



Armeniac
food bijou

Brewing Manual

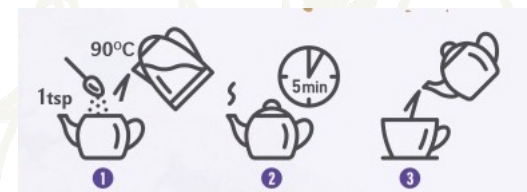
(In accordance with Specialty Tea & Coffee Association Recommendations)

Tea is a beverage made from *Camellia sinensis*, while herbal infusions are called herbal teas, and fruit infusions are referred to as fruit teas. Over time, the word “tea” has been universally applied to all plant-based infusions, including *Camellia sinensis*, for easier recognition.

After water, tea is the world’s most consumed beverage. On average, each person consumes about 0.12 liters per day, and over two million cups of tea are consumed every second worldwide. Herbal infusions and teas represent the largest revenue generator for many restaurants, making careful preparation and service essential. Consistent staff training ensures the highest quality, increases customer satisfaction, and enhances the popularity of tea and herbal infusions. Maintaining foodservice quality and sanitation is critical for customer health and safety.

For Armeniac brewing, the most important factors are:

- High-quality water
- Premium, properly stored ingredients
- Appropriate preparation tools and equipment
- Knowledgeable tea brewers
- Water Quality



Water is the main component of tea, making up approximately 97.5% of the beverage, while the tea itself contributes only 2.5%. Clarity, color, and taste are the primary characteristics of high-quality tea.

Water quality can be negatively affected by:

- High mineral content (hardness)
- Chlorination
- Hydrogen sulfide presence

Recommendation: Use soft water free from off-flavors. Employ a water filter with the following features:

- Mechanical particulate filtration (minimum 20-micron level)
- Activated carbon filter to remove soluble organic chemicals, taste, odor, and chlorine
- Lime/scale inhibitors to prevent mineral buildup on heaters and spray heads
- Easy cartridge replacement
- Minimum six-month cartridge life for average commercial use
- Water-softening cartridge to reduce hardness



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Brewing Guidelines

Hot Tea Preparation and Service

Ensure the tea blend is fresh and properly stored. Quality is influenced by the water source. Staff Training is critical. All staff should understand:

- The origins of Ancient Herbals*
- Tea quality standards*
- Health benefits of tea*
- Proper brewing techniques*

Brewing Steps:

- a) Use fresh, cold water and bring to a boil to remove air bubbles.*
- b) Preheat a clean porcelain or porcelain-like teapot with a small amount of hot water.*
- c) Add tea blend or teabag according to instructions (3–5 g per pot or 1 teabag/sachet).*
- d) Pour boiling water directly over the tea and steep for 3–5 minutes.*
- e) Serve with honey, preserves, milk, sweetener, or lemon wedges as recommended.*
- f) Serve freshly brewed tea with teapot and cup, or provide hot water and a fresh teabag if requested.*

Merchandising Tips:

- Promote tea on menus and offer a variety of teas*
- Use a tea chest to enhance the customer experience*
- Encourage waitstaff to suggest teas and ensure customer satisfaction*
- High-quality service and presentation increase profitability and popularity*



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Iced Tea Preparation

Automatic Brewing Equipment (3–5 gallon system)

- 1. Place teabag or loose tea (with filter) in the brewing basket.*
- 2. Position a clean, sanitized urn with cover.*
- 3. Follow manufacturer instructions. Brew water should be at least 195 °F; brew time 3–5 minutes.*
- 4. Stir contents if the equipment lacks an auto-blend feature and cover.*
- 5. Traditional Steeping (1 oz bag = 1 gallon):*
- 6. Place tea in a clean container for each gallon.*
- 7. Pour 1 quart of boiling water per tea bag and steep 3–5 minutes.*
- 8. Remove tea bag and add fresh cold water to reach the final quantity.*
- 9. Tea Storage & Sanitation Tips:*
- 10. Store tea in a dark, cool, dry place, away from strong odors and moisture.*
- 11. Brew only what can be sold within a few hours.*
- 12. Clean and sanitize brewing, storage, and dispensing equipment daily:*
 - 1. Dismantle spigots, hoses, and reservoirs*
 - 2. Wash with hot water and detergent*
 - 3. Rinse thoroughly*
 - 4. Sanitize with hot water (≥ 180 °F) or a mild chlorine solution (50 ppm)*
 - 5. Replace worn gaskets, O-rings, or damaged parts*
- 13. Use a calibrated thermometer weekly to ensure proper brewing temperature.*



Tea Tasting Notes

Taste perception is influenced by taste bud location and genetics

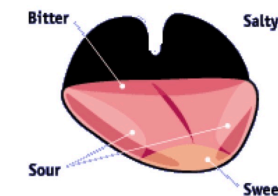
- *Bitter: back of the tongue*
- *Sweet: tip of the tongue*
- *Sour: edges of the tongue*
- *Salty: distributed throughout*

Flavor is a combination of taste and aroma. When the nose is congested, flavor perception is significantly reduced.

FLOWERY		FRUITY	
	SWEET	SOUR	
	SALTY	BITTER	
HERBAL		SPICE	

Ancient Herbs Tea Testing Chat

Depending on where a taste bud resides on the tongue, it will sense specific tastes. The tongue zone divided into the four aromatic zone: bitter zone - the base or back of the tongue; sweet zone - the tip of the tongue; sour zone - the center of the tongue's edges and salty is pretty much all over the place.



Scientific research suggests that genes affect taste buds. This means that what you like (and don't like) to eat may be genetically predetermined. One thing is clear: the more taste buds a person has, the more sensitive they are to taste. People are divided into three taste bud groups:

Flavor is technically a taste-olfactory sensation. In simpler words, when we eat food, we are actually simultaneously tasting and smelling the food. That is why when you have a stuffy nose, taste is virtually eliminated.

Physical and Seniority Characteristic

Appearance:

Color
Size
Looks
Consistency

Test:

Flavor
Aroma

TESTING CHARACTERISTICS

AROMA

Sweet:

Acidic: prickly
Mellony: soft and delicate

Sour:

Pickle: Rough and astringent
Vinegaric: Strong and tart

Salty:

Tender: Soft
Strong: coarse

Bitter:

Rude: Alkaline and Caustic
Piquant: Phenolic and Creosolic

FLAVOR

Flowery:

Chlorophyllic: Medicinal
Odorant: Rose soft and Violet delicate

Fruity:

Citrusy: Lemon and Apple
Berry: Currant and Strawberry

Herbal:

Grassy: pungent
Petalry: Chamomile and Linden

Spice:

Oriental: Clove, Cinnamon, Cardamom
Balsamic: Eucalyptus and Mint