

Tea production phases in Georgia

Tea Cultivation in a Country

According to the statistical data, currently Georgia has tea plantations in 19200 ha. The tea leaves from 2500 hectares can be reconstructed at 7200 ha, and the new plantations can be grown at 9500 hectares.

In the 30-90s of the last century Georgian scientists (academician Ksenia Bakhtadze) have developed breeds and clones from high quality products of Tea. The "Kolkhida" variety is of particular interest. The tea plant "Kolkhida" has been cultivated with the development of vegetable seedlings, progressive technology of plantations and exploitation, which did not have a world analogy. The potential yield of "Kolkhida" variety is 13-15 tons of high quality raw materials, and the products produced by it are quality standards of the world's best tea standards. Nowadays tea selective breeds and clones production plantations are found only in Anneuli (Ozurgeti) and Chakvi (Adjara).

These varieties require urgent rehabilitation and reproduction. For the first stage, small nurseries are needed for the production of seed and salmon, which will enable the creation of these varieties of Georgian selective teas and clones and the creation of genomes.

Tea leaves are reaped from tea shrubs in plantations. As per the National Statistics Office of Georgia, 60% of tea estates are possessed and worked by households (2014). According to the Agricultural Projects' Management Agency there is still no exact information about the quantity of households owning plantations or about the quantity owned by government. The date is expected to be more accurate after the finalization of the "The "Project of registration of farms/ farmers" regulates a system of the united registry of farmers/farms which will consolidate information on the entities employed in the agricultural activities, their agricultural-economic activities and agricultural assets existing in their ownership/maintenance in the united electronic database. The Project is initiated by the Ministry of Environmental Protection and Agricultura of Georgia and is being implemented by the Agricultural Projects Management Agency.

The greater part of the plantations in Georgia is not fenced (and hence tea hedges risk being crushed by animals) and much of the time are congested. These outcomes in low efficiency. Development, upkeep (e.g., pruning) and reaping are finished by hand. Albeit some enormous homesteads still have out of date Soviet apparatus in their ownership, the nature of machine-reaped tea is incredibly low. As far as quality, tea reaped in such a way is 6 leaves and a bud (6L&B) or more, which must be utilized in low-quality tea creation. The cutting edge industry standard for quality tea, or alleged orange pekoe (Operation), contains a couple of leaves and a bud (1L&B and 2L&B), and for volume tea, or supposed BOP (broken orange pekoe), includes three leaves and a bud (3L&B) or more. For 1 kilogram of handled tea (alleged "made tea"), 4 to 4.5 kilograms of crude tea leaves are fundamental (the tea change proportion fluctuates between 4 to 4.5 kilograms (green leaf to usable tea).

Tea Processing

The most family units owning tea plantations have under 1 hectare of land for cultivation, it doesn't bode well for every one of them to process their collected tea leaves. This job is taken on by manufacturing plants (be they little, medium or enormous) that gather crude tea leaves from tea cultivators for preparing. The accumulation happens through truck, and sometimes old Soviet period vehicles are utilized. Tea leaf handling normally happens utilizing old Soviet-time machines, which must be marginally remodeled locally. These machines were created with an attention on keeping up a high volume of generation and not on keeping up or improving the nature of handled tea leaves. Present day benchmarks require a lot higher-quality apparatus and redesigned structures for handling, bundling and capacity. There are two primary techniques for preparing tea. The first is the standard, or universal, technique (to be talked about underneath), and the second is the CTC (cut-tear-twist) strategy. Numerous individuals erroneously feel that dark and green tea are created from two various types of tea shrubberies. Actually, all assortments of tea are created from a similar tea bramble (*Camellia Sinensis*). What gives teas their unmistakable qualities is how the leaves are prepared. Handling dark tea includes culling, shriveling, rolling, oxidizing and drying tea leaves. The best two leaves are picked with their buds amid the season, for the most part by hand. The wilting stage includes diminishing the mugginess in leaves and taking into consideration enzymatic oxidation. From that point forward, the tea leaves are rolled and curved, which discharges normal juices from the cells of the leaves. This procedure can be embraced utilizing uncommon apparatus just as being finished by hand, however it is tedious. After the moving stage, dark teas require further oxidation and this by and large happens in a dim live with a controlled atmosphere. Amid the procedure of aging, tea obtains a great deal of taste and fragrant mixes. The last advance in the essential creation of dark tea is drying the leaves. When an ideal dimension of oxidation is accomplished, the tea is warmed so as to anticipate further corruption. The last advancement of flavor occurs amid the drying stage, which must be executed in all respects cautiously and requires gifted work. As of now referenced, green and dark tea are delivered from a similar hedge. What makes green tea diverse is that it is steamed before moving to completely devastate the action of chemicals and counteract enzymatic oxidation. Different strides of creation are comparative in the two cases (albeit green tea does not require the maturation step). Georgia has a bit of leeway in creating green tea as it isn't important to depend on the shadowing of tea hedges a practice predominant all through Asia because of the raised dimensions of bright radiation in the region.

Tea Packaging and Dissemination

The packaging of tea is done both by hand and employing packaging lines in small- and medium-size companies, whereas large companies employ exclusively packaging lines. There are four types of tea produced in Georgia: (1) loose tea in bulk, (2) loose tea in small boxes (packaged), (3) tea bricks (Agura tea) and (4) tea bags. Only black and green tea categories are produced in Georgia. Dissoluble tea extracts/ concentrates are also produced (by one company in Tsalenjikha).

There are more and more companies that actively pursues branding and are trying to have well defined marketing strategy. Also small-scale processors engage in branding through

elaborate packaging and designs of tea boxes, although they have limited access to advertising and therefore fall short of informing consumers about their brands. Georgian tea is sold both locally and internationally. Quite a substantial part of locally produced tea is exported. This is mainly lowquality tea (loose tea in bulk and tea bricks). However, tea imports exceed exports by a substantial margin. The domestic market is dominated by imported tea.