

ARMENIANTEA

Brewing Manual

(Taking into consideration SPECIALTY TEA & COFFE ASSICIATION Recommendations)

Tea is the beverage made from camellia chinanses and herbal or infusion call herb tea as well as infusion of fruit we call fruit tea. For all of king beverage made from the plants, including camellia chinanses , people start to use the world tea for easily recognition.

After the water, the tea becomes a second beverage in the World. Used of tea about 0.12 liter per person/year and over two million cup of teas drank each second in the world. It is fact that the herbal infusions and tea is the first largest percentage revenue producer for most restaurants, that's why it deserves close and continuous attention. Hence, the continuity and consistency to foodservice training to serve the highest quality tea and infusion is essential. Thus may increase the quality of service, customers' satisfaction and popularity of tea and herbal infusion as a beverage. Foodservice quality and sanitation is critical to the customers' health and safety as well.

For ARMENIANTEA brewing most important is to have a good quality water, high quality and properly storekeeper product, appropriate preparation tools and equipment and knowledgeable tea brewer.

Water is the is the main component, since 2, 5 percent of your quality tea ingredient will depend to the 97,5 percent of the water that you used for.

Clarity, color and taste are the most important characteristics of high quality tea. Clarity may adversely affected by high mineral content in water. Test may caused by chlorination of municipal water and the presence of hydrogen sulfide in the water. Hence, the main problem with water quality is hardness condition that caused by high mineral content of calcium and magnesium and chemical test that may caused by chlorination and hydrogen sulfide.

WATER FOR HIGH QUALITY ARMENIANTEA MUST BE SOFT AND WITHOUT SPECIFIC AND ARTIFICIAL TEST.

Recommendation is to use the water filter with following characteristics

- Mechanical particulate filtration at a minimum 20 micron level
- Activated carbon filter to remove soluble organic chemicals, taste and odor causing compounds and chlorine.
- Lime/scale inhibitors to keep calcium and magnesium in suspension and separated from product bonding and reduce buildup on heaters and spray heads but do not inhibit clouding tendency.
- Easy cartridge replacement
- Minimum of 6 months cartridge life for average commercial use. Print installation date on filter for monitoring purposes
- Have water-softening cartridge to reduce or eliminate water hardness caused by excessive mineral content.

ARMENIANTEA Brewing

Hot Tea Preparation and Merchandising

1. The Blend will be properly store keep, fresh and as good as the quality of the water source

2. Brewing and Service Instructions - Imperative in any discussion of brewing and service is the importance of staff training. Should be trained in the “From where Ancient Herbals are coming from”, “what is quality”, “why – the benefits of tea” and the “how to make a good quality cup of tea”. This

establishment commits itself to a “good cup of tea”, and the bottom line result is tangible in customer satisfaction.

- a) Fresh cold water should be boiling for a long period to dissipate the air bubbles
- b) A porcelain or porcelain-like teapot must be clean and preheated with the small amount of hot water before brewing.
- c) A tea blend or teabag should be added to the pot according to the quantity (3-5 gram) or size (1 teabag or pergament sachet) mentioned in instruction for particular tea.
- d) Boiling water should be poured directly over the tea and allowed to brew for 3-5 minutes.
- e) Honey, preserves, milk, sweetener, and lemon wedges should be made available to serve with particular type of tea as per instruction recommend.
- f) At the appropriate time, the waitperson should offer a freshly brewed tea with teapot and cup, or pot of hot water and provide a fresh teabag with cup.

Merchandising Hints

Foodservice operators may want to promote tea by providing menu listings; by stocking several types of tea; and by having waitstaff suggest tea to the customer.

The waitstaff should encourage tea consumption by allowing customers to select their tea from several types available. A tea chest is an excellent vehicle to use for this purpose and adds to the overall tea “experience”.

The waitstaff should ask customers if everything is to their satisfaction and readily offer fresh brewed quality tea.

Given the potential profitability of tea and the growing popularity of this beverage among consumers, it is in the foodservice operators’ best interest to pay special attention to their service and merchandising methods.

Iced Tea Preparation

- a) Automatic Iced Tea Brewing Equipment (3-5 gallon brewing system)
 1. Place tea bag into brewing basket. For loose tea, place new filter and tea into brewing basket.
 2. Place a clean, sanitized urn with cover in position.
 3. Following the manufacturer’s instructions, start brewing cycle. Brew water should be at least 195°F with a brew basket retention time of not less than one minute. For optimal quality, a total brew cycle of between 3-5 minutes is recommended. Brewing equipment must be checked periodically to assure that this temperature is being achieved.
 4. When brewing is finished, stir contents of dispensing urn with a sanitized stirrer if brewing equipment is not equipped with an auto-blend feature and put cover in position.
- c) Traditional Steeping Method (each one ounce bag makes one gallon of iced tea)
 1. Place tea into a clean, sanitized container for each gallon of iced tea desired.
 2. Preferably, pour one quart of boiling water for each tea bag used and steep for 3-5 minutes.
 3. Carefully remove tea bag and add fresh, cold tap water to yield final quantity of iced tea.

Tea Tips

1. Store tea bags in a dark, cool and dry place away from strong odors and moisture.
2. Brew only enough tea that you reasonably expect to sell within a few hours.
3. To protect tea flavor and to avoid bacterial contamination and growth, clean and sanitize tea brewing, storage and dispensing equipment at least once a day.
 - a.) **Dismantle** dispensing spigots, hoses, storage reservoirs (removing gaskets, “O” rings, etc) and rinse in warm water along with other brewing and storage utensils (e.g., pitchers, spoons, etc.)
 - b.) **Wash** using a good dish detergent, in hot water. Be sure to remove any encrusted soil deposits with a brush or cleaning pad, if needed.
 - c.) **Rinse** thoroughly with clean hot water.

d.) Sanitize by immersing non-stainless steel parts for at least 1 minute in hot water at 180°F or by rinsing in a solution of warm water mixed with chlorine (minimum 50 ppm- one capful of chlorine bleach to one gallon of water). Do **NOT** use chlorine bleach on stainless steel urns or dispensers as it will promote small leaks (See Manufacturers' Dispenser Cleaning Section).

e.) Disassemble dispenser spigot and clean and sanitize according to manufacturers directions (*for example, see Sanitation of Spigots by company as described in Equipment Section*)

f.) Replace any worn gaskets, "O" rings, or any other badly scratched or damaged parts before reassembling. (*See diagram in Equipment Section for each company's equipment*)

4. For any method described, use a calibrated thermometer each week to make sure that brewing water in your equipment meets the recommended temperature.