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The technology of making refreshing tea based on tea lilies

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Abstract- In the production of refreshing monstrum tea, we use a number of cannabis plants, including blue and black tea plants, mint, fennel (sea fennel), spawning plants. In the preparation of blue tea, the main purpose of the evaporation process is to preserve catechins in their pure form, while in fermented black tea, the most complete oxidation of all catechins contained in the tea leaf occurs. Black tea, prepared on the basis of this technology, has a specific aroma and is well brewed.

Key words - Blue and black tea plant, catechins, Monster tea, peroxidase, polyphenol oxidase, torsion, oxidizer, fermentation, steaming, drying, crushing, sieve, macroflavins, theoarubigins.

One of the first was the desire for tea in the southern outskirts of China, when they trusted the animals, they saw that the animals wanted tea leaves and were summoned.

In 1737 and earlier, when the Chinese emperor was boiling water in his garden, a wind suddenly blew and several tea leaves fell into the boiling water. And he saw that he was drinking this water, and was amazed by its taste and aroma.

The inhabitants of Europe have mastered tea from Venetian merchants. Since 1560, the sale of tea has been mainly in the hands of the Portuguese. At that time, since tea collection was very expensive, they were sold in more pharmacies, and only the rich could get diarrhea. In 1650, a tudjor (merchant) named Peter Stuyvesant delivered the first tea from Holland to New Amsterdam (now New York).

Tea production in China was controlled by the British. In 1833, the British began to grow tea in India and Ceylon (now Sri Lanka), when this monopoly was transferred to the Chinese. Thus, having achieved the collapse of China's monopoly, they conquered the world tea market without excessive attempts in a short time.

There are two varieties of tea. Blue (green) tea is a natural product. In our language, since ancient times, it has been customary to call the green color "blue".

And black tea is obtained by further processing into it. For example, if Turks and Azerbaijanis of tea nationalities prefer more black tea, then the majority of the population of Turkestan likes blue tea.

It is obtained by processing a large amount of black tea. First, the tea leaves are collected and dried, passing hot air over them. Then the leaves are crushed and the natural sugar contained in them is filtered. Then it is fermented in a moist and cool place. Thus, it darkens the color due to oxidation. Then the leaves are cleaned of rustles.

As for the case of blue (green) tea, it is much easier. After the leaves are separated from the STEM, they are directly fermented. The color of blue tea acquires a transparent and acidic environment. There is a function of urination. Black tea is a private storage condition, it is protected from sunlight and indoors. There are also teas flavored with fruit and flower extracts. The most popular is a tea called "Earl Grey", in which berotot oil is mixed.

Tea in all languages is called almost the same words. For example, Tea, Tea, Shai, chiy, ti, etc. But when it comes to using it, there are methods that you can't see and listen to. If you don't believe, let's give one or two examples:

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Tuaregs, natives of North Africa, pour boiling water into blue tea, then swim in this water and pour water again. Wait three minutes, put two or three mint leaves, mix the sugar and eat this way. And Arabs like to drink black tea with sugar and mint. If Tibetans drink tea with a mixture of crushed salt, then Mongols also drink with the addition of flour. The British drink tea with milk, and some also mix cognac. In a cold country, which is part of the teapot countries, in Russia there is a small tea kettle with a lot of black tea leaves, and boiling water is poured on it. To enjoy the aroma of musky amber, Russians also like to drink tea, pouring a Finnish dish. Some Elats living in the South Caucasus say that the method of pouring lemon into tea and drinking sugar chips with a tooth (continental tea) came from ancient Russia. You are surprised that we call Russians a teapot. There is a good reason for this. Due to the development of tea culture in Russia, it would not be an exaggeration to say that Samovardek is not the second nation, which is considered a world-class matoch. "Samo-var" in Russian means "self-boiling". Not only did we not think that people who knew themselves as a "teapot" would also pass by the samovar, we were forced to take and use the samovar.

In the old days, in almost all countries it was customary to eat twice a day: "breakfast" and "dinner".. In 1708, in England, the Bedford Gersogs got into the habit of eating more light in a five o'clock tent, making it clear that Anna felt "like a sinking ship" at that time of the century. On this table, which came to us from the Russian language in the case of the term "afternoon tea", there would be small cakes, og'agva, of course, next to tea. Thus, the habit of "tea drinking at 5 o'clock" appeared. The fact that the British are also very "teapots" is also evidence of this tradition. In Britain, Lady Astor is said to have told Prime Minister Churchill, "I would have put poison in your tea when I was a woman," while Churchill cut off: "I would have drunk the same tea when I was your husband."

Caffeine in kengaitiradi tea capillary vessels in the brain of kengaitiradi, headaches Tark when blood pressure drops, a person finds peace. As soon as the capillary vessels on the surface of our skin begin to burst, heat is transferred faster, the temperature decreases, and the person feels cool. Tea also facilitates digestion. In the stomach, an unconscious capillary does not form gas. It does not release acid into the stomach. It helps to stay organized, fixes the trigger and the understanding of orttiradi and mental fatigue.

Vitamin B contained in tea is immediately transferred to the water during rest. In addition to this, vitamins E and K in tea also contain useful minerals. Tea is a cure for anemia due to copper and iron in its composition, it protects teeth thanks to fluoride and aluminum.

The scientific name of the tea mushroom is called - meduzomiset, because it has a jellyfish-like appearance. The body of the tea mushroom consists of colonies of yeast fungi and acetic acid bacteria.

Yeast mushrooms form the lower layer of the tea mushroom, preparing a nutrient medium for acetic acid bacteria, which are attached to each other by special substances covering the surface part of the tea mushroom by processing the sugar contained in the tea tincture into alcohol and carbon dioxide.

The composition of acetic acid bacteria is not the same, so the substances they form are also heterogeneous. Some of them oxidize ethyl alcohol produced by yeast to acetic acid, while some convert sucrose to glucose and fructose, while others oxidize monosaccharides to gluconic acids. Dressing acids are used by yeast to synthesize vitamins necessary for the development of acetic acid bacteria.

Presumably, as long as the colony of yeast fungi and acetic acid bacteria is native to microorganisms living in the soil.

The composition of kombucha includes substances necessary for the human body: vitamins C, P and D, vitamins of group C, organic acids acetic, glucuronic, tsavelic, lactic, citric acids; enzymes - catalase, amylase, protease, lipase. In addition, it contains antibiotics that stop the development of staphylococcus, streptococcus and other bacteria. The benefits of glucuronic acid, which has a particularly toxic effect on the body, are great.

Lactic acid in the composition of the tea mushroom drink normalizes its function, eliminating harmful microflora in the intestine. Tea lily is very effective for atherosclerosis, lowers blood pressure, relieves headaches and improves sleep. Thus, the constant use of kombucha increases people's self-esteem, even provokes some diseases.

In order to get a high-quality drink, it is necessary to use only boiled water, since water from the water tank containing a large amount of calcium gets into the precipitate when boiling. Calcium in boiling water combines with glucuronic acid, gluconate at the bottom of the plate makes a calcium dressing.

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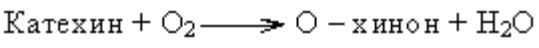
For the preparation of monstrium tea, freshly harvested tea leaves are processed as follows: take a tea plant and separate the aloe leaves, then the wort - during the salting phase, important attention is paid mainly to the action of peroxidase and polyphenol oxidase enzymes (oxidation of catechins stored in the pyrgalol core). Twisting - during the twisting period, the structure of tea leaves is damaged and the cells are destroyed, which ultimately allows oxidative enzymes to meet with their substrates. Fermentation in the Tea leaf is carried out taking into account the ends. Evaporate the leaves of blue tea, mint, fennel for 2-3 hours. Black tea leaves, fermented and dried. The drying process is carried out for 2-3 hours at a temperature of 75-80 C. The leaves of the plant that came out of the drying were sent to the crushing department, the grinding should be in the range of 0.35-1 cm. Crushed tea leaves 0.8-1 cm long are passed through a sieve with 3 layers of Jbo-2 crackers. Tea leaves are sent through a 3-layer sieve to the packaging department, depending on their small size. Salting is an important technological step, since in bund the main biochemical changes occur in the tea leaf, the flavoring compounds that determine the taste of tea appear at the stage of twisting and fermentation.

Because in most technologies, enzyme preparations are added from the outside to speed up the process. In the technology of tea preparation, fermentation is the main process and determines the quality of the finished product.

During the twisting period, the cellular structure is destroyed and catechins are rapidly oxidized with the participation of the enzyme polyphenol oxidase, and henna is formed in the netocade. Then the quinolines undergo condensation and turn into a brown substance. This process can be explained as follows:



н (O - хинон) colored polymer products.

Thus, during the fermentation of tea leaves, catechins undergo oxidation and condensation, as a result of which the oxidation products of theoflavins and theoarubigins of catechin accumulate in the processed tea leaves.

These substances determine the taste, taste and aroma of tea. The role of biotechnology in the process of enzymatic oxidation, which forms the basis of the preparation of unsuspecting tea, is the most important. For example, these are processes that are associated with the quantitative change of catechins in a certain form or, more precisely, in the process of oxidation - the activity of genes of enzymes that participate correctly.

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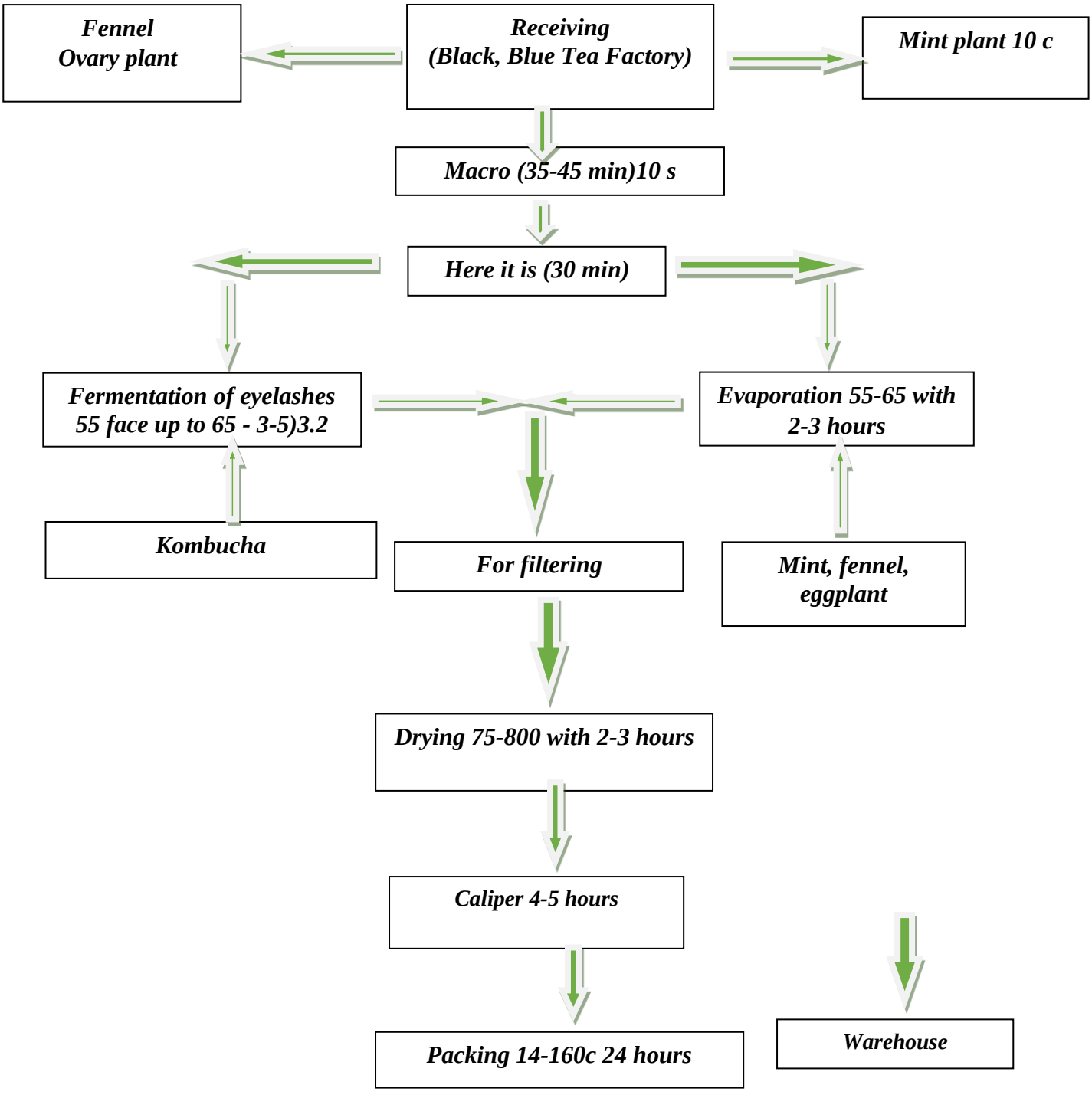
Technological scheme for the production of monstria tea extract



Blue tea is the birthplace of tea - China, and Hindi is China. It is grown in humid subtropical zones of Georgia, Azerbaijan, Crimea and Krasnodar Krai in the form of a 1-meter bush. The applied part is basically a Sheet. The tea leaf is harvested several times a year and prepared using a special technology. Caffeine and other alkaloids, as well as catechins, are extracted from the separated waste during the processing of tea.

Tea leaves contain up to 2-5 percent caffeine, alkaloids theophylline and theobromine, up to 20-28 percent additives, flavonoids (hemp ferol, quercetin, hyper, quercimeritrin, etc.), 156-233 mg. percent are vitamins C, B1, B6, nicotinic and pantothenic acids, essential oil and other compounds. Tea tannins are obtained from tea industry waste, caffeine and additives. Caffeine has a stimulating effect on the central nervous system. It is available in the form of ointments and solutions, as well as as part of various oeks

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preparations. After infectious and other serious diseases, the heart is used as a means of raising the general tone of the body in case of slowing down of respiratory activity, deep circulatory disorders (when the vessels are diseased), exhaustion of the nervous system, headache, drug poisoning and other diseases. The additives contained in tea have the effect of vitamin R, they are used for hemorrhagic diathesis, when the body swells, when blood floods the eyes and other diseases. Theophylline, taken from a tea leaf (excretion), is used as a diuretic for heart and kidney diseases, its drug euphyllin is an antispasmodic drug, as well as for the treatment of bronchial asthma.

The use of bitter tea with tincture leads to constipation. You should not insist, drink the remaining brewed black tea, but you can drink blue tea. Its positive side, along with the fact that it has a diuretic property, also has a bactericidal effect. Even for the fact that blue tea has this property, it is useful for inflammation of the oral cavity, in case of diarrhea, it is better to drink a darker tincture or rinse your mouth.

The importance of blue tea in the body is great. It will be a cure for many diseases. Depending on tea as a healing drink, if we drink according to the norm and time, then for our health0. profit is not excluded. Tea drunk 30 minutes after eating is tasteless and healthy. Let's formulate a new attitude to our tea every day from the moment of its present moment.

Chamomile (ramashka) - antioxidant, cleansing, bactericidal, drying properties, many for themselves chamomile, ice cubes perfectly tone the skin and refresh and refresh it**.**

This is a huge plant, on the contrary, its production helps to cope with such problems that the skin is exposed to:

download for free;
unhappy and out of breath;
increasing the amount of mucus;
download for free;
pigmentation considerations;
to be recognized as a criminal;
healthy color without pollution, without dark skin;
irritation;
shamallash;
porosity of porosite

If cosmetic skin imperfections are not so important, you can wipe your face day after day, and over time it will become healthy. But in case of troubleshooting, it will not be enough to simply disable it, so the action will continue:

how to squeeze products from chamomile;
mask for oily skin;
preparing a bath for a shower;
rub the ice in the form of ice in the morning with frosty ice.

Why chamomile oil is useful for washing - the answer will be the same useful properties of a plant with a rich composition:

1. The complex contains this plant active substance, organic acids, vitamins and a complex of micro- and macroelements.

2. The basis of tomato essential oil is an active ingredient with anti-inflammatory, anti-allergic and antibacterial properties.

3. Thanks to sesquiterpene hydrocarbons, the skin is covered with a protective film after cooking chamomile.

4. Rhubarb sesquiterpene has a weak bactericidal effect due to alcohol.

5. The antifungal property of the plant is given by capric acid, which helps to squeeze out the facial muscles.

6. Blueberries for washing, UV rays are a protective barrier against harmful effects on the skin. In the sources, this role is played by flavonoids, which envelop the skin with a healthy lake.

7. Sumarins play an active role in skin regeneration - substances that make the skin more elastic and elastic.

8. Yeast bath has an effective effect due to cytosterol in the plant, which improves subcutaneous

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microcirculation, which increases oxygen access to tissues.

9. Choline activates metabolic processes and increases the healing properties of a pregnant wound.

10. Carotene, vitamin A makes the skin soft and makes it soft and smooth.

11. Organic acids, which are responsible for moisturizing skin tissues, reduce the appearance of age spots on the face and cleanse the skin.

12. Polysaccharides help to maintain the water balance of the skin in good condition, cover the skin with a protective film that retains moisture.

13. Vitamin C helps to improve the protective properties of the skin.

In addition to these substances, the plant contains glucose and tannins.

Fennel (fennel) Soy "fennel" is made from Middle English fenella or phenyl.

It comes from the Old English phenol or last turn, Latin fenisulum or foenisulum, which means "hay" of a minor phenomenon or faenum,. The plants were Latin soy ferules, currently used as the genus name of the corresponding plant. Fennel was used by the ancient Greeks and Romans as a remedy for the use of medicines, food and insects. Before the war, it was believed that Sour tea gives courage to Soldiers. According to Greek mythology, Prometheus used a large fennel JUICE to transfer fire from the Olympian to the Earth. Emperor Charlemagne demanded the cultivation of dill on all imperial farms.

Fennel, Foenisulum vulgare, is a perennial plant. It grows to a height of up to 2.5 meters (8 feet) with a pale green, which is thought to keep it evenly erect, and a hollow stem. The leaves grow up to 40 centimeters (16) in length; they are about 0.5 millimeters (1/50 wide), they are thinly dissected, with a terminal segment of Thread (filamentous). (Its leaves are similar to dill, but thinner. The terminal complex of flowers is formed by umbrellas 5-15 centimeters (2-6 inches) wide, on short pedicels of 20-50 pieces of each gun, having a tiny yellow flower. The fruit is a dry seed.

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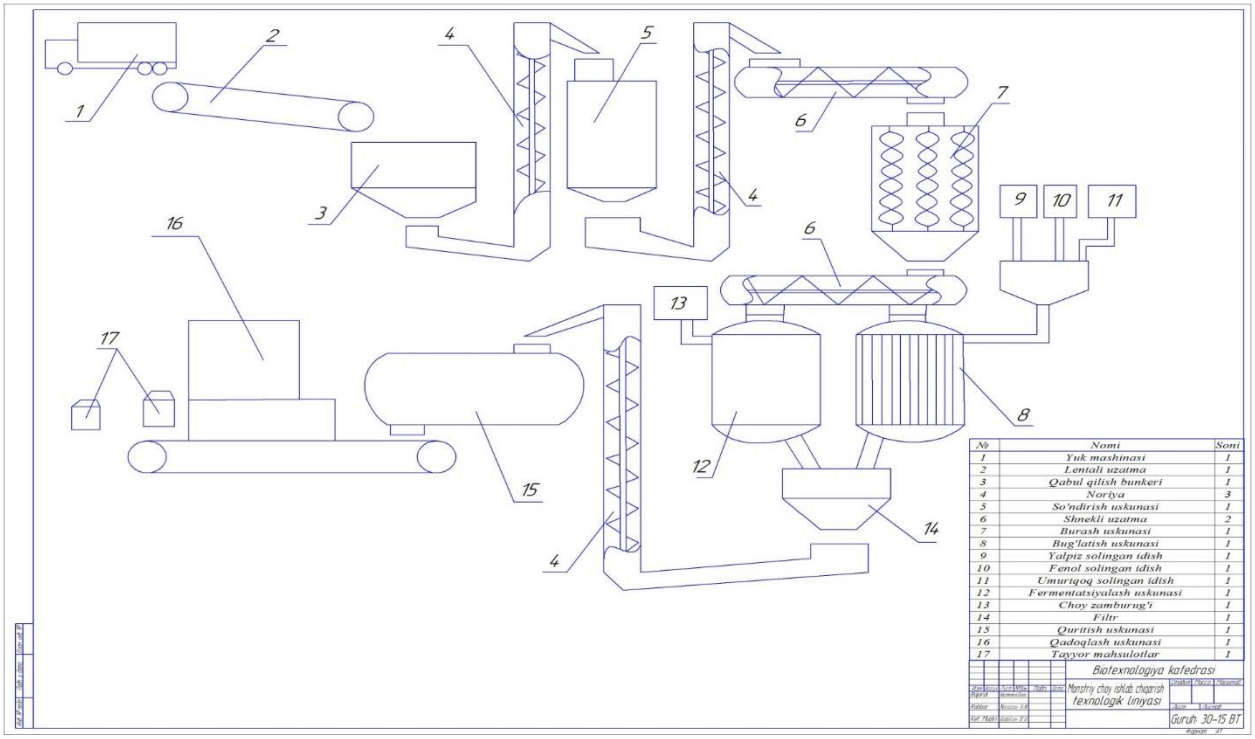

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