



YICHANG TEA GROUP CO., LTD

A rhyme of tea innovates more possibilities

Instant tea and Matcha powder

Instant tea powder

Instant tea powder selects the original leaves of high-quality tea production areas all around our country, and is deeply processed with high-tech, which is suitable for tea drinks, dietary supplements, foods, beverages and other fields. The tea powder has a rich aroma and a mellow taste.



The advantages of raw material

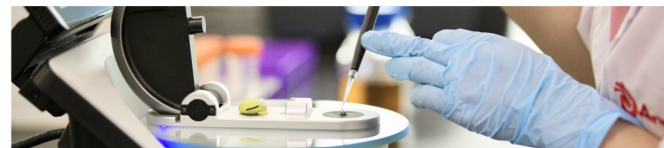
Yichang is rich in famous and high-quality raw tea leaves resources, and is a major tea-producing area in China, which can ensure the continuous supply of high-quality raw materials.

In-depth cooperation with local tea companies, mainly selected:

Yichang Green Tea: from high-altitude cloudy areas.

Yichang Black Tea: one of the three major export Gongfu black teas in China, also known as Yihong.

Dark Brick Tea: cooperation with the time-honored brand "ChangShengChuan".



The advantages of process

- Intelligent production
Precise targeted control, and intelligent manufacturing participates in the entire production process.
- Directed enzymatic hydrolysis technology
Avoid the loss of functional substances in tea extracts by traditional processes, and retain the original taste and the flavour of tea soup.
- Nano-scale ultra-filtration process
Greatly improve the product's cold cloudiness resistance, acid resistance and cold solubility.



The advantage of quality control

- CNAS accredited laboratory
We have more than 80 testing employees, more than 100 sets of professional instruments, covering an area of 2,000 square meters, with a total value of more than 30 million yuan, and the raw materials and products are fully controllable.
- GMP automatic packaging
In strict accordance with the drug quality management standards, in addition, product hygiene and safety are in line with international standards.

Product Line

Instant green tea powder	Fried green tea, Steamed green tea, Baked green tea
Instant black tea powder	Yichang black tea, Yunnan black tea, Keemun black tea, Ceylon black tea, Assam black tea, Kenya black tea
Instant oolong tea powder	Tieguanyin tea, Wuyi rock tea, rock tea



Instant Black Tea Powder BS701

Using Yihong Gongfu tea as material, and the black tea flavor is well preserved by processing with modern high-tech.



Instant Green Tea Powder GS801

Selected high-altitude cloud tea, using modern high-tech for deep processing.

Completely soluble in ice water and stable against acid.

Applications of the product

Instant tea powder is widely used in tea beverages, dietary supplements, food and other fields. The dosage of mainstream beverages is as follows:

Products	Dosage
Pure tea drink; Low sugar tea drink	2~3g/ 1L water
Flavored tea drink	1~2g / 1L water
Carbonated tea drink	0.6~1g / 1L water
Milk tea drink	1.3~2.5g / 1L water

- The actual addition amount is determined based on the specifications of different instant tea products, beverage categories and market preferences.
- The minimum dosage of tea powder can be calculated by referring to the "limited indicators of tea polyphenol and caffeine" in the national standard for tea beverages GB/T21733-2008.
- The standard and scope of food additives in tea beverages refers to Gb2760.

Hot-dissolving instant tea

Mainly used for pure tea beverages, fruity tea beverages, fruit juice tea beverages, milk tea beverages, etc.

- Excellent solubility and acid resistance. The tea soup is clear and bright, no muddy after cooling, no precipitation.
- The taste is mellow, and the tea flavor has a high degree of reduction.
- The batch is stable, and there is no quality fluctuation problem.

Application scheme of hot-dissolving instant tea (milk tea)

Ingredients	Addition amount (g)	proportion
Non-dairy creamer	10	48.31%
Refined sugar	10	48.31%
Instant tea powder	0.7	3.38%
Pure water	/150ml	



Cold-dissolving instant tea

Mainly used for pure tea beverages, fruity tea beverages, fruit juice tea beverages, milk tea beverages, etc.

- Excellent solubility and acid resistance. The tea soup is clear and bright, no muddy after cooling, no precipitation.
- The taste is mellow, and the tea flavor has a high degree of reduction.
- The batch is stable, and there is no quality fluctuation problem.

Applications of cold-dissolving instant tea (liquid fruit drink)

Ingredients	Addition amount (g)	proportion
Refined sugar	90	9.00%
Citric acid	2.1	0.21%
Sodium citrate	0.4	0.04%
Instant tea powder	1~1.2	0.1~0.12%
Pure water	/1 L	



If you need to check whether the solution will precipitate in the later stage, the proportion of instant tea powder can be adjusted to 0.15%.



High-quality matcha raw materials are traditionally steam-finished and stone-milled to make matcha powder. The color is emerald green, the texture is delicate, and the tea fragrance is fragrant.

Matcha powder

It is suitable for the production of various types of bread, cakes, biscuits, desserts, moon cakes, and coffee breaks in the baking field.

It can increase tea aroma, improve cake texture and reduce greasy feeling.



Dosage

Mix evenly with the ingredients, and the amount added is 1~3% of the total ingredients.

- Cake rolls: add 2% of the total amount.
- Moon cakes: add 0.5% to 1% of the total amount.



Applications of matcha cake roll

Matcha cake			Production Method
Composition	Raw material	Weight (g)	
Egg white part	Egg white	320	• Stir the egg whites and cream of tartar to melt evenly, whip quickly, add Bakerdream sugar in three batches and whip until chicken tails form.
	Bakerdream	4	
	Cream of tartar		
	Bakerdream Sugar	180	
Egg yolk part	Milk	200	• Mix water, milk, salad oil, and Bakerdream sugar until the sugar melts. Add the sifted cake flour and matcha powder and mix well. Finally, add egg yolk and mix evenly.
	Salad-oil	85	
	Bakerdream Sugar	35	• Stir the batter evenly into the baking pan, smooth the surface, and bake at 180°C and 150°C for about 20 minutes.
	Cake powder	200	
	Bakerdream Matcha powder	20	
	Egg yolk	150	
	Salt	3	



Bakerdream matcha powder can also be used as a flavoring agent in meal replacement foods such as shakes.



YICHANG TEA GROUP CO., LTD

Brand accumulation for 36 years
leading the future with strength



Yichang Tea Group Co., Ltd. is invested and established by Angel Group to leading enterprises in Yichang tea industry. In the next 5-10 years, Yichang Tea Group is expected to have a sales income of 3 billion yuan and a comprehensive agricultural output value of 15 billion yuan, making it a national-level leading enterprise in agricultural industrialization.

The production line is the first instant tea production line using "biological enzyme-catalyzed tea polyphenols" technology in our country, and is also the first instant tea production line with independent intellectual property rights in Hubei Province, with an annual output of 1,000 tons of instant tea powder, specializing in the production of instant tea powder, and concentrated tea. The products cover a full range of instant tea powders such as green, black and dark tea, matcha powders, and "Nortonville" brand instant tea solid drinks.

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