



# SPECIALITY

F A R M F O O D S

## CHINESE TEAS

### IMPERIAL GRADE PUER

In Far East Asian definition, a puer is a black tea; meaning that the tea is rolled, dried and then piled for a long post-fermentation, lasting 60 days most of the time. A thick layer of fungus transforms the materials in the otherwise raw tasting tea to the sweeter, rounder character of finer puers. When the fungus life cycle comes to end, the tea is spread out for thorough cleaning and drying.



### BAILIN GUNGFU RED TEA

What the West labelled as 'black tea' was invented in the early 19th century by Guangdong merchants looking to widen the production base for sea-worthy tea to satisfy then soaring demand for export. It was called 'red tea' because the leaves, after infusion, are reddish, and so is the liquor. Bailin, a small village in the north of Fujian, was one of the two first experimental production sites- and it was successful.

Bailin Gungfu is distinguished by its lighter body, cleaner taste, silkier texture and sweeter tones.

### BAI MUDAN (FUDING LIGHT) WHITE TEA

White tea is defined as lightly fermented, without any external physical manipulation of the leaf cells. Two tea plants, Fuding Da Bai and Zhenghe Da Bai, developed solely for the purpose of making white tea have been popularly used for the last two centuries.



Fuding Bai Mudan has been adored for its floral flavours and cleansing nature, because it is easy to brew and its friendly taste.



### JASMINE HONEY PEARLS CRAFTED SCENTED GREEN TEA

There are many choices of jasmine tea (aka. Dragon pearls) on the market, but few are like this in its natural taste. The first flush of Fuding Da Bai is collected, semi-dried (as a green tea), and rolled into small beads before drying for storage. This green tea gives the final product its unique mild and smooth character working in harmony with the scent of jasmine. Most other jasmine pearls do not have this pleasant taste character, because most choose to minimize cost and use not as good quality leaves.

### REBAKED BAXIAN AGED OOLONG TEA

The Phoenix Mountains in the north of Guangdong province is the origin of oolongs- where the tea was first made at least 7 centuries ago. Today, it is still the most traditionally made tea in China. The wonder of oolong teas, however, is that most of them, when treated properly, mature well. It can be enjoyed as it is or put away for three or more years to become a mellow tea.



### KAIHUA LONGDING GREEN TEA

Kaihua is a small county in the province of Zhejiang - home to a most important green tea production base. Deep in the mountains west of the coastal province, and home to national parks and the origin of the famous Qian Tang River, the area is nicknamed the Amazon Rain Forest of China. This tea is a hidden treasure in the tea world. The tea brews well in a mug but shows its real spectrum of taste when prepared well and strong in a fine yixing pot.

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10.12.2008