

茶の木

1-1.不発酵

1-2.発酵

発酵度0%

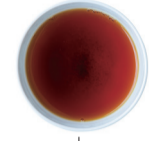
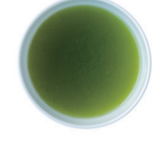
発酵度15~70%

発酵度100%

2-1.緑茶  
(不発酵・日本茶)

2-2.烏龍茶  
(半発酵)

2-3.紅茶  
(完全発酵)



3-1.蒸す

3-2.炒る

※煎茶(広義)

4-1.光を浴びない

4-2.光を浴びる

5-1.揉まない

5-2.揉む

6-1.てん茶

6-2.かぶせ茶

6-3.路地茶

6-4.釜炒り茶

7.仕上げ加工

+挽

+選別

+選別

+ふるい

8-1.抹茶

8-2.玉露

8-3.かぶせ茶

8-4.茎茶  
白折

8-5.芽茶

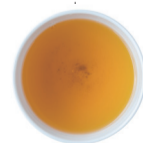
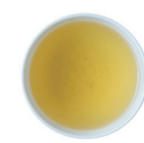
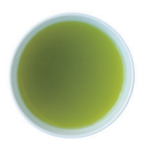
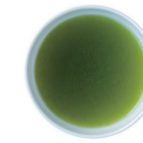
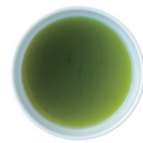
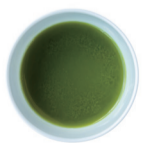
8-6.粉茶

8-7.路地茶

8-8.釜炒り茶

8-9.ウーロン茶

8-10.紅茶



9.後加工

+粉碎

+焙

+玄米

+嫌気発酵

+乳酸発酵

+好気発酵

+ジャスミン

10-1.粉末茶

10-2.ほうじ茶

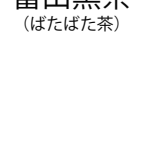
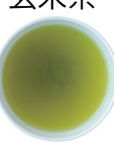
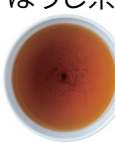
10-3.玄米茶

10-4.碁石茶

10-5.阿波晩茶

10-6.富山黒茶  
(ぼたぼた茶)

10-7.さんびん茶



後発酵系