostly black;



Tea infusion color

golden and translucent with a halo, long-standing "milk curd", rich in substances;



Flavor

sweet and refreshing, with alpine charm; sweet in the water, sweet and fragrant, showing a comprehensive fragrance of flowers, fruits and honey; continuous brewing 12 times, the taste and quality are the same;



Leaf after brew

bright, stretched, delicate and fresh, with a bronze color;

Junmei black tea - the combination of Jinjunmei craftsmanship and raw materials from various production areas across China



Development

Junmei black tea is made with Junmei innovative technology, abides by the China tea group standard of "Junmei black tea", and is a black tea product with the characteristics of sweet, fresh and mellow quality. Junmei black tea not only has the natural customs and cultural customs of major tea producing areas across the country, but also has the taste of Jinjunmei's "golden soup color, delicate fragrance and sweetness". It is an innovative black tea with quality, standards and scale.



Junmei craft communication

Because of its unique quality and profound historical and cultural accumulation, Lapsang Souchong was once popular all over the world. Today, Zhengshantang Jinjunmei has won the trust and love of consumers with its inherent historical and cultural heritage, as well as its advantages in geography, product quality, and brand standards, and has set a benchmark in the industry.

The birth of Jinjunmei means the birth of an innovative tea-making process - Junmei technology. Since 2010, Zhengshantang has spread the scientific and standard Junmei black tea production technology to many backward and poor tea-producing counties across the country, and cooperated with Pu'an in Guizhou, Guzhang in Hunan, Badong in Hubei, Xinyang in Henan, Zhucheng in Shandong, Guangyuan in Sichuan, Huangshan in Anhui, Shaoxing in Zhejiang, Fengqing in Yunnan, Baisha in Hainan, Nyingchi in Tibet, Longlin in Guangxi and other places have cooperated in black tea production, researched and developed innovative black tea products, and driven the vigorous development of black tea industries in various places.

In 2018, Zhengshantang Junmei China's black tea industry system was initially established, which promoted the standardization of China's famous and high-quality black tea, and the development of green tea economy and ecological economy.



The Prosperity of Junmei Black Tea

With Junmei's innovative technology as the core, Zhengshantang has invested a large number of production test personnel and scientific research forces, combined with the differences in soil, climate, precipitation, altitude, and variety in different production areas across the country, optimized technical standards and technological processes, and formulated the "Junmei Black Tea" group standard (T/CTMA 002), to build a modern agricultural base and service system for the black tea industry. At present, it has innovated and developed Xinyang black tea, Kuaiji black tea, Pu'an black tea, Guangyuan black tea, Badong black tea, Guzhang black tea, Wanqinghong, Dianhong, Chaoranhong, Chayu black tea, Baishahong, Longlinhong and other Junmei black teas.



巴东红



古丈红



广元红



普安红

The quality of Junmei black tea

Quality characteristics of single-bud Junmei black tea

Shape				Quality			
Rope shape	Completeness	Purity	Color	Aroma	Flavor	Liquid Color	Leaf after Brew
heavy, tip tender and straight	even	neat	gold, yellow and black	fresh and sweet; fragrant and lasting	fresh lovely; sweet and brisk	golden yellow; clear and bright	the buds are full, red and bright; even

Quality characteristics of bud-leaf type Junmei black tea

Shape				Quality			
Rope shape	Completeness	Purity	Color	Aroma	Flavor	Liquid Color	Leaf after Brew
heavy, show tip	even	neat	black bloom	fresh and sweet; lasting	fresh and mellow	golden yellow; bright	red and bright; even

Quality Characteristics of Multi-leaf Junmei Black Tea

Grade	Shape				Quality			
	Rope shape	Completeness	Purity	Color	Aroma	Flavor	Liquid Color	Leaf after Brew
Top	tight and heavy or have tip	even	neat	black auburn and bloom	high and shape; fresh and sweet	fresh, mellow and thick	bright	red and bright
First	more tight	more even	more neat	black auburn and bloom	high and shape; fresh and pure	mellow and thick	more bright	approach even red and bright
Second	approach tight	approach even	approach neat and have stem	black auburn and approach bloom	pure and normal	approach mellow and thick	approach bright	red and approach bright

Establishment and application of standard system

Standards are the mandarin of the industry, the basis and indicators of enterprise production, and also the starting point for consumers to test and review products. Zhengshantang products are based on standards, and there are standards to follow from picking to production to ensure product quality, so that every cup of tea fragrance has a "background" and a "tracking mark".



Establishment of standard system

Product Standard

In 2012, as the only enterprise unit, Zhengshantang participated in the drafting and formulation of the national standard: GB/T 13738.3 "Black Tea Part Three: Souchong Black Tea".

In 2015, as the only enterprise, Zhengshantang participated in the drafting and formulation of industry standards: GH/T 1118 "Jinjunmei Tea", which well regulated the Jinjunmei market.

In 2018, Zhengshantang cooperated with various production areas to draft and formulate the first national and cross-provincial black tea group standard: T/CTMA 002 "Junmei Black Tea".



Safety Standards

In the whole process of tea production and processing, complete quality control systems such as file records, base product approval, and quality traceability have been established. Archives and records must fully record inputs, agricultural operation management, product processing, product testing reports and other materials, and carry out four-level checks on the quality and safety of tea: (1) Rapid screening of pesticide residues before harvesting fresh tea leaves, qualified fresh leaves Ready to collect. (2) Sampling of tea at each processing stage is sent to a third party for inspection, and heavy metals, pesticide residues, and physical and chemical indicators are tested. (3) Carry out factory inspection of products according to batches, and only after passing the inspection can they leave the factory. (4) Regular sampling inspection of products on sale to strictly guarantee the quality and safety of products.

The Standards of Brewing and Tasting

From 2021 to 2022, we have successively formulated the group standards for brewing and tasting of Lapsang Souchong Black Tea, Jinjunmei Black Tea and Junmei Black Tea, ensuring that the tea greenness, production, craftsmanship, quality, brewing and drinking Experience and other aspects have evidence to rely on.

The Establishment of Standard System

Zhengshantang has invested a large number of production experimenters and scientific research personnel to build a standardized industrial system of Chinese black tea with standards, scale and quality in combination with the differences in soil, climate, precipitation, altitude, and varieties in different producing areas. The system covers all aspects of the entire tea industry chain, including varieties—management—picking—processing—logistics—pricing—service—sales—propaganda—tea tourism at the place of origin.

The Application of Standards

Form a sense of standardization at the production end. In the process of fresh leaf picking and processing, classification and grading are strictly carried out according to the tenderness of raw materials; raw tea and finished tea are subjected to sensory evaluation, food safety index testing, and factory inspection in accordance with standard requirements. Stability and safety of product quality.

Unify the product standard identification on the market side to form a cross-provincial and national product system. Regularly train market personnel, internalize standards in heart, externalize them in practice, understand standards, apply standards, and promote standards.

Strengthen standard awareness on the consumer side, make consumers understand product production basis and quality judgment standards, improve consumers' product identification ability, crack down on product counterfeiting, and better protect consumers' legitimate rights and interests.



Brew

With appropriate brewing methods, black tea lovers can appreciate the unique quality characteristics of black tea and feel the beauty of black tea

Choosing Tea Sets

In the choice of tea sets, white porcelain tea sets or glass utensils are generally preferred for brewing black tea, which can truly reflect the color of the tea soup, and have moderate heat transfer and heat preservation properties.



| Brewing Process



Prepare teas

appreciate tea

throw tea

brew—take out liquid

Prepare teas—prepare water—appreciate tea—
warm pot—throw tea—brew—take out liquid—
pour tea—serve tea—taste tea

| Key Points of Brewing

Tenderness	Single-bud	Bud-leaf	Multi-leaf
Capacity (ml)	150	150	150
Weight (g)	2~3	3~4	4~5
Water Temperature(°C)	100	100	100
Steep time (s)	5~10	5~10	10~20

| Brewing Card



Tasting and Pairing

| How to Brew



Brew with Gaiwan

Choose a warming cup, choose a white porcelain Gaiwan is the best. Add 3-5 grams of tea, add 100°C mountain spring water or pure water, the fragrance of tea is overflowing. There is no need to wash the tea, and the time to sit in the cup is relatively extended after the first tea soup comes out quickly, so you can grasp the intensity.



Boil Tea

Choose a teapot made of transparent material, add 5 grams of tea, add 500-600ml of water, boil for 3 minutes and drink.



Stewing Tea

Add 3-5 grams of tea, add 500-600ml of water, stew for 3 minutes and drink.

| Tasting and Pairing



Jujube Ginger Black Tea

Efficacy: dispelling wind and cold, invigorating qi and blood, drying dampness and reducing inflammation. Ingredients: Ginger with skin (shredded/sliced), pitted dried red dates, a cup of black tea.



Tangerine Peel Black Tea

Efficacy: Nourishes throat and lungs, clears heat and fire. Ingredients: 1 Sydney pear, peeled and cut into pieces, an appropriate amount of tangerine peel, a cup of black tea.



Astragalus black tea

Efficacy: Invigorate qi and raise yang, regulate spleen and stomach deficiency and cold, moisten lung and promote body fluid. Material: Appropriate amount of astragalus, a cup of black tea.



Longan wolfberry black tea

Efficacy: nourishing blood and Qi, promoting blood circulation and dispelling cold. Ingredients: Dried longan peeled and de-seeded, wolfberry, a cup of black tea.



Hawthorn Apple Black Tea

Efficacy: Health brand appetizer, dehumidification and fat reduction. Ingredients: fresh hawthorn, sliced apples, a cup of black tea.



Rose Jasmine Black Tea

Efficacy: calm emotions, replenish qi and relieve depression, relieve stress. Materials: Dried roses, dried jasmine, black tea.

STORAGE

How to tell if the tea leaves are damp?

When the tea leaves are in contact with humid air too much, and excessively absorb the moisture in the air, the tea leaves will get damp.

Watch the shape and hold it with your hands. Damp tea leaves with white mold spots should not be drunk. There is no abnormality in the appearance, and it will be broken when squeezed by hand, which belongs to the ideal water content state of the tea; if it breaks silently and is not broken, it indicates that the water content of the tea is high, and the storage environment needs to be adjusted; if the tea cannot be broken, the original shape will not change much. , it indicates that the tea leaves are seriously affected by moisture, and you need to be alert to the risk of mildew.

Smell, look at the tea liquid and taste. The surface aroma of normal dry tea is obvious and fragrant, and the color of brewing is bright and clear. The damp tea has a dull smell, which is more obvious when brewing; severely damp tea may even have a musty smell due to mildew.

1. The storage environment of tea leaves needs to meet the conditions of cleanliness, no peculiar smell, light-proof, and relatively independent space.

2. Black tea should be stored at a temperature below 25°C and a relative humidity below 50%.

If the tea leaves are placed in the complete original packaging box, it is recommended to store the original packaging in a sealed box. If the loose tea can be wrapped in kraft paper bag, put in box for storage.

Zhengshantang's classic tinplate get have better barrier properties than any other material, and their airtightness is good, which can better prevent moisture and light.



How to Store Tea?



The water-soluble substances in tea are 30%-48%, and its main components include tea polyphenols, alkaloids, amino acids, sugars, organic acids, etc., which constitute the quality and taste of tea.

Junmei black tea made with innovative technology contains a higher proportion of theaflavins. Theaflavins are known as the "soft gold" in tea. According to clinical trials, theaflavins have at least the following five main functions and effects on the human body:

- 1.Theaflavins have a unique maintenance function on the cardiovascular system;
- 2.Theaflavins can inhibit gene mutations, thereby preventing and fighting cancer;
- 3.Antioxidant effect of theaflavins;
- 4.Theaflavins are antibacterial and antiviral;
- 5.Theaflavins are anti-radiation, weight loss, beauty and anti-inflammation.

Junmei black tea contains a higher proportion of TSA



TSA(TheasinensinA) is a new catechin dimer discovered in recent years, which has strong anti-oxidation, anti-tumor, anti-inflammatory, bactericidal, hypoglycemic, cholesterol-lowering, and weight-loss effects.

Research by the Tea Research Institute of the Chinese Academy of Agricultural Sciences shows that black tea made according to the group standard of "Junmei Black Tea" contains higher TheasinensinA (TSA), theaflavin content and stronger antioxidant activity.

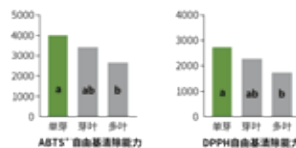
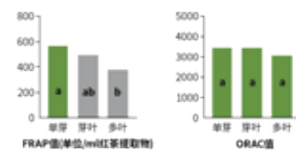
Studies have shown that the average antioxidant activity of Junmei black tea is higher than that of fruits and vegetables. Drinking 1 cup of Junmei black tea (3g) is equivalent to eating 901g of apples, 418g of blueberries, 179g of kiwi, 593g of broccoli, 959g of tomatoes and 160g of lotus root.

Contents of main chemical components of five different types of black tea samples (%)

红茶类别	总糖	茶多酚	多酚	儿茶素	咖啡儿茶素	茶黄素
JM	36.20	4.19	11.98	4.57	2.57	0.96
PA	17.32	3.94	14.01	6.28	3.34	1.08
GY	18.00	3.93	11.84	3.48	2.13	0.94
GZ	16.18	4.36	11.61	3.93	2.23	1.08
DH	14.55	3.62	10.67	3.70	1.90	0.86

Note: JM, PA, GY, and GZ in the picture are the codes of Junmei black tea from different production areas, and DH is the code of the control black tea

The content of total sugar, amino acids, polyphenols, catechins, and theaflavins in Junmei black tea is higher than that of the control black tea, which contributes to the quality of "clear, fragrant, sweet, mellow" and "golden soup color" of Junmei black tea.



Junmei black tea has good antioxidant activity, and the higher the tenderness of the raw material, the stronger the antioxidant activity.

*The above data comes from the Tea Research Institute of the Chinese Academy of Agricultural Sciences, and the relevant results were published in "Modern Food Science and Technology"

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Health benefits of black tea

The caffeine in black tea can stimulate the cerebral cortex to excite the nerve center, so as to refresh the mind and relieve fatigue; black tea is a fully fermented tea, mild and sweet, which can nourish the body's yang energy. Black tea is rich in nutrients, which can enhance the body's resistance. Warm stomach and dispel cold. In addition, black tea also has the effect of helping digestion and anti-oxidation.

How to drink black tea healthily

Drinking tea is not the more the better, but the right amount. If you drink too much tea, the alkaloids in the tea will over-excite the central nervous system, speed up the heartbeat, increase the burden on the heart and kidneys, affect sleep, and even cause tea drunkenness.

The amount of tea that adults drink per day: it is advisable to drink 5~15g of dry tea, and the water used to make these teas should be controlled at 400~1500ml. People who exercise a lot, consume a lot, eat a lot, or eat meat as their staple food should drink more tea.





典骏
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之创
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