



"World Famous"



AIB International
Guelph Food Technology Centre
University of Guelph
Certificate # 250612

"Specialty Tea"

KEEMUN PANDA #1

(China Black Tea)

Country of Origin: China **Region:** Anhui Province **Shipping Port:** Shanghai **Grade:** Panda #1

Altitude: below 5000' ft. above sea level **Manufacture Type:** Orthodox

Cup Characteristics: Lovely burgundy depth with light hints of an oak cask. A tea to savor during hectic or quiet times.

Infusion: Bright tending reddish

Ingredients: Luxury black tea

Information:

Of all the China black teas available Keemun Panda #1 is probably one of the best known. Keemun is one of the congou-type teas; meaning it requires a great deal of *gongfu*, (disciplined skill) to make into fine taut strips without breaking the leaves. Interestingly the characters in the written Chinese script for time and labor are the same as those used for '*gongfu*'. It is often said that a properly produced Keemun such as Panda #1 is one of the finest teas in the world with a complex aromatic and penetrating character often compared to burgundy wines. Traditionally keemuns were used in English Breakfast tea.

In the early 1800's tea was such the rage in England there was a danger that the British treasury would be drained because all the silver was being used to pay the Chinese for tea. The Chinese did not need textiles, one of Britain's main exports- so what to do??? India and Burma produced significant quantities of opium and in due course China became a major market. The economic circle that evolved was as follows: : Opium from India was sent to the British merchants stationed in Canton, China. The Chinese paid for this in silver and the merchants received credits against debts in England. This silver was then used to pay the Chinese for their tea. This practice led to wars between England and China - called The Opium Wars. The last war was won by the British in 1860 which led to opium being a legal commodity in China until 1908 when it was finally outlawed.

Keemun black tea was only produced after 1875 - against the grain of the Chinese practice of producing green teas. The English palate was finely attuned to fine black tea and with virtually unrestricted trade with opium and tea, Keemun rapidly became an English staple, notwithstanding that keemuns were particularly flavorful and full bodied. This interest in keemun also came about as some describe the taste and aroma of Keemun's as reminiscent of toast hot from the oven - another British tradition. Keemun is one the best-keeping black teas. Fine specimens will keep for years if stored properly and take on a mellow winey character.

Hot tea brewing method: Bring freshly drawn cold water to a rolling boil. Place 1 teaspoon of tea for each cup into the teapot. Pour the boiling water into the teapot. Cover and let steep for 3-7 minutes according to taste (the longer the steeping time the stronger the tea). Milk and a dash of sugar help capture the complex nature of this tea, but it is also perfectly acceptable to consume this tea 'straight-up'.

Iced tea brewing method: (to make 1 liter/quart): Place 6 teaspoons of tea into a teapot or heat resistant pitcher. Pour 1 1/4 cups of freshly boiled water over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the leaves. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste. [A rule of thumb when preparing fresh brewed iced tea is to double the strength of hot tea since it will be poured over ice and diluted with cold water]. Please note that this tea may tend to go cloudy or 'milky' when poured over ice; a perfectly normal characteristic of some high quality black teas and nothing to worry about!