

The claims

1. A method for manufacturing a tea beverage, comprising the steps of:
 - 1) obtaining a first extract: extracting water soluble components in tea leaves which exhibit a taste of tea liquor by using an extraction process and using water as a solvent to obtain the first extract;
the extraction temperature for obtaining the first extract is 50°C–85°C, preferably 60°C–85°C;
extraction time is 10 min–30 min, preferably 10 min–20 min;
 - 2) obtaining a second extract: extracting volatile components in tea leaves which exhibit a fragrance of tea liquor by using an extraction process with an extracting solvent or medium to obtain the second extract;
the extraction methods for obtaining the second extract is falling-film concentration method or spinning cone column (SCC) method; and
the extracting solvent or medium is water, or the extracting solvent or medium is water and steam;
 - 3) adjusting concentration of the first and second extracts as obtained in the above steps 1) and 2), and then clarifying them; or clarifying respectively the first and second extracts, and then adjusting their concentrations;
and then, mixing well the two extracts in a ratio to obtain a tea liquor for producing the tea beverage; and
 - 4) blending, sterilizing and canning the tea liquor obtained in the step 3) for producing tea beverage, to obtain a tea beverage, wherein, green tea in grade B is used as the raw material for extracting the first extract, and green tea in grade C is used as the raw material for extracting the second extract, or oolong tea in grade B is used as raw material for extracting the first extract, and oolong tea in grade D is used as the raw material for extracting the second extract, or black tea in grade C is used as raw material for extracting the first extract, and black tea in grade B is used as the raw material for extracting the second extract.
2. The method for manufacturing a tea beverage according to claim 1, the weight ratio of tea to water in step 1) is 1:20-120.
3. The method for manufacturing a tea beverage according to claim 2, the weight ratio of tea to water in step 1) is 1:30-100.
4. The method for manufacturing a tea beverage according to claim 2, the weight ratio of tea to water in step 1) is 1:40-90.

5. The method for manufacturing a tea beverage according to claim 2, the weight ratio of tea to water in step 1) is 1:55-70.
6. The method for manufacturing a tea beverage according to claim 2, the weight ratio of tea to water in step 1) is 1:50-80.
7. The method for manufacturing a tea beverage according to any one of claims 1-6, wherein the tea leaves for extracting the first extract and the tea leaves for extracting the second extract are comminuted before extraction according to the extraction process, and then are subjected to extraction.
8. The method for manufacturing a tea beverage according to any one of claims 1-6, wherein the clarifying in the step 3) is conventional low temperature cooling and standing, centrifugalization, or membrane filtration.
9. The method for manufacturing a tea beverage according to any one of claims 1-6, wherein the blending in the step 4) includes conventional dilution of tea liquor, addition of antioxidants, acidity regulators and other food additives, addition of food ingredients.
10. The method for manufacturing a tea beverage according to any one of claims 1-6, wherein the sterilizing in the step 4) includes, but is not limited to, conventional ultra high temperature treatment, and pasteurization.