

TEA MARKET REPORT

SALE NO: 05

February 03, 2025



LANKA COMMODITY BROKERS LTD

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COMMENTS

This week's Tea Auction, namely Sale #05 of 2025 was held on February 03rd & 05th, 2025 (Mon. /Wed.). A total weight of 6.4 MKGS was on offer, which shows a decrease when compared to the previous week's quantity. The Low Grown Leafy, Semi Leafy, Tippy/Small Leaf & Premium Flowery catalogues totaled 2.8 MKGS, while the Main Sale High & Medium segment had 0.7 MKGS. The Ex Estate category had 0.89 MKGS.

Sale No.05 was held via the digital platform. Demand at the Ex -Estate sale was irregularly easier. A few select Westerns BOP/BOPF's in the higher priced bracket of last week were firm to Rs.50/- dearer an at times more following quality. In the below best category, a select range of tea were firm to Rs.50/- dearer whilst the balance together with the lower end teas declined Rs.50/- and more as the sale progressed. The majority of the Nuwara Eliya teas held firm on last levels. Uva/Uda Pussellawa's where sold declined Rs.50-100/- with many withdrawals seen due to lack of suitable bids. CTC TEAS - PF1's from all elevations declined Rs.50/- and more. The limited selection of BP1's on offer were irregularly easier. There was restricted demand prevalent at this week sale with buyers following quality very closely.

Low Grown teas continued to meet with good demand this week as well. Prices for both Leafy and Semi Leafy teas were attractive with the majority of the teas appreciating in value. PEK's too gained in value this week too. Bright Tippy teas however witnessed a lower trend and prices declined accordingly. Traditional markets continue to be active.

Sale No.06 is scheduled to be held on Monday 10th /Tuesday 11th February 2025 due to Wednesday 12th February 2025 being a Poya Day.

This week's auction comprised of 12,610 lots with a total quantity of 6,467,059kgs.

The catalogue wise breakdown was as follows:-

	<u>Lots</u>	<u>Qty. (Kgs)</u>
Low Grown Leafy	2,151	840,431
Low Grown Semi Leafy	1,911	861,376
Low Grown Tippy	2,348	1,166,069
High & Medium	1,606	702,381
Off Grade/BOP1A	2,545	1,299,549
Dust	703	629,760
Premium Flowery	442	69,971
Ex-Estate	<u>904</u>	<u>897,522</u>
Total	<u>12,610</u>	<u>6,467,059</u>

In Lighter Vein

Good fun after a while..!

One morning a Sri Lankan is having breakfast in Mumbai, (coffee, croissants, bread, butter and marmalade) when an Indian, chewing bubble-gum, sits down next to him. The Sri Lankan ignores the Indian who, nevertheless, starts a conversation.

Indian : 'You Sri Lankan folk eat the whole bread?'

Sri Lankan (in a bad mood): 'Of course.'
> **Indian** (after blowing a huge bubble): 'We don't. In India, we only eat what's inside. The crusts we collect in a container, recycle it, transform them into Crumbs and sell them to Sri Lanka .' The Indian has a smirk on his face.

> The Sri Lankan listens in silence.

> **The Indian persists**: 'Do you eat Butter with your bread?'
> **Sri Lankan**: 'Of course.'

> **Indian** (cracking his bubble-gum between his teeth and chuckling): 'We don't. In India we drink the best of the Milk for breakfast, then we put the balance in containers, recycle them, transform them into Butter, and sell it to Sri Lanka.'
> **After a moment of silence, the Sri Lankan asks**: 'Do you have sex in India?'

> **Indian**: 'Why of course we do', he says with a big smirk and we are the largest producer of Condoms in South East Asia Exporting large Quantities to your damn Small Island.

Sri Lankan: 'And what do you do with the Condoms once you've used them?'

> **Indian**: 'We throw them away, of course.'

Sri Lankan: 'We don't. In Sri Lanka, we put them in a container, keep them for a while to ferment & recycle them, melt them down into Bubble-Gum and sell them back to India.'

LOW GROWN TEAS

LEAFY/SEMI LEAFY

- BOP1** : Select best BOP1's maintained on last levels whilst the balance too irregularly lower.
- OP1** : Teas at the select best category were firm to lower and the balance declined as the sale progressed. Stalky invoices too declined by Rs.50/- per kg.
- OP** : Best OP's were firm to lower whilst the balance together the shorter varieties were irregularly dearer.
- OPA** : Select best and best invoices declined by Rs.50/- per kg and the balance too declined further. Poorer sorts too appreciated.
- PEK/PEK1**: Shotty PEKOE's were firm to lower , balance too irregular to lower. Best PEKOE1's too declined by Rs.50-100/- per kg. Balance too lost further.

Quotations (Rs./Kg)	Best		Below Best		Others	
	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>
BOP1	1700-3400	1750-3400	1250-1450	1300-1500	900-1100	900-1100
OP1	1650-3650	1700-3750	1150-1400	1200-1400	700-850	750-900
OP	1350-1700	1400-1850	1100-1250	1100-1300	900-1050	900-1050
OPA	1350-1850	1400-1850	1100-1250	1100-1300	900-1000	900-1050
PEK/PEK1	1300-2500	1400-2500	1100-1250	1200-1300	900-1050	950-1100

TIPPY/SMALL LEAF

- BOP/BOPSP** : Well-made BOP's together with the Below Best varieties were lower, whilst teas at the lower end were firm.
- BOPF/BOPFSP** : BOPF's, in general, declined.
- FBOP/FBOP1** : Select Best FBOP's were firm, whilst the balance were easier. Best and Below Best varieties followed a similar trend. However, the bolder varieties together with the teas at the lower end were firm. FBOP1's, in general, were lower
- FBOPF/FBOPF1** : Very Tippy teas were easier, whilst the Best and Below Best together with the teas at the lower end were lower. However, the leafier varieties sold around last levels. Select Best and Best together with the Below Best FF1's declined sharply. However, teas at the lower end were firm.
- FBOPFSP** : Select best very Tippy teas were easier whilst the best and the below best teas were lower.
- FFEXSP/SP1** : Select best leafy varieties sold around last levels, whilst the others were irregularly lower.

Quotations (Rs./Kg)	Best		Below Best		Others	
	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>
BOP/BOPSP	1550- 2050	1550- 1950	1300-1500	1300-1500	1150-1250	1200-1300
BOPF /BOPFSP	1550-2350	1650-2200	1350-1500	1400-1500	1200-1300	1200-1350
FBOP/FBOP1	2200-2700	2200-2600	1800-2100	1800-2150	1600-1700	1600-1750
FBOPF/FBOPF1	1380-1550	1400-1650	1200-1350	1250-1350	1100-1200	1100-1250
FBOPFSP/EXSP	4200-4490	4350-4760	3000-4000	3100-4200	1800-2900	1850-3200

MEDIUM GROWN LEAFY/SEMI LEAFY TEAS

FBOP : Well west FBOP's declined in value, bold varieties firm to easier on last levels; teas at the lower end sold well.

FBOPF/FBOPF1: Best and Below Best varieties were discounted fairly sharply. Poorer sorts however were firm towards the close.

PEK/PEK1 : Except for a well made few shotty invoices which held firm, balance tended irregularly lower.

Quotations (Rs./Kg)	Best		Below Best		Others	
	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>
FBOP	1400 - 2350	1450 -2100	1300- 1400	1350- 1550	1100 - 1300	1000 -1300
FBOPF/FBOPF1	1350 - 1550	1400 -1650	1100 - 1350	1100 - 1500	900 - 1100	820 - 1180
PEK/PEK1	1200 - 1700	1250 - 1850	950 - 1200	900 - 1150	900 - 950	900 - 980

HIGH GROWNS TEAS

BOP : Best Western's – A few select invoices were firm, whilst the others declined by Rs.50/- per kg and more following quality. In the Below Best category, a few select invoices in the higher price bracket appreciated by Rs. 50-100/- per kg and more following special inquiry, whilst the others together with teas at the lower end of the market were mostly unsold and where sold, recorded a decline of Rs.50-100/- per kg. Nuwara Eliya's were mostly firm. Uva/Uda Pussellawa's declined by Rs.100/- per kg and more for select high-priced teas of last week.

BOPF: Best Western's – Select invoices were firm and dearer following special inquiry, whilst the others declined by Rs.50-100/- per kg. In the Below Best category, a select range of teas were firm and Rs.50/- per kg dearer following special inquiry, whilst the others were irregular and declined by Rs.50/- per kg and more for select high-priced teas of last week. Teas at the lower end of the market declined by Rs.50/- per kg and more as the sale progressed. Nuwara Eliyas' were generally firm. Uva/Uda Pussellawa's, where sold, declined by Rs.50-70/- per kg with many withdrawals due to a lack of suitable bids.

Quotations (Rs./Kg)	BOP		BOPF	
	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>
Best Westerns	1200 - 1420	1260 - 1480	1380 - 1600	1380 - 1600
Below Best Westerns	1020 - 1180	1100 - 1200	1140 - 1320	1260 - 1360
Plainer Westerns	940 - 1000	980 - 1060	900 - 1120	1040 - 1240
Nuwara Eliyas	1280 - 1300	1260 - 1300	1200 - 1240	1200 - 1240
Brighter UdaPussellawas	N/A	1000 - 1050	1100 - 1120	1060 - 1200
Other Uda Pussellawas	940 - 960	960	940 - 1060	1000 - 1040
Best Uva's	1040	1100 - 1180	1160 - 1180	1180 - 1260
Other Uva's	920 - 1000	980 - 1040	1000 - 1060	1020 - 1160

MEDIUM GROWN TEAS

BOP : Large Leaf teas were irregular and barely steady, whilst the others by up to Rs.50/- per kg

BOPF : Better sorts were declined Rs.50-70/- per kg, whilst the others were lower to a lesser extent.

Quotations (Rs./Kg)	BOP		BOPF	
	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>
Best Westerns	800 - 1550	800 - 1600	740 - 1180	770 - 1220

CTC TEAS

HIGH GROWN:-

- BP1** - Hardly any offerings
PF1 - Declined by Rs.50/- per kg, on average.

MEDIUM GROWN:-

- BP1** - Irregular.
PF1 - Teas in the higher price bracket were up to Rs.50/- per kg easier, whilst the others were firm and lower to a lesser extent.

LOW GROWN:-

- BP1** - Rs.50/- per kg easier
PF1 - Easier by Rs.50/- per kg and more.

Quotations (Rs./Kg)	BP1		PF1	
	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>
High	N/A	N/A	860 - 1220	750 - 1240
Medium	730 - 1120	750 - 1200	730 - 1200	750 - 1220
Low	750 - 1160	750 - 870	740 - 1440	850 - 1460

OFF GRADES

FGS/FGS1 : Select Best Liquoring FNGS/FNGS1 lost Rs.50-75/- following less demand, whilst poorer teas held firm. Well-made Low Grown FNGS/FNGS1 were firm to easier by Rs.20/- per kg. Best teas, below best and poorer varieties however held firm.

BOP1A : PEK1's reducers' firm to lower by Rs.100-150/- per kg whilst, below best teas and poor teas advanced Rs.25/- per kg.

QUOTATIONS (Rs./kg)	HIGH		MEDIUM		LOW	
	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>
Good Fannings (Orthodox)	850 - 1000	850 - 1080	750 - 860	750 - 860	800 - 860	800 - 860
Good Fannings (CTC)	770 - 800	770 - 880	770 - 800	770 - 800	770 - 800	770 - 800
Other Fannings (Orthodox)	725 - 750	725 - 750	725 - 750	725 - 750	725 - 750	725 - 750
Other Fannings (CTC)	N/A	N/A	N/A	N/A	N/A	N/A
Good BM's	820 - 860	820 - 860	840 - 870	840 - 870	800 - 900	800 - 900
Other BM's	770 - 820	770 - 820	770 - 820	770 - 820	770 - 820	770 - 820
Best BOP1As	870 - 900	870 - 900	870 - 920	870 - 920	880 - 1250	870 - 1350
Other BOP1As	840 - 880	840 - 870	840 - 880	840 - 870	840 - 900	840 - 880

DUST

DUST/DUST1: High Grown Liquoring Dust/Dust.1's eased Rs.50-100/- and at times more, whilst their secondaries and poorer types were irregular and mostly lower. Mid grown teas too followed a similar trend. Last week high priced Low grown Dust/Dust1's eased Rs.60-80/-.

PD : High and Mid grown category teas lost Rs.20-40/-, whilst the Low grows were irregular and mostly lower.

QUOTATIONS (Rs./kg)	HIGH		MEDIUM		LOW	
	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>	<u>This Week</u>	<u>Last Week</u>
Good Primary Dust1 (Orthodox)	780 - 1550	800 - 1550	760 - 1200	760 - 1320	800 - 1060	780 - 1360
Good Primary PD (CTC)	760 - 1140	800 - 1140	740 - 1220	780 - 1220	760 - 1380	780 - 1440
Secondary Dust	800 - 1160	780 - 920	760 - 900	770 - 940	760 - 1200	760 - 1140

WESTERN MEDIUM

*Hatale	BOP	1550/-
*Uplands	BOPSP	1500/-
Vellai Oya	BOPF	1180/-
*Vellai Oya	BOPF	1160/-
Harangala	BOPFSP	1180/-
Craighead	BOP1	1850/-
*Galgewatta	BOP1	1600/-
Harangala	BOP1	1600/-
*Uplands	BOP1	1500/-
Craighead	FBOP/FBOP1	2350/-
Imboolpittia	FBOPF/FBOPF1	1550/-
*Dartry Valley	FBOPE/FBOPF1	1500/-
*Harangala	FBOPF/FBOPF1	1500/-
*Ancoombra	FBOPF/FBOPF1	1460/-
Harangala	OP/OPA	1400/-
Dolosbage Super	OP/OPA	1380/-
*Hatale	OP/OPA	1340/-
New Rothschild	OP1	1800/-
*Galgewatta	OP1	1600/-
Kenilworth	OP1	1600/-
*Harangala	PEK1	1650/-
*Meezan	PEK1	1600/-

WESTERN HIGH

Holyrood	BOP	1420/-
Somerset	BOPSP	1550/-
Robgill	BOPF/BOPFSp	1600/-
Venture	BOP1	1550/-
St. Andrews	FBOP/FBOP1	1650/-
St. Andrews	FBOPF/FBOPF1	1400/-
Venture	OP/OPA	1420/-
Glenloch	OP1	1600/-
Great Western	PEK/PEK1	1650/-

NUWARA ELIYA

Mahagastotte	BOP	1300/-
Loversleap	BOP	1300/-
Mahagastotte	BOPF/BOPFSp	1240/-
Loversleap	BOPF/BOPFSp	1240/-
Kenmare	FBOP/FBOP1	1420/-
Kenmare	FBOPF/FBOPF1	1260/-
Court Lodge	OP/OPA	1200/-
Court Lodge	OP1	1600/-
Loversleap	PEK/PEK1	1320/-

Dust

Pothotuwa	DUST	1200/-
Mattakelle	DUST1	1550/-
Great Western	DUST1	1550/-
Kalubowitiyana CTC PD		1380/-
Hingalgoda CTC PD		1380/-

UVA MEDIUM

Demodera 'S'	BOP	1480/-
Ambrosia Uva	BOP	1260/-
*Roseland Uva	BOP	1240/-
Demodera 'S'	BOPSP	1320/-
Dickwella	BOPF/BOPFSP	1480/-
Dickwella	BOPF/BOPFSP	1420/-
*Halpewatta Uva	BOPF/BOPFSP	1140/-
*Roseland Uva	BOP1	1650/-
Dickwella	FBOP/FBOP1	1700/-
*Roseland Uva	FBOP/FBOP1	1670/-
Sarnia Plaiderie	FBOPF/FBOPF1	1440/-
*Roseland Uva	FBOPF/FBOPF1	1420/-
Sarnia Plaiderie	FBOPF/FBOPF1	1420/-
Dickwella	OP/OPA	1360/-
*Roseland Uva	OP1	1550/-
Dickwella	PEK/PEK1	1550/-

UVA HIGH

Glenanore	BOP	1320/-
Ranaya	BOPSP	1280/-
Nayabedde	BOPF/BOPFSP	1180/-
Craig	BOP1	1500/-
Ellathota Uva	FBOP/FBOP1	1500/-
Ranaya	FBOP/FBOP1	1500/-
Uva Highlands	FBOPF/FBOPF1	1420/-
Ranaya	OP/OPA	1320/-
Craig	OP/OPA	1320/-
Ellathota Uva	OP/OPA	1320/-
Ampittiakande	OP/OPA	1320/-
Craig	OP1	1550/-
Craig	PEK/PEK1	1550/-

UDAPUSSELLAWA

Alma	BOP	1340/-
Luckyland	BOPF/BOPFSP	1120/-
Alma	FBOP/FBOP1	1400/-
Alma	FBOPF/FBOPF1	1440/-
Alma	OP/OPA	1400/-
Alma	OP1	1440/-
Alma	PEK/PEK1	1650/-

OFF GRADES

Suwishka	BP	1440/-
Strathdon CTC	PF	880/-
Bogoda	BM	1060/-
*Galgewatta	BM	980/-
*Chandrika Estate	BM	980/-
Gunawardena	BM	980/-
Wanarajah	FNGS/FNGS1	1220/-
Chandrika Estate	BOPIA	1260/-
Aldora	BOPIA	1220/-
*Chandrika Estate	BOPIA	1200/-

LOW GROWN LEAFY GRADES

Pothotuwa	BOP1	3400/-
Kolonna Super	BOP1	2900/-
*Makandura	BOP1	2850/-
Pothotuwa	OP1	3650/-
Miriswatta	OP	1700/-
Sineth	OP	1650/-
Andaradeniya	OP	1650/-
*Makandura	OP	1600/-
Dampahala	OPA	1900/-
Liyonta	PEKOE	2500/-
Lakvinka	PEKOE	2150/-
Golden Garden	PEKOE	2150/-
*Ganganee	PEKOE	1950/-
Galatara	PEKOE1	2350/-
Rotumba	PEKOE1	2300/-
*Hidellana	PEKOE1	2200/-

LOW GROWN TIPPY GRADES

Mulatiyana Hills	BOP	2050/-
Stream Line	BOPSP	1650/-
Sithaka	BOPF	1550/-
Rajjuruwatta Super	BOPFSP	2350/-
*Sithaka	FBOP	2700/-
Sithaka	FBOP	2700/-
*Wattahena	FBOP1	2000/-
Ceciliyan	FBOP1	2000/-
*Greenwin Super	FBOP1	1800/-
*New Laksakanda	FBOP1	1750/-
*New laksakanda	FBOPF	1900/-
*New laksakanda	FBOPF	1900/-
Stream Line	FBOPF1	1550/-

PREMIUM FLOWERY

Pasgoda SM	FBOPFSP	3500/-
New Hopewell	FBOPFSP	3400/-
*Sandalie	FBOPFSP	3050/-
Golden Garden	FBOPFEXSP	4900/-
Galatara	FBOPFEXSP1	4550/-
*Greenwin Super	FBOPFEXSP1	4050/-

CTC TEAS**HIGH GROWN**

Dunsinane CTC	PF1	1220/-
*Dunsinane CTC	PF1	1200/-

MEDIUM GROWN

Delta CTC	BP1	1120/-
*New Peacock CTC	PF1	1200/-

LOW GROWN

Ceciliyan CTC	BP1	1160/-
Kalubowitiyana CTC	PF1	1440/-

COLOMBO AUCTION – WEEKLY GROSS SALE AVERAGES

SALE NO.04 OF 29TH JANUARY, 2025

	2025			2024	
	Weekly	Month to Date	Year to Date	Weekly	Year to Date
Uva High Grown	1,063.68	1,060.27	1,051.14	1,035.79	1,028.49
Western High Grown	1,160.74	1,161.05	1,150.25	1,134.12	1,116.84
High Grown	1,129.37	1,127.44	1,116.37	1,109.46	1,091.25
Uva Medium	1,073.99	1,071.95	1,069.24	1,117.43	1,094.51
Western Medium	1,071.39	1,029.68	1,029.82	1,100.12	1,075.83
Medium Grown	1,072.25	1,044.32	1,043.97	1,104.38	1,081.43
Low Grown (Orthodox)	1,311.26	1,294.04	1,294.04	1,445.36	1,407.35
Combined L.G. (Orthodox + CTC)	1,299.41	1,267.61	1,279.99	1,417.14	1,387.01
Total	1,226.61	1,200.42	1,208.07	1,308.91	1,277.12

Private Sale Figures (27.01.2025 – 01.02.2025) - 202,993.60 kgs

Cumulative - 931,701.60 kgs

DETAILS OF TEAS AWAITING SALE

	<u>Sale of 10th /11th Feb. '25</u>		<u>Sale of 18th /19th Feb. '25</u>	
	<u>Lots</u>	<u>Qty. (Kgs)</u>	<u>Lots</u>	<u>Qty. (Kgs)</u>
Low Grown Leafy	2,005	765,287	2,023	773,284
Low Grown Semi Leafy	1,740	755,501	1,688	721,268
Low Grown Tippy	2,225	1,087,403	2,199	1,080,240
High & Medium	1,432	627,106	1,477	647,600
Off Grade/BOP1A	2,303	1,148,891	2,174	1,085,081
Dust	589	540,120	629	574,538
Premium Flowery	415	64,532	489	76,073
Ex-Estate	<u>910</u>	<u>907,796</u>	<u>895</u>	<u>905,175</u>
Total	<u>11,619</u>	<u>5,896,636</u>	<u>11,574</u>	<u>5,863,259</u>

FUTURE CATALOGUES CLOSURE

Sale No.08 of 25th /26th February, 2025

The Main Sale & Ex-Estate Sale catalogues are scheduled to be closed on **06th Feb., 2025 at 04.30 p.m.**

Sale No.09 of 04th /05th March, 2025

The Main Sale & Ex-Estate Sale catalogues are scheduled to be closed on **13th Feb., 2025 at 04.30 p.m.**

Sale No.10 of 10th /11th March, 2025

The Main Sale & Ex-Estate Sale catalogues are scheduled to be closed on **20th Feb., 2025 at 04.30 p.m.**

SALE NO. 06

AUCTION OF 10th /11th FEBRUARY, 2025

BROKERS' SELLING ORDER

<u>Leafy/Semi Leafy/Tippy/BOPIA/ Premium Flowery</u>	<u>High & Medium/Off Grades/Dust</u>	<u>Ex-Estate</u>
1. Bartleet Produce Marketing (Pvt) Ltd	1. Asia Siyaka Commodities PLC	1. Ceylon Tea Brokers PLC
2. Forbes & Walker Tea Brokers (Pvt) Ltd	2. Bartleet Produce Marketing (Pvt) Ltd	2. Lanka Commodity Brokers Ltd
3. Ceylon Tea Brokers PLC	3. Ceylon Tea Brokers PLC	3. John Keells PLC
4. Asia Siyaka Commodities PLC	4. John Keells PLC	4. Mercantile Produce Brokers (Pvt) Ltd
5. John Keells PLC	5. Eastern Brokers PLC	5. Asia Siyaka Commodities PLC
6. Eastern Brokers PLC	6. Forbes & Walker Tea Brokers (Pvt) Ltd	6. Bartleet Produce Marketing (Pvt) Ltd
7. Lanka Commodity Brokers Ltd	7. Mercantile Produce Brokers (Pvt) Ltd	7. Forbes & Walker Tea Brokers (Pvt) Ltd
8. Mercantile Produce Brokers (Pvt) Ltd	8. Lanka Commodity Brokers Ltd	8. Eastern Brokers PLC

Crop & Weather

For the period 28th January to 03rd February, 2025

Western/Nuwara Eliya Regions:-

Bright weather was reported in the Western and Nuwara Eliya regions throughout the week. Misty conditions are expected in the Western Region in the week ahead according to the Department of Meteorology.

Uva/ Udapussellawa Region:-

The Uva and Udapussellawa regions reported bright weather throughout the week. The Department of Meteorology expects misty conditions in the Uva Region in the week ahead.

Low Grown:-

The Low Grown Region reported bright mornings and occasional evening showers throughout the week. According to the Department of Meteorology, light showers and overcast weather conditions are expected in the Low Grown Region in the week ahead.

Crop Intake:-

The Western, Nuwara Eliya, Uva and Udapussellawa regions reported a decrease in the crop intake, whilst the Low Grown Region showed an increase.

WORLD CROP STATISTICS (MKGS)

<i>Country</i>	<i>Month</i>	<i>2023</i>	<i>2024</i>	<i>Difference +/-</i>	<i>To-date 2023</i>	<i>To-date 2024</i>	<i>Difference +/-</i>
SRI LANKA	<i>Dec.</i>	19.80	21.71	1.91	256.08	262.15	6.07
BANGLADESH	<i>Oct.</i>	14.59	14.92	0.33	83.58	76.67	-6.91
KENYA	<i>Aug.</i>	45.57	38.62	-6.95	363.91	402.75	38.8
MALAWI	<i>Aug.</i>	0.90	1.60	0.70	32.70	36.40	3.7
NORTH INDIA	<i>Oct.</i>	169.25	174.38	5.13	981.32	923.44	-57.88
SOUTH INDIA	<i>Oct.</i>	19.01	24.22	5.21	197.18	188.67	-8.51

OTHER MARKETS

MALAWI MARKET REPORT

LIMBE MARKET REPORT SALE 06 HELD ON 05/02/2025

There was improved interest at irregular rates for the 3840 packages on offer.

BP1 sold 5USC below valuation.

PF1 were 5-17USC below valuation where sold.

PD – Selected invoices sold up to 8USC below valuation.

D1 tended firm.

PF1SC were 5-7USC dearer where sold.

Secondaries were 1-3USC up on last where sold.

WEATHER/CROP FOR THE WEEK ENDING 02ND FEBRUARY, 2025

Wide spread useful rainfall continued this week both in Thyolo and Mulanje, total average rainfall up to 50mm and 110mm respectively.

Green leaf intakes were high.

TEA BROKERS CENTRAL AFRICA LIMITED

BANGLADESH AUCTION

SALE NO. 39 OF MONDAY 03rd February, 2025

CTC LEAF : 64,051 packages of tea on offer met with a fair demand.

BROKENS: Good liquoring Brokens were a fairly good market particularly the GBOPs which were mostly firm but their BOPs were a little easier. All other sorts met with less demand and eased in value with quite fair withdrawals. Plainer types were again an easier market with more withdrawals. BLF teas were again a very selective market with heavy withdrawals.

FANNINGS : Good liquoring Fannings were in good demand and were fully firm to occasionally dearer following competition. Medium and plainer varieties were an easier market and withdrawals were quite heavy in this category. BLF teas were again a very selective market with heavy withdrawals.

DUST: 11,869 packages of tea on offer met with quite a good demand. Good liquoring Dusts met with good demand and were dearer by Tk.3/- to Tk.5/- than last levels. Their Mediums also sold well around Tk.3/- to Tk.5/- less than last levels closely following quality. Plain and BLF Dusts again were a fair market with less withdrawals than last. Blenders lent some support with fair interest from the Loose tea buyers. Withdrawals were heavy with a further decline in price.

COMMENTS : There were a heavier percentage of reprinted teas offered this week which were mostly neglected. Good liquoring varieties continued to be well supported. Blenders were active whilst Loose tea buyers continued to be selective.

Good liquoring Dusts sold well.

Quotations – This Week – (In Taka)

Brokens	This Week	Last Week	Fannings	This Week	Last Week	Dust	This Week	Last Week
Best	225-230	225-235	Best	225-230	225-235	PD	180-250	190-291
Good	200-205	205-210	Good	205-215	205-215	RD	160-286	160-285
Medium	175-185	175-190	Medium	175-185	175-190	D	160-270	160-280
Plain	160-170	160-170	Plain	160-170	160-170	CD	170-273	161-264
BLF	160-162	160-162	BLF	160-162	160-162	BLF	160-180	160-170

COURTESY: NATIONAL BROKERS LTD



SOUTH INDIAN ROUNDUP

FOR THE WEEK ENDING -01ST FEBRUARY, 2025

KOCHI

CTC LEAF

Demand : Good Demand. Broken sold around last levels and fannings were dearer by Rs.3 to 4 to last.

ORTHODOX LEAF

Demand : Good demand.

Buying Pattern : Cleaner blacker whole leaves and primary broken sold at irregular around last levels and lower depending on quality. Other whole leaves and secondary broken witnessed prices lower by Rs.8 to 10 and more. Fannings were fully firm.

Market : CIS & Middle East, buyers operated.

DUST

Demand : Good Demand.

Buying Pattern : Popular marks and better mediums fetched prices around last levels. Medium and plainer sorts traded easier by Rs.1 to 2.

Market : Major Packeteers and exporters were active, internal buyer purchased cautiously.

COONOR

CTC LEAF

Demand : Strong.

Market : Market opened on a easier trend across all grades and categories with the larger broken and the fannings were trading Rs.1/- to Rs.2/- down whilst the broken were trading at steady to firm levels. However as the sale progressed it had gained momentum to be witness a price surge and better sale percentage further across all grades and categories.

The overall sale percentage is 93.09 % at an average of Rs.122.85

Buying Pattern: Yet again a strong presence of the major blenders(HUL, TCPL and Wagh Bakri) was being noticed whilst the internal was seen lending fair support. Export enquiry was mostly confined to the larger broken and fannings.

ORTH LEAF

Demand : Strong.

Market : Barely steady to irregularly easier on the broken and on the fannings whilst the whole leaves were rather trading barely steady levels.

The overall sale percentage is 98.65 % at an average of Rs. 160.65

Buying Pattern: Fairly strong export enquiry was forth coming with fair internal participation.

CTC DUST

Demand : Fairly good.

Market : Market generally had an easier trend with prices dropping across all grades and categories by R.2/- to Rs.3/- on the mediums and up to Rs.5/- on the brighter liquor types. However fairly blacker and cleaner teas have had less drop in price levels and sold last levels sometimes. The sale had witnessed fair withdrawals on the browner flakier teas.

The overall sale percentage is 84.45 % at an average of Rs. 122.57

Buying Pattern: Fairly good enquiry was forthcoming from the major blenders with equal support from the exporters. The internal was lending fair support with M/s Anjenya Enterprises continued to absorb major quantity of the brighter liquor teas.

ORTH DUST

Demand : Fairly strong.

Market: The strong demand in the market was not reflected on the prices as prices have dropped by Rs.3/- to Rs.5/- and upto Rs.10/- on the primary dust grades. The secondaries have also witnessed a similar trend whilst the tertiary have sold at almost around last levels.

The overall sale percentage is 90.63 % at an average of Rs. 132.03

Buying Pattern: Fairly strong export interest was witnessed with Anjenya Enterprises(Devagiri) was the only internal buyer absorbing the high priced primary dust grades.

COIMBATORE**CTC LEAF**

Demand : Fair general demand.

Market : Better medium / popular sorts were lower by Rs.2/- to Rs.3/- with some withdrawals. Medium teas were barely steady. Plain teas were lower by Rs.2/- to Rs.4/-

Buying Pattern : Blenders, packeteers and exporters were active. Internal selective.

ORTH LEAF

Demand : Good demand.

Market : Whole leaf firm to dearer. Others not quotable.

Buying Pattern : Exporters were selective.

CTC DUST

Demand : Good general demand.

Market : Better medium and popular sorts were irregular and lower. Medium teas were lower by Rs.1/- sometimes more. Plain teas were lower by Rs.2/- with few withdrawals.

Buying Pattern : Blenders, packeteers were selective. Exporters and internal were active

ORTH DUST

Demand : Good demand. Firm to dearer by Rs.2/- to Rs.5/-.

Market : Barely steady.

Buying Pattern : Exporters were active.

MOMBASA TEA AUCTION MARKET REPORT

Sale No.04 of 27TH & 28TH JANUARY, 2025

Good general demand prevailed for the 205,179 packages (13,741,749.00 kilos) on offer; 22.84% remained unsold.

OFFERINGS:

Leaf Grades - 106,840 packages (7,026,514.00 kilos) – 29.43% unsold.

Dust Grades - 70,660 packages (5,265,392.00 kilos) – 18.37% unsold.

Secondary Grades - 27,679 packages (1,449,843.00 kilos) – 8.82% unsold.

MARKETS:

Egyptian Packers showed more support with maintained activity from **Pakistan Packers, Bazaar, UK** and **Afghanistan. Yemen, other Middle Eastern countries** and **Sudan** were more active while **Kazakhstan, other CIS states** and **Russia** reduced participation. **China** were quiet with some enquiry from **South Sudan. Local Packers** showed some interest while **Somalia** maintained activity at the lower end of the market.

LEAF GRADES (M2 & M3)

BP1:

Best – Saw reduced competition and were irregular ranging between firm to USC32 dearer to USC46 easier with some teas neglected.

Brighter – Were firm to easier by up to USC56 but a few lines advanced by up to USC26.

Mediums – KTDA mediums varied between steady to USC10 dearer to USC16 below previous levels with plantation mediums ranging between USC6 dearer to easier by up to USC20.

Lower Medium – Firm to USC44 below last prices.

Plainer – Irregular varying between steady to dearer by USC12 to easier by a similar margin.

PF1:

Best – Varied between firm to dearer by up to USC12 to easier by up to USC60.

Brighter – Irregular with some teas advancing by up to USC6 while others lost up to USC7.

Mediums – KTDA mediums ranged between irregularly dearer by up to USC51 to easier by up to USC31. Plantation mediums were mainly easier by up to USC14 with only a few teas appreciating by up to USC10.

Lower Medium – Varied between steady to USC20 above previous levels to USC11 easier.

Plainer – Were irregular ranging between firm to USC10 dearer to easier by up to USC17.

CTC QUOTATIONS	BP1 – USC	PF1 – USC
Best	300 – 394	338 – 433
Good	302 – 394	310 – 359
Good Medium	282 – 340	313 – 347
Medium (KTDA)	182 – 252	150 – 293
Medium (Plantations)	215 – 246	165 – 250
Lower Medium	136 – 195	127 – 182
Plainer	100 – 152	076 – 138

DUST GRADES (M1)**PDUST:**

Best – Saw irregular interest varying between firm to USC13 dearer to easier by up to USC16.

Brighter – Lost up to USC24 but a few invoices advanced by up to USC10.

Mediums – KTDA mediums ranged between steady to USC21 dearer to mostly easier by up to USC20 while plantation mediums varied between USC6 dearer to USC14 below last levels.

Lower Medium – Were irregular with some teas gaining up to USC19 while others shed up to USC8.

Plainer – Ranged between USC18 dearer to easier by up to USC8.

DUST1:

Best – Firm to easier by up to USC20.

Brighter – Steady to USC24 below last prices.

Mediums – KTDA mediums were irregular varying between firm to dearer by up to USC29 to easier by up to USC23. Plantation mediums saw some teas advance by up to USC6 while others lost up to USC11.

Lower Medium – Ranged between firm to USC12 dearer to easier by up to USC13.

Plainer – Were irregular varying between steady to USC10 above last levels to easier by up to USC9.

CTC QUOTATIONS	BP1 – USC	PF1 – USC
Best	330 – 399	302 – 353
Good	318– 359	295 – 329
Good Medium	300 – 340	290 – 326
Medium (KTDA)	140 – 285	140– 280
Medium (Plantations)	190 – 283	155 – 231
Lower Medium	130 – 196	124 – 179
Plainer	092 – 162	095 – 148

SECONDARY GRADES (S1)

In the Secondary Catalogues, **BPs** held value with **PFs** steady. Clean well sorted coloury **Fannings** were firm while **similar DUSTs** were barely steady. **Other Fannings** were at previous levels with **DUSTs** about firm. **BMFs** were well absorbed.

SECONDARY QUOTATIONS (USC)	BP / BP2	PF / PF2	FNGS1 / FNGS	DUST / DUST2	BMF
Best / Good	166 – 267	196 - 265	144 – 233	112 –293	-
Good Medium / Medium	-	-	122 – 156	110 – 222	-
Lower Medium	106 – 136	122 – 148	108 – 148	080 – 134	098 – 108
Plainer	090 – 122	083 – 122	082 – 114	078 – 104	079 – 104

February 05, 2025

-/ra.

International Tea News

Teh tarik: Malaysia's iconic art of 'pulled tea'

KUALA LUMPUR: Often referred to as Malaysia's national drink, teh tarik is not only the most popular beverage among the Southeast Asian nation's young and old, but also one that reflects its diversity.

Meaning "pulled tea" in Malay, the strong, sweet, and milky teh tarik is named after the way it is prepared: by pouring it back and forth between two containers to create a frothy texture.

The beverage originates from the Mamak community — descendants of Indian Muslims who began to settle in the Malay Peninsula centuries ago. Most of them arrived during British colonial rule. Over time, they became heavily involved in the food and restaurant industry, where they set up small roadside eateries that would later become Malaysia's iconic Mamak stalls.

While there are as many recipes for the perfect teh tarik as there are family-run tea shops, the beverage's quality is measured by its "pull," which aerates the liquid and enhances its flavor.

"If you do short pulls, you will not get enough air into the drink. It will not be frothy then. Also, this is my own interpretation, but the right amount of frothiness adds another dimension of flavor," Senthil Kumar, a tea master at the ZamZam restaurant in Kuala Lumpur, told Arab News.

"Some people do it to make a show of it, which is nice, but actually the art is to alternate short and long pulls, almost slamming the liquid into the cup or tin can held below, to really get a good mix and ample froth."

How long the tea leaves are soaked also matters, and so does the amount of milk.

"You cannot let the leaves soak for too long, but neither can they be under-soaked. Nothing longer than two hours. After that, the leaves lose their essence," Kumar told Arab News.

"The condensed milk we use is a pretty common, well-known brand here. The trick is to not put too much. Because more condensed milk means a denser liquid. When the liquid is too dense, you can't achieve the level of frothiness to make it creamy."

The condensed milk version of teh tarik is the most popular but not the only one.

"In Indian restaurants or even Indian households, the tea is often made with fresh milk," said P. Ramachandran, an avid tea lover and a retail shop owner in Kuala Lumpur's Brickfields area.

"Once the milk comes to a boil, you add the tea leaves and let it boil, let the tea really seep into the milk. When the color turns to this beautiful golden brown, you add sugar. In my home, we use palm sugar, but you can also use normal brown sugar."

The "pulling" part is the final touch and there are rules for it too, like the use of silver or stainless-steel dishes.

"Don't use glass," Ramachandran said. "Pull it generously, don't spill and let the froth build. Then pull it directly into your drinking cup and drink when hot. Nothing beats that."

While teh tarik was perfected by South Indian cooks, most Malaysians, regardless of ethnicity, feel attached to it and have also customized their own versions of the beverage.

Mei Ren Li, a homemaker, said tea making in Chinese households was simpler.

"We occasionally have our black tea with milk and sugar," she said.

"I am not very good with the pulling, but my kids love it when I do it, and I must say, it truly adds flavor to the tea. I typically use normal castor sugar, just one spoon per cup."

Lately, local eateries have also been introducing more flavors to the traditionally three-ingredient-based drink. Ginger pulled tea and masala pulled tea are now more common.

Tejinder Kaur, a medical officer, prepares her tea at home this way, adding ginger, cardamom, cloves and cinnamon.

"It's made a lot like the Indian tea. We boil the fresh milk with water and add tea. As it begins bubbling, we add the spice mix and let it boil for two minutes. Then we pull it straight into our glasses and drink it hot," she said.

"It's a staple for my whole family, and we can all drink it all day long."

Organic Tea Market Size to Reach \$2.4 Billion by 2031: Tata Consumer Products, Unilever, Associated British Food



The Organic Tea Market Size was at \$905.40 million in 2021, and is estimated to reach \$2.4 billion by 2031, growing at a CAGR of 10.5% from 2022 to 2031.

WILMINGTON, DE, UNITED STATES, February 3, 2025 /EINPresswire.com/ -- The expansion of the global [organic tea market](#) is fueled by the benefits of organic tea for health, such as weight loss and maintenance, high nutritional content, detoxification, and other benefits, as well as an increase in consumer expenditure on high-quality products.

One of the most consumed drinks, organic tea is typically produced by boiling or brewing dried *Camellia sinensis* plant leaves. Black tea, which is popular in western countries and organic green tea, which is popular in Asian nations, are the two main varieties of organic tea. A permanent source of water, enough shelter, free-draining soil with a pH range of 5 to 5.8, strict limits for the number of pesticides put on plantations, and careful site selection are all part of organic tea care and husbandry management. Commercial consumption of organic tea is now rising to close the gap between out-of-home tea and coffee consumption. The two largest producers of tea are China and India, which are also big players on the international market.

The cost of the raw materials directly relates to the product's worth. The cost of raw materials and commodities has a significant impact on the food and beverage industry. Companies remove a barrier called price volatility by increasing costs of final products. The price of organic tea is increasing as a result of rising labor expenses and varying raw material availability. The production of organic tea requires a lot of labor, and as plantations get older, crop yield and tea quality deteriorate. The production of organic tea is currently hampered by plant aging, depleted soil, and an increase in insect diseases. The result of this was an increase in the price of tea offered by various players. It is anticipated that this trend will continue during the forecast period as well.

The global organic tea market is analyzed on the basis of type, packaging, distribution channel, and region. On the basis of type, the market is divided into green tea, black tea, oolong tea, and others. Among these, the green tea segment occupied the major Organic Tea Market Share in 2021 and is projected to maintain its dominance during the forecast period. Organic green tea contains polyphenols, which can compose as much as 30% of the dry weight and include flavanols, flavonols, flavonoids, and phenolic acids. The majority of green tea polyphenols (GTPs) in the organic form are flavonols, also referred to as catechins. Green tea use reduces the risk of developing diabetes, cardiovascular diseases, and malignant growth.

On the basis of packaging, the Organic Tea Market Analysis is divided into plastic containers, aluminum tins, paper boards, and others. The plastic containers segment of Organic Tea Market Growth is expected to grow at a moderate rate during the forecast period. Plastic containers are commonly available for tea storage and are a popular choice. Consumers frequently purchase tea in plastic containers because they come in a range of forms and sizes.

On the basis of distribution channel, it is classified into supermarkets/hypermarkets, convenience stores, and online stores. The convenience stores segment is anticipated to expand at the highest CAGR during the forecast period. Convenience stores are types of retail establishments that offer a moderate selection of food, drinks, and everyday things like tea. In residential areas, there are conveniently located convenience stores that are open for extended hours.

The region that dominated the global organic tea market in 2021 was Asia-Pacific, and this dominance is anticipated to continue throughout the forecast period. Health-related products are becoming more popular among consumers in China, India, Indonesia, and Japan. Compared to regular tea, organic tea is seen as being healthier. Herbal and green tea are becoming more and more popular as ways to enhance one's health and appearance.

According to Organic Tea Market Trends by AMR exporters in both developed and developing nations faced a number of difficulties as a result of the COVID-19 pandemic. The implementation of lockdown and curfew procedures on a global scale had an impact on both domestic and foreign manufacture of organic tea, which in turn hindered market expansion. Thus, the COVID-19 pandemic had a negative influence on the Organic Tea Market Demand in 2020 as a result of decreased company sales and operations being suspended.

The major players analyzed for global organic tea industry are Tata Consumer Products, Unilever, Associated British Foods PLC, Vadham Teas Private Ltd., Celestial Seasonings, Bombay Burmah Trading Corp. Ltd., Stash Tea Company, R.C. Bigelow, Inc., Barrys Tea, Hain Celestial Group, Inc., ITO EN, Ltd., Numi, Inc., Organic Tea, Hlssen & Lyon GmbH, Tazo Tea Company, Newman's Own, Inc., PepsiCo, The Coca-Cola Company, Shangri-La Tea Company, Inc., and Yogi Tea GmbH.

KEY FINDINGS OF STUDY

By type, the green tea segment was the highest revenue contributor to the market, with \$392.4 million in 2021, and is estimated to reach \$1,072.0 million by 2031, with a CAGR of 10.7%. By packaging, the plastic containers segment was the highest revenue contributor to the market, with \$307.4 million in 2021, and is estimated to reach \$872.7 million by 2031, with a CAGR of 11.2%.

Depending on distribution channel, the convenience stores segment was the highest revenue contributor to the market, with \$423.6 million in 2021, and is estimated to reach \$1,148.6 million by 2031, with a CAGR of 10.7%.

Region wise, Asia-Pacific was the highest revenue contributor, accounting for \$502.9 million in 2021, and is estimated to reach \$1,315.4 million by 2031, with a CAGR of 10.3%.

The world's oldest trees are producing some of the most luxurious tea

High on a mountain in China, Indigenous tea growers are using ancient techniques to create a premium tea that has never been more popular.



In a high-elevation forest on Jingmai Mountain, dawn broke over a green peak, bathing an ancient tea tree in warm light. A four-foot-wide trunk along with enormous branches, stretching up into a canopy of leaves, gave it an imposing bearing—nothing like the smaller tea shrubs often packed into tight rows on commercial farms throughout China. But this tree, deep within the southwestern Yunnan Province, was different. And it served a different purpose altogether.

A married couple named Ai Rong, 41, and Ke Lanfang, 36, had gathered with their elderly parents in front of the tree, chanting a prayer in the Blang people's language, spoken by the Indigenous community throughout this region where five tea forests—collectively the oldest and largest on the planet—are cultivated. To the untrained eye, the tree might have been merely part of a forest. But for the family, it was the heart of a living shrine: They prayed to their Tea Spirit Tree, asking an ancestor named Pa Aileng, now considered a deity, to deliver a strong harvest. "It's a thousand years old," Ai said proudly, pointing to the tree's large trunk. In recent years, however, his faith has seemed to be continually tested. At a time when the region's highly specialized tea has gained widespread attention, commanding impressive prices, there are ever more unpredictable natural forces to contend with.



Tea is the world's most popular beverage after water. Globally, people drink an estimated 45 billion gallons of it each year in a wide range of styles, from green to black and oolong. While these varieties exist because of different processing techniques, they all originate from the same fundamental ingredient: *Camellia sinensis*. The species of flowering evergreen has traveled the world, most notably when the colonial British brought it to India in the early 19th century, breaking China's monopoly.

(Each type of tea has different effects: What's your perfect cup?)

Today, however, one specific style remains inextricably tied to Jingmai Mountain. For more than a millennium, the Blang people, along with another Indigenous group called the Dai, are believed to have continuously maintained these ancient groves of *Camellia sinensis* var. *assamica*, a subtype that produces black tea, including the mountain's dark, rich Pu'er tea. The coveted blend has been referred to as a "drinkable gold" among some tea connoisseurs, in part because many producers ferment it for a minimum of 10 years, which creates a deeper flavor and increases its worth. Among China's growing affluent class, the nutty, earthy, and slightly bitter concoction has been compared to fine wine. It softens and becomes more complex—and collectible—with age.



Ai and his family own a plot of about 4,000 trees but had spent years struggling to earn a profit. Then in 2015, they decided to partner with a premium brand that sells high-end Pu'er. They now run a farming collective that employs workers throughout the area to help process tea from 37 different households, yielding about one ton of product annually. The Pu'er is pressed into circular cakes and aged, then packaged and sold for \$330 per 12.6-ounce cake. Within Jingmai, the average income is significantly higher than it was two decades ago. For Ai and Ke, such gains and their entrepreneurial success have led to a combined income of around \$40,000 a year, more than the average household in the nearby city of Humin.

Two years ago, UNESCO formally recognized Jingmai Mountain as a World Heritage site, an honor reserved for places that provide unique cultural value. It is the only site related to tea cultivation. Perhaps not coincidentally, the price of tea from Jingmai has roughly doubled since the idea of a certification was introduced more than a decade ago.

The region's 6,000 residents use natural practices to manage 3,900 acres with over a million trees. But their model of sustainability is facing new stresses from climate change. In the spring of 2024, the region was coping with its most severe drought in 60 years, and an unusually warm winter had brought an unexpected caterpillar infestation to the peak that Ai's family was praying on, threatening the precious tea leaves just before harvest.

(Walking in the footsteps of China's historic caravans of tea porters.)



The Blang people's tea spirit is based on a real person. Around the 10th century, according to oral history, Pa Aileng led his people to settle in Jingmai, where he discovered the medicinal properties of wild tea plants and began to domesticate them. Near the end of his life, Pa imparted wisdom that's still recounted by farmers like Ai and Ke.

"I can give you cattle, but they might die of diseases," Pa is remembered to have said. "I can give you gold, but you might squander it. So I am going to give you tea trees, which can provide riches for generations."



Jingmai's closely managed lands may appear untamed in contrast to terraced monoculture tea plantations seen throughout the world. But the canopy of trees provides shelter for tea plants that grow best in shade. A vibrant understory of ferns and herbs carpets the forest floor, fostering a rich habitat for fauna while helping the soil retain vital moisture. The tea plant sanctuaries are also divided into distinct pockets, strategically partitioned by forest that separates one plot from another to stop the spread of diseases and pests.

[*\(Why tea drinkers live longer.\)*](#)

The Blang people believe that everything has a soul, a reminder to leave nature undisturbed, so in tending the forests they avoid pesticides and herbicides as well as aggressive practices such as pruning. Ke cuts grass between the trees only twice a year and with a knife.

New research shows the agroforestry techniques practiced in Jingmai continue to be effective. A recent study by Minzu University of China found that tea produced from the mountain's high-altitude trees was less bitter than tea cultivated from trees at lower altitude. And the sustainable farming methods support a significantly higher biodiversity than commercial tea gardens. Jingmai tea's current price is about 6.5 times higher than that of typical plantations.



Despite his family's owning thousands of venerable tea trees, Ai lived in poverty during his childhood because demand for their product was nonexistent. During the second half of the 20th century, China's focus on mass production from high-yield, large terrace plantations left little room for the old trees' labor-intensive harvests. While growers across other Yunnan tea mountains razed their ancient groves to plant younger, more productive trees, the people of Jingmai remained steadfast in protecting their arboreal treasure. Their commitment was reinforced by practical constraints: Without modern roads, their old trees were ill-suited for mass production. The Indigenous communities persevered with their seemingly unkempt forests.

Jingmai's fortunes changed around 2000, when the Chinese government invested in new roads and electricity for rural areas. Slowly, new tea buyers began to arrive at the mountain, even as increased access led to more challenges. Some villagers destroyed parts of the forests to harvest timber for new construction; others applied harmful chemicals to their trees and pruned aggressively to boost profits.

By 2003, Su Guowen, a retired primary school teacher who claims to be a descendant of Pa Aileng, felt the need to act. At community meetings he invoked Pa's purported instruction to protect the forests "like your own eyes," arguing that the continued preservation of ancient practices and traditions would bring growers long-term benefits, even if they had to sacrifice short-term yield. Village chief Ai Sen also rallied the Dai people to protect their crafted biospheres. Both pushed for bans on clear-cutting and chemical use.

Around 2010, that movement gained more speed when village elders joined forces with the Chinese government to petition for World Heritage status. As part of the government's push, authorities put a checkpoint on the single road leading up Jingmai Mountain to stop people from bringing in non-native plants and animal species, built a road using stones rather than asphalt, which might disrupt the aromas of the tea, and formally restricted construction and deforestation in the area.



Zuo Jing, a professor at Anhui University, joined the effort to help document the area’s distinct cultural heritage. His government-funded team also built eco-friendly model homes to demonstrate how some modern technologies vastly improve sanitation, heating, and power while preserving the ancient architecture, something the community quickly adopted. “Jingmai Mountain is like an old tea tree that has both a unique history and a powerful contemporary life force that continues to grow,” he says.

Around the time of their family’s prayer ceremony, Ai and Ke joined the spring harvest, performed with age-old, meticulous attention. Members of the Blang, Dai, and other groups wore lightweight shoes and carried large baskets gently slung across their shoulders as they carefully moved through their rugged parcels, scanning the ancient trees for the most tender shoots before carefully stepping over different branches to handpick them. This ensured nothing would be crushed and the dried leaves could unfurl into a beautiful shape when finally brewed.

Once their basket brimmed with fresh leaves, Ai and Ke returned home to start the intricate transformation process. They set out leaves to wither slightly while Ke prepared firewood for the crucial steaming, or “killing green,” step, which would stop decomposition. Ai tossed the leaves in a hot wok, arresting oxidation, and the room filled with a pleasant nutty aroma.



As the leaves cooled down, Ke began the delicate step of hand-rolling, gently twisting each leaf to rupture its cells and release more flavor. After the leaves were carefully set out to dry, the tea was ready for pressing, packaging, and aging. This process yields new Pu'er, a tea that still requires about a decade or more of maturation to reach its peak.

The 2024 harvest was significantly impacted by the drought, even though it had been saved by some labor-intensive techniques. When the pest infestation broke out, Ai, Ke, and countless others worked tirelessly picking caterpillars from the most important trees by hand for weeks. The infestation did not spread to other parts of the ancient forests, lending credence to the effectiveness of the partitions planted by the ancestors.



In recent years, Ai and Ke have renovated the ground floor of their wooden home to host tea ceremonies for potential buyers, pouring graceful, unbroken ribbons of Pu'er into porcelain cups. But their story is just one example of how the market for Jingmai tea continues to flourish. Today 90 percent of the region's income comes from tea. The younger generation even live streams tea tastings to a growing audience of digital devotees [across China](#). And residents in the villages of Wengji and Nuogang—cited by UNESCO as architectural gems—have turned their traditional wooden houses into charming shops. Some have built temperature- and humidity-controlled warehouses to store tea cakes, a nod to their increasing value and a bet that, in time, they might evolve into valuable antiques. Last May, a rare tea cake from the province, estimated to be from 1917, fetched an astonishing \$448,057 at auction in Hong Kong.

Meanwhile, it seemed as if the dry spell would continue, so growers leaned into traditional beliefs to strengthen their resolve. Blang village elders tried to read chicken bones studded with toothpicks, an ancient divination ritual for climatic guidance. Members of the Dai community, which has different religious practices, implored the Buddha to intervene.

The first downpour finally began in May, saturating the soil beneath the shady canopy. The rain swelled into a deluge as summer began. Jingmai remained resilient, as if by some larger design.

10 Health Benefits of Black Tea, Supported by Research



Black tea's rich polyphenol content—including flavonoids and catechins—contributes to its numerous health benefits by providing powerful antioxidant and anti-inflammatory properties. These compounds help combat oxidative stress, which is linked to various chronic conditions.

Research suggests that drinking three or more cups of black tea daily may be associated with a lower risk of several chronic diseases.¹ Including black tea as part of a balanced diet can be a simple yet effective way to enhance overall well-being.

1. It's Nutritious

The nutrition profile of black tea varies depending on the specific type of tea, the brew method, and whether it is freshly made or ready to drink. In general, the nutrition breakdown includes:

- **Low caffeine content:** A 16-ounce bottle of store-bought black tea contains 52 milligrams (mg) of caffeine, whereas a freshly brewed 8-ounce cup has 47 mg.²³
- **Polyphenols**

: Black tea contains six [groups of polyphenols](#), compounds in plants with health benefits.⁴ Polyphenol content depends on how the tea is brewed. Generally, polyphenols comprise about 3% to 10% of the compounds in black tea.¹ Specifically, black tea contains a [polyphenol called flavonoids](#), which contribute to the tea's color, taste, and benefits. Theaflavins

- , a specific type of flavonoid, are common in black tea and confer many health benefits.⁴
- **Other healthy compounds:** Black tea is packed with other health-supporting compounds, such as the [amino acid L-theanine](#), which helps you feel relaxed. A cup of black tea contains 20 mg to 40 mg of L-theanine.⁵ An 8-ounce cup of freshly brewed black tea also contains 0.5 mg of [manganese](#)
- (32% of the daily value), an essential trace mineral that supports metabolism and has antioxidant properties.²

2. It Has Antioxidant Properties

[Antioxidants like catechins](#)

look for harmful and unstable molecules (free radicals) in the body. Free radicals damage cells and contribute to the development of chronic conditions. Catechins in black tea neutralize free radicals to minimize damage.⁴

Drinking three cups of black tea daily raises antioxidant levels in the body.⁶ Some research shows that the body's antioxidant capacity increases within 30 to 60 minutes after drinking a glass of black tea.⁷

3. It Increases Alertness and Cognitive Function

Theaflavins

in black tea limit the production of inflammatory molecules and prevent the weakening and breakdown of nerve cells.

Some research indicates that black tea prevents the formation of aging-related amyloid proteins. Amyloid proteins affect cognitive function and contribute to cognitive decline.⁸

One large meta-analysis observed a 29% reduction in the risk of all-cause dementia

with regular tea drinking. However, researchers did not differentiate between the different types of tea. Instead, they highlighted the beneficial compounds of tea that support cognitive health.⁸ Additional research observed a lower risk of cognitive disorders with tea drinking, especially among women.⁹

Other research suggests that black tea enhances mental alertness, planning capacity, and concentration.⁴ Animal studies show that tea's polyphenols [improve learning and memory](#).⁸ Some evidence in humans suggests that black tea may reduce short- and long-term memory issues.⁴

4. It May Help Digestive Health

Black tea's health benefits may be due to its interaction with the gut microbiome during metabolism.¹⁰ Microbiota breaks down polyphenols from tea for absorption.¹¹

Emerging research suggests drinking four to five glasses of black tea daily may influence microbial diversity.¹² Black tea potentially contributes to the colonization of beneficial bacteria and inhibits the growth of harmful bacteria.¹¹

Black tea's antimicrobial

properties may prevent diarrhea. However, more research is needed to understand its effect on gut microbiota and its role in diarrhea prevention and recovery.¹⁰

5. It May Assist Blood Sugar Control

Polyphenols in black tea may improve the body's insulin

sensitivity, helping [lower blood sugar \(glucose\) levels](#).¹³ Still, evidence yields conflicting results on the benefits of black tea for blood sugar control.

One study found a potential link between regularly drinking at least one cup of black tea daily and a reduced risk of developing type 2 diabetes. Polyphenols in black tea may contribute to this reduced risk.⁴

Another study noted that drinking black tea after a sugar-rich meal minimized the subsequent increase in blood sugar in healthy individuals and people with prediabetes. Black tea may block the absorption of carbohydrates by inhibiting the activity of enzymes involved in breaking down carbohydrates.¹³

Still, not all evidence shows the benefit of black tea in reducing blood sugar. One meta-analysis observed no significant effects of black tea on blood sugar levels.¹⁴

6. It May Benefit Heart Health

Population studies indicate that drinking more black tea may protect against heart disease. Black tea influences cholesterol

levels and blood pressure to support heart health.¹⁵ Tea flavonoids influence blood vessels to improve blood flow, possibly reducing heart disease risk.¹⁶

- **Blood pressure:** Research conflicts on the effects of [black tea on blood pressure](#). One analysis observed a trend toward lower blood pressure with three cups of black tea daily for at least six months.¹⁶ Another large analysis found a decrease in blood pressure with just two cups of tea daily, but the study did not separate black and green tea. One thing to note: Caffeine in black tea may still negatively affect blood pressure despite the beneficial effects of flavonoids.¹⁷
- **Cholesterol:** Regularly drinking black [tea reduces low-density lipoprotein](#)

(LDL) or "harmful cholesterol" levels, particularly among individuals with a high risk of heart disease. Polyphenols in black tea may suppress how much cholesterol the body produces.¹⁸ The effects of black tea on triglyceride

• levels are less clear and may differ depending on gender.¹⁹ Although promising, other research has found that drinking five cups of black tea daily did not significantly impact cholesterol levels.¹⁶

• **Theobromine:** Theobromine is a compound in black tea with potential heart health benefits. According to some research, theobromine may positively influence cholesterol levels, reducing LDL and increasing high-density lipoprotein (HDL) or good cholesterol levels. However, the benefit may depend on the individual. Moreover, studies use a therapeutic

- dose of 500 mg of theobromine daily, far above the 4.75 mg in an 8-ounce cup of freshly brewed black tea.²⁰

7. It May Help Fight Dental Plaque

Cavities (dental caries) result from plaque

accumulation on the teeth. Plaque is a biofilm produced from saliva and bacteria. Cavities occur when large quantities of bacteria exist on teeth, causing tooth enamel to break down.²¹

Theaflavins in black tea have antibacterial properties that damage bacterial cell membranes to fight dental plaque and reduce cavities.²¹

Preliminary research in rats indicates that black tea [reduces the development of cavities](#).²¹ However, research in humans is less conclusive.

One study observed less cavity-inducing bacteria in the mouths of people who regularly drink tea, suggesting black tea may reduce dental plaque. However, habitual black tea consumption did not prevent cavities.²²

8. It May Reduce Stress

L-theanine is a compound found naturally in black tea that may improve attention and reduce stress. In healthy adults, taking 200 mg of L-theanine daily—the amount of L-theanine in eight cups of black tea—for four weeks improves stress-related symptoms like anxiety and sleep.^{23,24}

Reaching 200 mg of L-theanine from black tea is likely unrealistic without supplementation. Still, L-theanine in black tea may provide calming benefits.

Some research indicates that consuming caffeine and L-theanine together—like in black tea—may result in mental alertness *and* a feeling of calm. Generally, caffeine and L-theanine have opposing effects. However, when consumed together, particularly during stressful moments, these two compounds may counteract each other.⁵

Additionally, an older study noticed lower stress levels and more relaxation following a high-stress task among individuals who drank four cups of black tea daily for six weeks compared to those who consumed a placebo.²⁵

9. It May Have Anti-Inflammatory Effects

Black tea's anti-inflammatory properties influence its effects on various health conditions like heart disease and cancer.

Regularly drinking black tea reduces markers of cell damage and inflammation. Specifically, tea drinking is associated with lower levels of [c-reactive protein](#), an inflammatory marker.⁷

10. It May Benefit Skin Health

Aging and environmental factors like sunlight exposure and air pollution affect skin health and make skin more susceptible to issues.²⁶ Polyphenols in black tea contain antioxidant properties that reduce skin damage and inflammation.^{27,28}

Preliminary animal research shows a potential anti-wrinkle effect of black tea extract when applied directly to the skin. Black tea extract reduced skin damage and improved anti-wrinkling processes in mice exposed to ultraviolet radiation.²⁷

Other research in mice observes increases in skin moisture and collagen with oral administration of black tea extract.²⁶

Despite the promise of black tea on animal skin health, additional research in humans is necessary.

Is Black Tea Safe for Me?

Drinking four or fewer glasses of black tea daily is considered safe for most people.⁶ Black tea's most negative effects are due to its caffeine content, which exceeds recommended limits.

- **Allergy:** Do not consume black tea if you are allergic to it or its parts.
- **Interactions:** Some medications interact with caffeine, slowing its metabolism. Ephedrine

(used for low blood pressure), quinolone

- antibiotics, and oral contraceptives can increase caffeine's effects. Asthma medications and nicotine may amplify caffeine's impact. Black tea can also reduce iron absorption, so drink it between meals if you're taking an iron supplement.²⁹

- **Added sugar content:** Sugar or other sweeteners are often added to black tea to reduce bitterness. The U.S. Dietary Guidelines for Americans recommend [limiting added sugar](#) to less than 10% of daily calories to reduce the risk of chronic conditions like heart disease and type 2 diabetes.³⁰ On a 2,000-calorie diet, 10% amounts to 50 grams or 12 teaspoons of sugar. If you add sugar to your tea, do so mindfully and always use a measuring spoon.
- **Caffeine content:** The primary safety concern with black tea is its caffeine content. The maximum amount not associated with any adverse effects in healthy, non-pregnant people is 400 mg or less daily (roughly eight cups of black tea).³¹
- **Reduced nutrients:** Due to its tannin content, tea can decrease the absorption of key nutrients such as iron.³² Drinking tea one hour before or after meals is suggested.
- **Precautions:** Pregnant and breastfeeding individuals should limit caffeine to 200 mg daily (about four cups of black tea).^{31,33} Children under 12 should avoid caffeine, while those ages 12 to 18 should limit it to 100 mg per day.³⁴

American Academy of Child & Adolescent Psychiatry (AACAP). [Caffeine and children](#).

Does Adding Milk Make My Tea Less Healthy?

It's unclear whether adding milk affects the benefits of black tea. Some research indicates that milk may impact the bioavailability and activity of black tea polyphenols.²⁸ Other research suggests that the polyphenols are unaffected by milk.¹ One large study found that adding milk or sugar to black tea did not negatively affect the association between black tea and the lower risk of all-cause mortality.³⁵

How to Prepare Black Tea

Aim for two to four 8-ounce (250 milliliters) cups of tea daily to reap its health benefits.⁸

Pour boiling water over one tea bag or 1 to 2 teaspoons of loose tea. Pour the water when it starts to boil because overboiling can make the tea taste flat. Steep the tea for three to five minutes. Do not judge a tea's readiness based on color. Color develops more quickly than flavor.³⁶

Reduce the brew time for a milder tea flavor. Conversely, increase the brew time for a more pungent taste and more components like theanine.

Black tea should be stored in a dark, cool place. Teabags can be kept in the pantry for 18 to 36 months from purchase. Loose-leaf tea maintains freshness for two years in the pantry and six to 12 months when opened.³⁷

Summary

Black tea is a popular, relatively safe beverage rich in polyphenols. Its high polyphenol content confers potential health benefits that support heart health, cognitive function, blood sugar, and oral and digestive health.

Incorporate black tea into your routine to reap its health benefits. Aim for two to four cups per day, depending on other sources of caffeine you may consume.

A cup of green gold



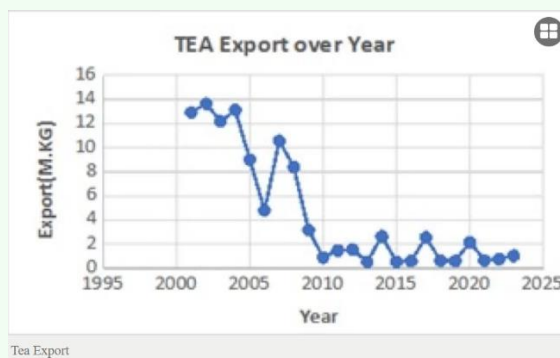
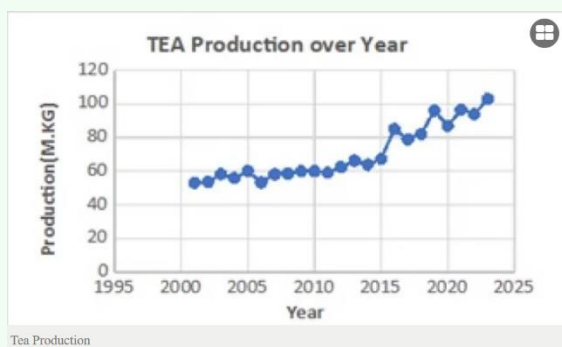
How Bangladesh's tea industry can brew a future of growth, opportunity, and global impact

For tea-loving Bengalis, tea is not just a beverage; it's a daily companion intertwined with moments of joy, sorrow, passion, habit, lively conversations, and warm hospitality.

Whether it's a heated debate on politics and world affairs at a roadside tea stall over a ten-taka cup of tea, casual chats about sports, or simply unwinding at home after a long day with a soothing sip -- tea is inseparable from Bengali life.

While some may argue whether this love for tea is a legacy or a habit inherited from the British, the truth remains: Tea is a ritual, an emotion, and a cultural cornerstone. But beyond the sentimental ties, every leaf of tea carries stories of the tireless toil and resilience of tea workers.

From its cultivation to its meticulous processing, tea represents not just a drink but also an economic lifeline for Bangladesh. The tea industry holds immense potential, serving as both a symbol of perseverance and a promise for the nation's economic future.



Production potential

The journey of tea cultivation in Bangladesh began long ago, but its progress has often been less remarkable than one might hope. Before 1971, Bangladesh had 150 tea gardens. Today, there are 168 with major centres in Chittagong and Moulvibazar, with small-scale spreading to areas like Panchagarh, Lalmonirhat, and Dinajpur, employing over 300,000 workers, 75% of whom are from tea-producing areas.

Between 2001 and 2023, tea production rose from 53.15 million to 102.92 million kilograms, but exports declined sharply from 12.92 million to 0.54 million kilograms in 2015, with slight recovery after that and this shift points to increased domestic consumption. Interestingly, the global demand for tea continues to rise but the tea industry remains underutilized.

Bangladesh's ideal soil and climate offer great potential for increasing tea production. With proper planning and modernization, the industry can thrive, cultivating improved varieties through advanced technology. However, it's not just about advancing the industry, it's also crucial to prioritize workers by providing better conditions, training, and stability. Improving their work environment will enhance tea quality and boost productivity, making Bangladesh competitive in global markets.

Expanding tea plantations into new areas like Panchagarh and barren land, as well as regions like Greater Chittagong and Bandarban, will diversify the industry to meet growing global and domestic demand.

Disruptions in the industry

The tea industry faces immense challenges, with political instability disrupting plantations and devastating workers' lives. Recently, Madhabpur Tea Estate closed due to political instability, with the owner facing difficult conditions, leaving workers without income and struggling to survive.

Government relief has been insufficient, and urgent action is needed to ensure political stability and protect the tea sector. A security fund for workers could guarantee wages during unrest, while coordination between the Tea Board and local administrations would help maintain production during turbulent time

Tea tourism

Bangladesh's tea gardens are more than just tea -- they are green oases with potential for tea tourism. The concept is gaining global traction, with Darjeeling, India, being a prime example of how tea estates can transform into major tourist attractions. Bangladesh, with its rich tea heritage and breathtaking tea gardens, has the potential to capitalize on this trend, generating significant foreign revenue.

Regions like Srimangal, Kamolganj, and Panchagarh, home to renowned estates like Madhabpur Tea estate, Kazi & Kazi Tea estate, attract many tourists throughout the year. However, poor management and lack of cleanliness are damaging the natural heritage. The Kazi & Kazi estate's aesthetic bungalow, a generational treasure, is deteriorating due to maintenance.

The government must take responsibility for proper management and ensure that tea tourism is developed sustainably, preserving the environment while maximizing its potential as a tourist attraction.

A balance between tourism development and environmental conservation is crucial. Protecting the beauty of tea gardens and local biodiversity will allow tea tourism to thrive, benefiting both the economy and the environment.

If we unleash its immense potential with strategic investments, modernization, and attention to worker welfare, tea can become a powerhouse for both production and tourism.