vanilla bean	basil	chocolate mint	honey / agave
nutmeg	rosemary	Moroccan Mint	liquid tea [Arizona tea]
lemon grass dried	peppermint	ginseng	lemon verbana

2020 Trends In Tea Consumption

Tea and Its Attributes

What better way after a long day or during a relaxing weekend to sooth ones nerves and unwind our mind as the lull of a state of rest takes over our bodies then with uncovering a hot steamy mug filled with a seeping tea blend. Often these days we're able to find a variety in tea leaves processed solely or as a blended goodness of flavor customized to befit our moods or physical needs. This industry has focused upon creativity to enhance the specifically grown harvests...

Tea is an aromatic beverage served hot suspended in boiling water or milk. It is the seconded most highly consumed drink in the world as it offers stimulation from it's 'caffeine' contents. It derived from Southeast China during the Shang Dynasty only to gain popularity during the Tang Dynasty as it's use in comfort and healing spread throughout other Asian countries. This affords no argument as to the nation of China as the primary harvesters of tea and tea blends distributed globally as a proven medicinal and meditative good.

In home these same invigorating ingredients can be added to any tea blend for enhancement in need and use. Natural food items can be purchased that are organic and healthy for our bodies. Tea offers us the chemical 'theanine' which affects our serotonin and dopamine levels in the brain which enable that calm, happy and tranquil feeling to develop. [see figure1]

The alternative to plain teas of loose leaf blends are the cafe' blends currently found in specific tea houses or as dry prepared packaged products. Under the roofs of tea manufacturing houses, such blend masters have put additives or new tea based products using specially grown and process leaves such as with the trending 'matcha madness'. Matcha leaves are green tea which has been in a 'shaded' zone for the three to four weeks before the harvest as the plant 'camellia' produces 'theanine and caffeine'. It is green in color as then holds the qualities of a good meditative spiritual infused hot tea in water or having a milk base. This product is also readily used to flavor and dye foods such as mochi, soba noodles, and green tea ice cream etc....

Teas can be purchased as 'leafy collectibles' from a large pool of global vendors. In fact, this industry has thrived such that there are Expos held throughout the world offering a huge selection to it's customers. Here are a few Tea houses found in the USA from which one can order their brand and style of processed teas in bulk.

1. Aiya's Black Tea Zen Cafe' Blend or Matcha
2. Adagio Teas
3. Baltimore Tea
4. Harney & Son's master blenders
5. Rishi Tea & Botanicals
6. Florapharm Tea

CBD Tea

As promised by the many corporations divested in Cannabidoil based product research and development, the CBD market is on the horizon of the insurgence of CBD Teas to upset the CBD coffee trending in places such as New York. Once again, this product is an extract from the hemp plant. This hemp oil is infused into the tea leaves. As with the other product featuring this marijuana derivative, medical conditions such as seizures, arthritis and a hort of others are added especially through the calming feeling it provides along with maintaining an alertness. Those involved in research also warn users of the possible 'reduction' in the effects of 'heated' CBD and may not be consistent. They are produced by few vendors however sold online or at un-designated outlets within the varied countries supporting this product line using CBD the biologically reactive chemical derivative from marijuana.

CBD Tea Brands

Green Roads	Chamomile
Pure Science Lab	CBD Pomogranate Tea
Buddhas Teas	CBD Turmeric and Ginger Tea
The Tea Can Company	HEMP tea garden
Kickback Cold Brew	Peachy Dreams
American Shaman Brand	CBD
The Brothers Apothecary	Buddha's Berry Hemp CBD
Tiray & Anheuser Busch In Bev's	Everie CBD Tea Beverage

*figure 2

Tumeric Tea

Turmeric is a spice made from 'rhizome' or the root of the 'curcuma longa plant'. It is the southeast Asian family member of ginger of the Zingiberaceae. It is a suggested herbal remedy for thousands of years in Indian and Chinese cultures adapted to their medicine practices. It has difficulty being absorbed by the body so supplements with high concentrations of 'curcumin' are popular. Despite it's warm bitter, harsh taste and staining quality, it is also a suggested additive to tea as an effective means on consumption. This spice has been identified for having health indication against medical conditions as hay fever, depression, high cholesterol, and heartburn. (see figure 3)

Biological Indices of Turmeric

decrease arthritis symptoms	protect against liver damage, gallstones, mnge liver conditions	decrease cardiovascular complications
prevent & treat cancer	prevent & treat Alzheimer's	boost immune function
manage IBS [irritable bowels]	prevent & manage diabetes	treat & manage lung conditions

*figure 3

Having a yellow color it is the ingredient used to colorize wide variety of 'curry' powders, mustard, butters, and cheeses. As it is gaining momentum outside of the condiments manufacturing industry the demand has the potential of increasing along with revenue in pricing. India grows a reported 78% of our global supply. ***Not to be confused with the Javanese turmeric root [curcuma zeodoavia] used in cooking**

A New Style Tea In Asian Market (Co-founder Peng Xin)

A assumably healthier tea has surfaced overseas having less sugar than the now notable 'bubble tea'. It is creativity of HeyTea and Nayuki of the CheeseTea & Bakery chain having reduced sugar tea combined with fruit, milk, or and and whipped cheese. There are a variety of drinks being consumed and reshaping the tea market in the Asian countries of China, Japan, and Taiwan. On average it's consumption of five to fourteen drinks per month averaging cost of $29 which denotes an new high for the closing 2019 year. Research data shows women as primary customers with a taste for fruit and tea drinks and cheese favored topping.

.....And Tea Prices Crashed

Iran and China recently held traditional tea auctions which suffered a 40% price loss due to the COVID-19 outbreaks reported globally. This adds to the 2019 loss from carryover tea stock of fifty million kg of teas from last year. China imports India's black tea having not obtained an export since January 2020. Prices plunged as a ousting of the hike it retained in 2019 of Rs275.68 per kg. Buyers are waited to reevaluate this situation in April in hopes that it should 'normalize'.

The Tea In and Out of China

The Coronavirus [COVID -19] has become a pandemic as of March 12 in accordance with insight of the World Health Organization. This outbreak has circumvented the globe and is impacting industry abroad as it takes it time paralyzed systems for short-term 'disinfection' precautionary procedures. This outbreak originated in the city of Wuhan, China as it has been rapidly spreading and reeking havoc amongst it's inhabitants who typically are preparing for exportation of their 'tea' harvest throughout the world. The impact of this virus has shut off temporary the logistical sense for effectively salvaging and distributing their goods across even the nation of China.

Locally there have been 2,563 deaths and 64,789 confirmed cases of the Coronavirus as compared to the 2,705 reported deaths against the 80,350 global cases. It however has also be implied that a total of 27,878 patients have recovered from this pneumonia symptomatic disease. This is reflective upon information presented through Cai Jun, the secretary general of tea with China Chamber of Commerce of Import and Export of Foodstuffs (CFNA). In January, train an bus services were suspended in all 70,000 cinemas in the province were closed and public gatherings forbidden. Only necessary services that of grocery stores, gas stations, drug stores, and hospitals remained in full operation. Tea conferences have been cancelled this month both local and globally. Despite all the restrictive conditions during January 2020 and into February, it is believed the epidemic is under effective control there due to the Chinese governments prevention and control measures.

The Covid-19 spread has been slow in the 'tea' regions as it has influenced tea harvest but practically destroyed the 'flower' sales season. Flower Growers export to as said 46 countries earn over fifty thousand per hectar on average having a third of this industry is revenue earned during the month of February. Their losses are close to one million for this year thus far. As this harvest is sold at the height of the outbreak and lockdown in China. Even road blocks were

im position to prevent villagers from access to larger cities and towns of distribution.

When come to the insurgence of tea, the Enshi Tea producers are the closes 'hotspot' west of Wuhan. Usually plucking would of begun March 15th however as learned from the SARS outbreak back in 2003, the farmers will not pluck until they have full clearance to process their commodity of specifically 'green tea'. As they are one of the few whom specialize in steamed green teas it is of the utmost urgency that great care and consideration is taken to recover from this crisis swiftly. Currently, as far as can media has assessed, 'tea' people are safe and sound; after all tea helps to strengthen the immune system. They have made all the necessary adjustments to of resumed production as of February 13 following a screening of approximately 700 workers for fever and to gain their compliance with personal health commitment of hygiene and disinfection practices. To monitor the situation, a health QR code scan is required to enter most facilities inclusive of public transit and periodic health monitoring unit visits are required. Remember, this harvesting zones are quite rural as the Coronavirus itself is not infringing upon distribution of this tea crop but much rather the lockdown and logistical impairment of local workers.

Pluckers are being isolated unable to form groups and remain instead, ten feet apart while working. Taking in account all of the new security precautions, it is believed production will suffer a ten percent decrease. Production in places such as Chuancho in Yuzhou is projected at 1,800 metric tons which valued at more that $42.5 million dollars. As their domestic market is valued at around $18 billion in sales having been stripped of into the billions per week. These companies have also been encouraged to sell online and to micro-businesses.

Tea and Coffee Mugs: A Treat

There is said to be 'personality' in the use of style when it pertains to the mug. Mugs are identity's for most of using them regularly in-home or in the office space. There gifts from children or office mates. They denote special messages endearing, supportive, or humorous that brag of it's origin each time we raise it to sip carefully the hot prepared drink inside. This daily habit however has never gone from one generation onto the next without recognizing the caution simply using one imply's as we trot back to our table, walk around the house, down the office hall, or drive along in our vehicle. This tragedy in spillage error is great as commercials have often depicted the mess on our floors, buried within the carpet, or upon our soiled clothing. A conditions made even worse when it, the place, the wearables, nor the carpet belong to you. Embarrassing and sheepishly complicated such situation can become within that one minute and one false move it took for it to happen, from start to end. Ending with the final drizzle, drip, and drop we look perplexed and in the shock such pain can have deep within.

Not all of this belongs to the Murphy's Law nor a Klutz in motion clause but to the dynamical stimulation the size and shape such beverage vehicles offer us. This having happened ont to many times in our utensiled modernized history, left some searching for the perfect remedies toward prevention and maintenance of some relationships. Most often, as resolve to a very messy destruction happening, people settled for an appropriate mug cover or a sealed perfect container. Both have come into

their own over time in decor, style, size, and manufacturing sense. This is the solution they were looking for and most suitable to each situation with plausible error degrees in freedom. Other, 'I am not a Klutz' seekers wanted the hand structure, concentration level, and befitting material to align the floors in consideration of respective mugged drink damage.

The answer however, comes in a softer, more readily adaptable manner of function as choosing a taller, wider mug and gripping it from the top firmly. This is termed, 'claw-hand' model as the least likely to spill MO. The design and shape of your choice mug matters as the sloshing of the tea is a measured variable. "If your fingers can't stand the heat, you optionally leave it in the kitchen?" I think now that even restaurants grew wiser in time as most made great use of the 'individual' I am a teapot carrier preserving their waiter staff from burns and yearns of angry customers.

Tea Events

World Tea Conference Expo [held in Denver, CO June 2020}

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