

This pdf was made by downloading a list of Chinese terms related to the production of tea, as given at <http://www.teatalk.com/china/chterms.htm> then inserting Chinese script as suggested by a student, as extra credit. (Thank you Diana!) Terms are tricky: they have changed overtime and are used loosely in many publications. Nevertheless, this is a good point of reference and should help sort out some of the confusion out there. (Wallace, Aug 2011)

## *China Terms*

### **Glossary of Chinese Tea Terms**

**Translated by: Luo Zhaohua**

Terms used in the production of tea (China only)

Zhi cha guo cheng (製茶過程, 制茶过程)- Tea production stages

Cha Qing (茶青, 茶青) - "Natural Color Tea"; the first stage of production

- Cha Shu (茶樹, 茶树) - Tea Tree
- Cha Ya (茶芽, 茶芽) - Tea Bud
- Cha Ye (茶葉, 茶叶) - Tea Leaf

Wei diao - Withering; the second stage of production

- Shi Wai Wei Diao (室外萎掉, 室外萎掉)- Withering Outside
- Shi Nei Wei Diao (室內萎掉, 室內萎掉)- Withering Inside
- Jing Zhi (精制, 精制)- "Gently Placing"; placing the leaves on drying racks
- Jiao Pan (攪拌, 攪拌)- Stirring and Separating
- Lang Qing (晾青, 晾青) - "Waving the Natural Color (tea); another name for Jiao Pan
- Zuo Qing (做青, 做青) - "Making the Natural Color (tea); another name for Jiao Pan
- Xi Bao (細胞, 细胞) - Cells
- Gan Si (質壁分離, 质壁分离) - Plasmolysis (cell dehydration)
- Shi Shui – (失水, 失水) "Failing the Water"; when cells in the leaf plasmolize too fast to oxidize
- Ji Shui – (積水, 积水) "Storing Water"; when cells cannot dehydrate properly
- Bao Shui – (包水, 包水) "Full of Water"; another name for Ji Shui

Fa Jiao (發酵, 发酵) - Oxidation; the third stage of production

- Yang (氧, 氧)- Oxygen
- Yang Hua (氧化, 氧化)- Oxidation

Sha Qing (殺青, 杀青)- "Killing the Natural Color"; the fourth stage of production

- Chao Qing (炒青, 炒青) - "Frying the Natural Color"; firing
- Zhen Qing (蒸青, 蒸青)- "Steaming the Natural Color"

Ro Nien (揉捏, 揉捏)- Kneading and Rolling; the fifth stage of production

- Ro Nien Ji (揉捏機, 揉捏机)- A rolling and kneading machine

Gan Sao (乾燒,干燒)- Drying; the sixth stage of production

- Zu Zhi Cha (煮制茶, 煮制茶)- Rough processed tea
- Mei Yung (美燉,美燉) - "Beautiful Appearance"; refined tea, as opposed to rough processed tea
- Mao Cha (毛茶, 毛茶) - "Hair Tea"; another name for Zu Zhi Cha

Jing Zhi (精制,精制) - Exact or Fine Production; the seventh stage of production

- Shai Fen (篩分,篩分)- Sifting
- Qie Duan (切斷, 切斷) - Cutting
- Ba Geng (拔梗,拔梗)- Picking out twigs
- Ba Xing (拔芯,拔芯)- Another name for Ba Geng
- Cha Geng (插/茶梗)- Another name for Ba Geng
- Zheng Xing (整形, 整形)- Setting tea in mold
- Feng Xuan (風選,風選)- "Wind Selection"; using wind to get rid of particulate matter, dust, etc.

Jia Gong (加工, 加工)- Additional Work; the optional eighth stage of production

- Pei Huo (焙火, 焙火)- Roasting
- Shan He (香氣, 香气/扇和)- Scenting

Bao Zhuang (包裝,包裝)- Packaging; the final stage of production

The Tea Man