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(54) Title: PROCESS FOR GREEN TEA MANUFACTURE WITH MICROWAVE ROASTING

(57) Abstract: A process of preparing a sencha green tea, comprising the treatment of fresh tea leaves by steaming, cooling, rolling and drying to give an aracha, followed by roasting to give a sencha, characterised in that (a) prior to roasting, (i) the aracha is finely ground; (ii) water is added to the aracha to the extent of at least 10% by weight (iii) the aracha is stored for at least 2 days at a maximum temperature of room temperature; and (b) the aracha is then roasted using only microwaves under vacuum conditions, until the beginning of burning of the leaves is observed. The resulting sencha has an especially desirable roasted-green flavour.

