

大晃



DA HUANG
Tea Factory
創業50余年

製茶

About Da Huang Tea Factory

大晃製茶簡介





The History of Tea
in Mingjian Township

名間茶業歷史


名間鄉松柏嶺由於地理條件優越，泥土屬於紅色土壤，適合茶樹生長。平時濃霧瀰漫，自清朝時期即引進茶樹栽植。日治時期已擴展至相當規模，約在民國 16 年，一位王德先生遠自大陸福建省安溪縣來此傳授製茶技術，到了民國 28 年更大量引進安溪製茶法，所製的茶葉屬於清香茶，當時並設有「製茶組合」，時人稱本地的茶為「埔中茶」。

後來由於大量觀光客及朝拜聖徒來到聞名全台的受天宮遊玩，時人又稱本地的茶為松柏坑茶，直到民國 64 年蔣經國先生視察松柏嶺品茗之餘，有感茶葉香郁芬芳不遜於凍頂茶，特將本地所產之茶命名為「松柏長青茶」。茶名一命，風行國內外，製茶技術不斷更新精進亦為全台之翹楚。



4 Due to its unique geographical location, the soil of Songboling, Mingjian Township, is red, suitable for tea trees to grow. Covered in fog on a daily basis, tea tree planting was introduced in the Qing Dynasty and grew to considerable scale during the Japanese Rule. By 1927, Mr. Wang Te traveled here from Anxi County of Fujian Sheng, Mainland China, to teach techniques in planting tea trees. In 1939, the Anxi technique was imported. The tea leaves produced with this method is Delicate Fragrance Tea. Back then, there were no tea combination, and people referred to the tea as Puchung Tea.

Later, tourists started to flock to Shotien Temple, and people started calling the local tea Songbokeng tea. By 1975, while visiting the tea area of Songboling, Chiang Ching-kuo realized that the fragrance of tea was in no way inferior to Tung-Ting Tea and named the local tea Songbo Evergreen Tea. Once the tea was given its new name, it gained popularity both at home and abroad, and the tea-making technique continued to evolve, finally becoming the best in Taiwan.



The History of Tea
in Mingjian Township

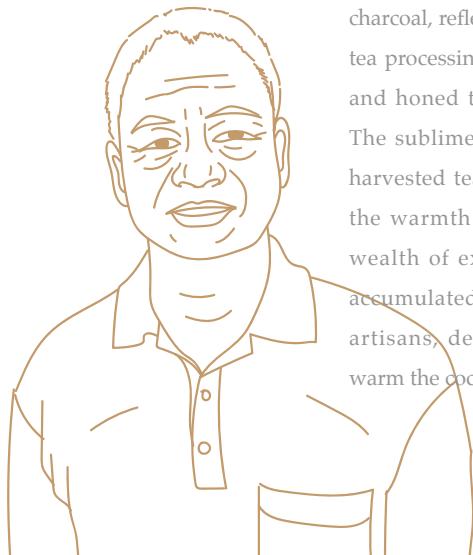
品牌傳承

創業五十餘年，
三代傳承。

大晃創始人謝傳壽老先生，自小承襲南部松記茶行焙茶的技術，淬煉摩挲茶葉厚繭的雙手，焙爐黝黑龍眼炭刻畫著歲月的氣息，飄逸在清韻有致的茶氣之中。焙茶，用肌理細密的龍眼枝，陰火悶烤的技巧，得到幾乎無煙，熱度均勻的優質火炭，輔以謝老先生多年豐厚的經驗，培育出香氣濃郁卻不呆板，韻味清潤而不滯澀的茶葉。五十餘年，幽微的龍眼木香，暗紅火炭隱隱透出的微光，映照著含辛茹苦，綿延遞嬗的香火傳承。茶菁不僅僅只是因為炭火的溫度延伸更璀璨的光華，茶葉的烘焙還有著迭代經驗，點點滴滴，溫暖生命的溫度，豐富了三個世代。

Tea Master Hsieh Chuan-Shou, the founder of Dah Hoang Tea Industries, learned the ancient art of Tea Firing from Sung Tea Firm's master tea artisan since he was young. A pair of deft and well-callused hands smoothly and evenly distributes tea leaves across a kiln filled with dark Longan charcoal, infusing the exquisite fragrance of the tea with a time-honored aroma. Tea Firing uses a special charcoal made from the fine-grained branches of the Longan tree and a special flameless roasting technique. A near smoke-free and evenly heated quality charcoal, combined with Tea Master Hsieh Chuan-Shou's years of experience, produces tea leaves that exude a rich and uplifting aroma with a smooth, delicate, and non-astringent taste. baking of tea leaves. It warms the temperature of life and enriches three generations. The subtle woody scent of Longan wood and the faint light emitted by the dark red glowing

charcoal, reflects an age-old tradition of tea processing technique passed down and honed through the generations. The sublime goodness of the freshly harvested tea leaves is coaxed out by the warmth of the charcoal and the wealth of experience painstakingly accumulated over generations of tea artisans, delivering a cup of tea to warm the cockles of your heart.



創始人 謝傳壽

Quality Guarantee

品質方針



原料嚴選

Quality Materials

大晃嚴格挑選來自世界不同產區的精品，經過嚴格把關、篩選，優選自然工法的結晶，凝粹出山林的甘美。

Da Huang has a quality selection of tea products from all over the world. As a product of high standards and natural techniques, we are dedicated to presenting you with the beauty of the mountains.

台灣嚴選 Taiwan Selection

產地證明標章是透過公正之團體來核發標章，制訂標章核發規範，訂定品質標準、安全標準等審查及查核機制。臺灣各茶產區因氣候、土壤及生產加工方式之不同已具備地理標示之特性，可透過地理標示加以保護，藉以區隔其它地區類似產品，以保障臺灣茶的獨特性與權益，而其它地區之產品即使以相同之製造方式製成，亦不得標示該地理名稱。

目前已核發之茶葉產地證明標章之核發流程經歸類整理簡述如下：

- 確認在地生產與來源：申請時需提出在地生產相關證明，由核發單位將申請使用標章之茶葉數量與產區面積勾稽、對應並至產地查核，確保茶葉來源。
- 確認茶葉衛生與安全：申請之茶葉其農藥殘留量需符合國家標準。
- 確認茶葉品質：由核發單位組成品質品評小組，針對茶品滋味、香氣、水色及葉底等進行官能品評，申請之茶品需符合該特色茶品質標準，始能取得標章。
- 確認標章張貼管控：由核發單位進行標章張貼管控，確保標章公信力。產地證明標章核發後由核發單位不定期對標章茶品，進行品質抽驗與標章流水號查驗。消費者亦可透過台灣優質茶葉網進行標章流水號查驗並取得標章防偽各項說明資訊，以確保消費者權益。

Our certificate of origin is issued by legitimate organizations after going through regulations and quality, safety, and checking standards. Due to the difference in weather, soil, and production process, the tea leaves from different areas are marked to differentiate from similar products to ensure the unique quality and rights of Taiwan tea. Products from other areas are not allowed to use the same geographical title, even if the product is made using the same methods.

Procedures of issuing the certificate in existing tea tree areas are as follows:

- Make sure that the product is produced locally and its origin: Proof of the local production is to be provided on application. The Issuer will examine the quantity and area of production, and travel to the production site for inspection to make sure of the production source.
- Confirm the sanitation and safety of tea leaves: check whether pesticide residue is within the national standard.
- Check tea leaves quality: a team of quality control made up by the issuer will make an evaluation of the flavor, fragrance, tea hue, and soaked tea leaves to see whether the tea meets the standard. Those that pass are issued the certification.
- Control the use of certification: the issuer will manage the usage of the certificate to ensure credibility. After the certificate is issued, the issuing institution will conduct irregular check-ups on the products regarding quality and serial number. In addition, customers can search for the authenticity of the product and related information on the Production and Marketing Information System of Taiwan Premium Tea.



|| 中國嚴選 China Selection ||

武夷岩茶，為中國八大茶類工藝最複雜和考究的也恰恰出在了最適合茶樹生長的地方 -- 武夷山。

武夷烏龍「採摘、萎凋、做青、炒青、揉捻、初焙、揚簸、揀剔、復焙、團包、

補火」，其中做青工藝的加入更加決定茶葉的內質轉化，武夷山茶葉製作將做青置於萎凋和炒青之間，做出的茶才有綠葉紅鑲邊、香高味醇，具備綠茶之清芬、紅茶之甘醇的品質特徵。其中武夷岩茶焙火最為講究，走水焙讓茶葉去水分，足火讓茶葉含水 5% 左右。焙火最高層次是燉火是在足火基礎上，通過悶蓋燉火，低溫久烘，促進茶葉吐香吸香，從而增進茶葉香氣、醇和茶水滋味，去除苦味、澀味及不良雜味。燉火工藝為武夷岩茶所獨有，是焙火工藝的創新。



Among the eight Tea-making techniques, Wuyi Rock Tea is the most complex, and is found in a perfect location for tea trees: Wuyi Mountains.

The production of Wuyi Oolong involves “plucking, withering, bruising, pan-firing, rolling, first baking, sifting, picking, second baking, dividing, and additional baking.” Among the many procedures, the bruising process is key to the final result. Wuyi tea places bruising between withering and roasting, which is what gives the leaves a faint red outline and exquisite fragrance, giving the tea the refreshing nature of green tea and the mellowness of black tea. The baking process of Wuyi Rock tea is the strictest. The Running Water Baking Technique removes the water in the tea leaves with about 5% of water content. The highest technique of baking on the foundation of sufficient fire. With the lid closed and prolonged baking with low temperature, the tea leaves can more fully absorb and discharge fragrance, adding to the fragrance and flavor of the tea while the bitterness is removed. The baking process is a unique technique of the Wuyi Mountains and is an innovation of the craft.

|| 斯里蘭卡嚴選 Sri Lanka Selection ||

有質量認證標識的錫蘭紅茶才是斯里蘭卡政府認可的純正錫蘭紅茶。錫蘭是斯里蘭卡的舊稱，因此錫蘭紅茶同指斯里蘭卡紅茶。錫蘭紅茶實際上要求非常嚴格。百分百斯里蘭卡生產的茶葉才稱得上是正宗的錫蘭紅茶。斯里蘭卡政府為了規範錫蘭紅茶的出口，制定了一個錫蘭茶質量認證標識，在一隻右前爪持刀的雄獅下方寫著「錫蘭茶」和「質量標誌」這兩行字，只有帶著這樣標誌的紅茶才是斯里蘭卡政府認可的純正錫蘭紅茶。

Only Ceylon tea with certification is the authentic Ceylon Black Tea recognized by the Sri Lanka government. Ceylon is the old name for Sri Lanka, therefore, Ceylon Tea is the same as Sri Lanka Tea. In fact, the production of Ceylon Tea requires strict regulations. Only tea leaves that are 100% produced in Sri Lanka are authentic Ceylon Black Tea. To regulate the export of Ceylon Black Tea, the Sri Lanka government drafted a standard for determining the quality of Ceylon Black Tea. Only the tea that has the certificate of a lion with "Ceylon Tea" and "Symbol of Quality" are certified by the Sri Lanka Government.



|| 越南嚴選 Vietnam Selection ||

越南質優的茶款為賞茶出產的揭祭茶 (Yêt T) 和樂山茶 (Lạc Sơn)。前者為採取茶樹最前端鮮嫩的芽尖茶，白色絨毛眾多，類似中國六大茶系中的白毫烏龍。越南的泡茶標準不同於台灣，台灣喜愛甘甜，而越南則重視濃厚。白茶的涼爽與甘甜，而不摻雜味，樂山茶則具綠茶中青草與綠豆的鮮味，具備微淡的海苔氣，兩者都能明顯感受茶自然的風味，未有



香料等其他加味；台灣喜愛滾水浸泡的方式，味道濃厚適中，揭祭清爽而韻足，相對而言樂山則比揭祭更濃厚。越南河內雖比台灣飲茶口味更厚重，然尾韻仍能回甘，足見其質量之優。或許像日本抹茶一樣，可取些甜點佐食，更能理解越南茶的品鑑風味特色。

The best of Vietnamese tea is Yêt T and Lạc Sơn. The former is made with the fresh bud tips of tea trees and has a silvery appearance that is similar to Champagne Oolong Tea of China. The standards for tea-making in Vietnam are different from Taiwan. Taiwan tea drinkers prefer sweet and mellow flavors, while the Vietnamese favor tea that is rich and strong. White Tea has a refreshing, pure sweet flavor, and Lạc Sơn has the aroma of grass and mung beans with a hint of seaweed, both having a prominent natural taste without the aroma of other spices. Taiwanese tea is brewed with boiling water and gives a moderate richness. Yêt T is invigorating, while Lạc Sơn is stronger than Yêt T. Ha Noi is stronger than Taiwanese tea but has a lingering aroma that proves its quality. Just like Japanese Matcha, the style and characteristic of Vietnamese tea may be best appreciated when enjoyed with dessert.

謹慎步驟

Selection Process

「採摘、萎凋、做青、炒青、揉捻、初焙、揚簸、揀剔、復焙、團包、補火」從茶樹離開之後，茶葉輾轉歷經的每個過程，都是有生產履歷、契作農園的大晃茶業所在意的。因為大晃明白，每個步驟的過程，都將深刻的影響茶味，茶的靈魂被灌注深淺濃淡，傾注一生的風華。

“Plucking, withering, bruising, pan-firing, rolling, first baking, sifting, picking, second baking, dividing, and additional baking.”

After they are plucked from the tree, each of the processes that the tea leaves go through are of great concern of Da Huang, which is certified with traceability cards and contract farms. Here at Da Huang, we understand that each process has the ability to alter the flavor of the tea. We contribute our efforts to provide you with the most exquisite tea experience.



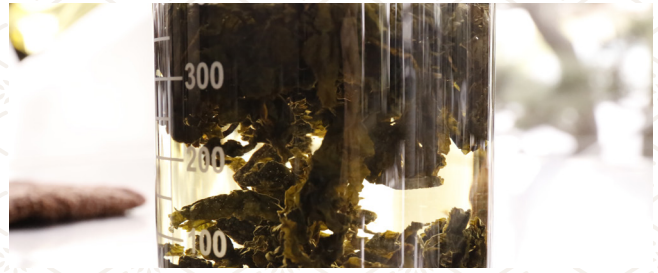
嚴格檢驗

Strict Examination

根據質量方針，大晃茶業每天按照以下方式管理每個項目並不斷改進，並唯有做到這樣細膩度的檢驗，才能安心的把高品質、健康的茶品提供給消費者。

茶味

茶的感官品質，例如由園藝師等專家專家進行的外觀，味道，氣味，感官測試。



安全

活細胞計數，大腸菌群，真菌酵母的細菌學檢查，氣相色譜質譜法（GC / MS）和殘留農藥檢查通過液相色譜質譜（LC / MS / MS）。

其他物理化學測試支持

水分測量 - 紅外水分儀和常壓加熱乾燥法進行水分管理。

顏色測量 - 色差儀支持色相管理。

粒度測量 -- 布萊恩透氣法和激光衍射式粒度分佈測量機來控制茶的顆粒。

According to our quality standards, Da Huang abides by the following standards in our day-to-day management and continues to improve. Only by meeting these requirements can we be reassured about providing customers with high quality, healthy tea.

Tea Flavor

The quality of the tea experience. Examinations include inspections by professionals such as a Horticulturist to check the appearance, taste, fragrance, and sensory test.

Safety

Calculating the number of live cells, Coliform bacteria, fungal yeast, among other bacteriological examinations, as well as Gas Chromatography Mass Spectrometry (GC / MS) and Liquid chromatography-mass spectrometry (LC / MS / MS).

Other Physical and Chemical Tests

Moisture measurement--Using the infrared moisture meter and the atmospheric pressure drying method for moisture management.

Color Measurement--Using the colorimeter for color management.

Granularity measurement--Using the Blaine Permeability Method and laser diffraction particle size analyzer.

茶譜

Tea

Spectrum



茶，經過不同的加工製造方法，各具不同風味與靈魂。直觀的由茶葉及茶湯色澤區分，有綠茶、黃茶、白茶、青茶、紅茶及黑茶等六種。世界通用的茶葉分類方式，是以茶葉製造過程中，茶葉氧化作用發生的多少做為分別依據。茶葉的氧化作用也稱為茶葉的發酵，是決定茶葉主要的酚類化合物，兒茶素類（catechins）、茶黃質（theaflavins）、茶紅質（thearubigins）的關鍵。氧化的程度越高，多酚類聚合物的形成與種類就越多。

After different production processes, different types of tea have distinct style and personality. The most obvious distinction is by the tea leave and color. They are separated into green tea, yellow tea, white tea, light green tea, black tea, and dark tea.

Different teas around the world are categorized with their method of production depending on the level of oxidation. The oxidation of tea is also known as fermentation and alters the phenolic compounds, such as catechins, theaflavins, and thearubigins. The higher the oxidation, the more formations and types of polyphenolic polymers.

兒茶素類為無色的化合物，雙體結合（dimer）的茶黃質為一種橙黃色的化合物，更大型的聚合物（polymer）茶紅質溶於水呈現紅褐色。製造過程中發生氧化作用越劇烈的茶葉種類，如紅茶或重發酵的烏龍茶，茶湯水色澤就越趨近橙紅色。普洱茶茶湯所呈現的黑褐色色澤，則是來自微生物參與的後發酵過程，為另一類型的製造方式。總結茶葉的分類，以兒茶素氧化程度區分，可分為不發酵的綠茶及黃茶、不同發酵程度的部分發酵茶，包括白茶，條形或半球形包種茶、烏龍茶等，以及完全發酵的紅茶。



Catechin is a colorless compound. Theophylline in dimer is an orange yellow compound, while the thearubigins with larger polymer create a reddish-brown color in the water. The more severe the oxidation process, such as black tea or heavily fermented Oolong Tea, the hue of the tea is closer to red. The black brown hue of Pu'er Tea is created with the microorganism during the last stages of fermentation, which is a unique production method.

In conclusion, the categories of tea are distinguished with the level of oxidization in catechins and include non-fermented green and yellow tea, partially fermented tea such as white tea, Pouchong Tea shaped in strips or hemispherical, Oolong Tea, and completely fermented tea.



茶效

Effects



《本草綱目》

【茶苦而寒，陰中之陰，沉也，降也，最能降火。火為百病，火降則上清矣。然火有五，火有虛實。若少壯胃健之人，心肺脾胃之火多盛，故與茶相宜。】

【茶體輕浮，採摘之時，芽櫟初萌，正得春升之氣。味雖苦而氣則薄，乃陰中之陽，可升可降。】

本草綱目記載特性，說明了茶具有能攻能補，又能入五臟調和之用。因此它對多種疾病都能發揮一定的防治作用。大晃依據茶的特性，精心焙製，調和茶氣與自然。

Compendium of Materia Medica

Tea is bitter and cold. It is yin within yin with the characteristics of sinking and descending; therefore, it is good for draining fire. Fire tends to cause the hundred diseases. After fire is drained, the upper jiao then remains clear. Although there are different fires, some are asthenic some are strong. The young with strong stomachs are usually attacked with fire, therefore, is suitable for tea.

Tea is light, when the tea leaves are first plucked and budding, it is at the beginning of Spring. Although the tea is bitter and thin, it is the yang in the yin, descending and ascending.

The qualities recorded in Compendium of Materia Medica state the replenishing nature of tea and its power of coordinating the organs. Therefore, tea has the ability ease a variety of deceases. Dah Hoang puts great effort into reconciling tea and nature according to its different characteristics.

沏茶

Tea Infusing

唐代中期改用蒸青法制茶，飲茶要將茶葉碾碎，置於瓶缶中，然後用沸水沖泡，即陸羽提倡的「庵茶」法。從採茶、制茶、貯藏到煮水、用水、飲茶，都有一套極為講究的方法和用具，以求得到茶之真味。蒸青茶烹煮後，茶湯呈綠中泛紅，用釉色青綠的瓷碗盛飯，茶湯就顯得冰清玉潔。稱之為煎茶。

宋代是將茶葉末放在茶碗裡，倒入少量沸水、調成糊狀，然後再一次倒入沸水，然後用茶筴攪動，茶末上浮，形成粥面。簡單來說，點茶就是把茶壺裡燒好的熱水，注入茶盞中。稱之為點茶。據傳日本的抹茶即是由宋代點茶法而來。

明代制茶改為炒青綠茶，飲茶逐漸由煮飲改為沸水沖泡，自明代中期，漸漸流行以壺泡茶的方式，取其【壺小則香不渙散，味不耽擱，況茶中真味，不先不後，只有一時，太早則未足，太遲則已過，似見得恰好一瀉而盡，化而裁之，存乎其人，施於他茶，亦無不可】的特質，在合適的時間，品嘗最合適的美好，也就是目前華人社會較為常見的泡茶。

至今，茶葉的沖泡方式，依據不同的茶性，茶味，茶氣，各有不同的水溫、水質配適出繽紛的茶之靈魂。

By the Ming Dynasty, tea was transf

During the middle of the Tang Dynasty, tea was prepared by the steaming method. First, the tea leaves are crushed and placed in a pot and brewed with boiling water, which is the method introduced by Lu Yu. Each procedure including picking, production, storing, to boiling water, water selection, and drinking method, involves exquisite methods and tools so that the true flavor of tea can be enjoyed. After brewing, the tea has a red hue within the green color. Using a ceramic vessel with green glazing, the color of the tea gives a refreshing appearance. This is called Sencha.

During the Song Dynasty, ground tea was placed in a tea bowl with a small amount of boiling water to make a paste. Then, boiling water is poured again and stirred with a tea whisk. As the grounded tea floats upwards, it creates a porridge-like surface. Simply put, Whisking Tea involves pouring boiled water into the tea bowl. There is a saying that Japanese Matcha was inspired by Whisking Tea.

By the Ming Dynasty, tea was transformed to Roasting Green Tea, and tea gradually turned from being boiled to being brewed. At the middle of the Ming Dynasty, tea pots came into fashion due to the notion that “small pots save the fragrance, while the best flavor of the tea only lasts for a short amount of time, not one moment too early or one moment too late. When the moment is right, enjoy the tea, and the aroma will continue to exist within. The method can also be used for other teas.” Enjoy the best flavor at the best time, while this tea method is now the most commonly seen in Chinese cultures.

Till this day, there are different methods for different types of tea, flavor, and temperament, paired with different water temperatures and water quality for the best tea experience.



衛生安全規範內容要點 Health and Safety Regulations

場區衛生管理 Factory Health Management



(一) 維持製茶場區環境整潔，定期清掃工作場區，場區內外無動物或植物汙染源、排水不順暢、塵土飛揚等衛生不良情況。

Maintain the cleanliness of the tea factory with regular cleaning and ensure there are no plants or animals contaminating the area, smooth drainage, no dust, and good hygiene.

(二) 垃圾定期處理並做好分類，保持場區流暢及良好通風。
Sort the garbage and dispose the garbage regularly. Make sure that the air circulation is good in the area.

(三) 保持場區設備器具擺放良好整齊並保持彈性，農藥、肥料、農機具禁止堆放於不適合之場所。

Make sure all equipment are placed accordingly and make sure there is room for flexibility. Pesticides, fertilizers, and farming machines are forbidden from being placed in wrong places.

Factory Learning
Guidelines

大晃茶廠介紹

(四) 逃生路線需明確且不應堆疊雜物。

Directions to the emergency exit route should be clear with no objects piling along the way.

(五) 一般作業區、準清潔區、清潔區確實規劃製茶路線及確實區隔，並減少彼此交互接觸以影響衛生程度。

Tea routes should be planned in regular operational areas, prepared cleaning areas, cleaning areas, and all areas should be separated properly to decrease contact so that it will not affect hygiene.

(六) 廁所、餐廳、休息區需與製茶場所確實隔離。

Restrooms, restaurants, and resting areas should be isolated.

(七) 場區管線設施定期檢查保養，瓦斯油料能源應與操作場所區隔；人員離場時確實檢查瓦斯、油料、電器電源等是否關閉妥當。

Pipeline facilities should be checked regularly while gas oil energy should be separated from the operational areas. When staff leaves the site, gas, oil, and electric facilities and other equipment should be checked.

(八) 確實填寫清潔紀錄表。

Fill the cleaning check list accurately.



員工衛生管理 Staff Sanitary Regulations



(一) 人員製茶前後需確實洗手消毒，手上有傷口者或可能造成茶葉污染者禁止參與加工製造工作。

Staff should wash and sterilize their hands thoroughly before and after work. Those who have wounds have their hands or anything that may contaminate the tea leaves are prohibited from participating in the production process.

(二) 手上嚴禁擦拭指甲油、香水、藥品、或配戴戒指、裝飾品等物品。

Nail polishes, perfumes, medicine, rings and any kind of accessory are prohibited.

(三) 人員製茶前換上乾淨專用的衣服，配戴口罩及帽套。
Staff should change into clean and special clothing with masks and cap sleeves before participating in the manufacturing process of tea leaves.

(四) 製茶場區嚴禁飲食，製茶過程中嚴禁吸菸、飲食、嚼食口香糖、檳榔等行為。

All food and drinks, smoking, chewing gum, and beetle nut are prohibited.

製茶流程管理 Tea Leaves Production Process Management



(一) 製茶設備使用前後均需檢查有無異物，並使用符合飲用水標準之水質進行清洗，嚴禁設備交叉使用，並定期檢查保養清洗及填寫紀錄表。

All tea leave production equipment should be checked before and after use and washed with drinkable water. Equipment should be used separately under strict regulations while maintenance and cleaning should be done on a regular basis and marked on a record sheet.

(二) 制訂各種製茶設備操作 SOP，落實製茶人員製茶技術、災害應變能力及衛生安全之訓練及宣導並確實執行。

Different SOPs should be drafted for each tea production process while training for production technique, disaster response, and health and safety among staff should be advocated and implemented.

(三) 製茶工作時至少需有 2 人以上人員在場。

At least two people should be present during the tea production procedure.



(四) 詳細填寫茶葉生產製造紀錄。進場茶菁原料應附茶園管理履歷紀錄，並記錄每批茶菁進場量、品種、製造量等。

The production record of tea leaves should be done with precision. All imported fresh tea products should come with traceability cards from the tea farm stating the quantity, breed, and production amount.

(五) 茶葉製造過程中嚴禁茶葉與地面接觸或以不正當之身體部位、設備器具碰觸茶葉。

During the production process, tea leaves should not contact the ground, any inappropriate body parts, or equipment.

(六) 曬菁場避免與道路旁等外在環境接觸，禁止堆疊不必要之雜物及減少車輛停放於曬菁場上，並保持曬菁場地清潔及流暢度；筴笠盤乾淨無發霉、破損等情況。萎凋過程中茶菁禁止與地面接觸，確實遵守茶菁不落地原則，並不得以不適當之身體部位或器具接觸茶菁。

The tea exposure site should be kept separated with roads and any outer environment. Unnecessary objects should not be placed on site and vehicles should not be parked on site. The cleanliness and smooth traffic of the site should be maintained. The bamboo tray should be kept clean with no mold or damages. During the withering process, the fresh tea leaves should not touch the ground at any time, nor should it touch any inadequate containers or body parts.



(七) 隨時檢查殺菁機溫度裝置，運轉滾輪運作是否正常；揉捻機底盤及揉盤內有無鏽蝕或異物，乾燥機或烘箱內部有無殘留乾茶或茶粉，並保持乾燥成品水份含量小於 5% 以下。茶葉成品禁止直接放於地面上及照射陽光，避免高溫及濕氣。The temperature of the pan-firing machine should be checked at all times and confirm whether the wheel is functioning properly. The chassis of the rolling machine should be checked for rust or other objects and the drying and baking machine should be checked for leftover dry tea leaves or tea dust. The moisture level should be left under 5%. Complete tea products should not be in contact the floors to be exposed to direct sunlight; high temperatures and humidity should also be avoided.



(八) 確實填寫製茶過程履歷紀錄。

The traceability cards of the tea should be filled in correctly.

一、人員製茶前後需確實洗手

one: Staff should wash and sterilize their hands thoroughly before and after work.

二、場區設備器具擺放整齊並保持彈性

two: Factory equipment should be arranged in a neat manner with flexibility.

三、場區設備器具擺放整齊

Three: Factory equipment should be arranged in a neat manner.

四、人員製茶時換上專用的衣物及鞋子

Four: Staff should change into special clothing and shoes during work.



55144

台灣省南投縣名間鄉名松路二段 110 號

(886) 049-2581011 / (886) 049-2581012

(886) 049-2580145 (fax)

tahuang.a168@msa.hinet.net



大晃生活圈