



*In perfect harmony with nature and humanity*

# PANTENGER



## *Brewing the perfect cup of tea*

Taste preference varies from person to person but knowing the basics of tea brewing could help you to make the perfect cup. The steeping chart should provide you with the settings to start and you can adjust according to taste.

Water temperature determines which soluble components will be extracted from the tea leaves. Green tea requires a low temperature to extract the sweet components and to avoid the bitter ones. Black teas are best made with boiling water to extract all their components (the bitter components are significantly reduced during the oxidation process at the tea factory). White and Oolong teas are partially oxidized and the ideal water temperature is somewhere between that for green and black teas.

Tea quantity: adding more tea leaves will make the flavor of your tea more intense. The tea / water ratio should be maintained regardless of the size of the teapot. 1 teaspoon per cup is recommended.

Steeping time: this is the time needed for the tea to release its soluble components into the water. Japanese Green teas do this very quickly;

in contrast, Taiwanese Oolongs do it very slowly and require extra time. A short infusion will make your tea weak and a long one will make it bitter.

When it comes to water quality, soft water is recommended. Water containing high amounts of minerals or excess chlorine will make your tea tasteless.

If using pyramid bags, each pyramid bag is equivalent to a teaspoon.

## *About Pantenger biodegradable Pyramid bags*

Pantenger extra large Pyramid bags allow the tea leaves to expand and release all of their flavour into the tea cup. Made of sugar cane fibers that are almost invisible during infusion, they enable you to see the tea leaves absorbing the hot water. More importantly, they do so without contaminating the tea with unwanted flavours as is the case with conventional nylon pyramid bags or traditional paper tea bags. The fiber is eco-friendly and biodegradable and no chemicals are used during the manufacturing process. Pantenger Pyramids are made in the USA and are non-GMO as well as allergy and gluten free.



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## STEEPING CHART

TEA	AMOUNT	WATER TEMPERATURE	AMOUNT OF WATER	STEEPING TIME
Alishan Jade Oolong	3 - 4 g	175°F - 185°F	5 FL. OZ.	3 to 5 min
Alishan Amber Oolong	3 - 4 g	180°F - 190°F	5 FL. OZ.	3 to 5 min
Darjeeling First Flush	2 - 3 g	190°F - 200°F	5 FL. OZ.	2 to 3 min
Darjeeling Summer Harvest	2 - 3 g	200°F - 212°F	5 FL. OZ.	2 to 3 min
Himalayan Green	2 - 3 g	175°F - 190°F	5 FL. OZ.	1 to 2 min
Earl Grey	2 - 3 g	200°F - 212°F	5 FL. OZ.	2 to 3 min
Jasmine White Tea	2 - 3 g	175°F - 185°F	5 FL. OZ.	2 to 3 min
Rose Tea	2 - 3 g	200°F - 212°F	5 FL. OZ.	2 to 3 min
Mango Tea	2 - 4 g	200°F - 212°F	5 FL. OZ.	2 to 3 min
Raspberry Tea	2 - 4 g	200°F - 212°F	5 FL. OZ.	2 to 3 min
Sencha	2 - 3 g	170°F - 185°F	5 FL. OZ.	1 min
Genmaicha	2 - 3 g	170°F - 185°F	5 FL. OZ.	1 to 2 min