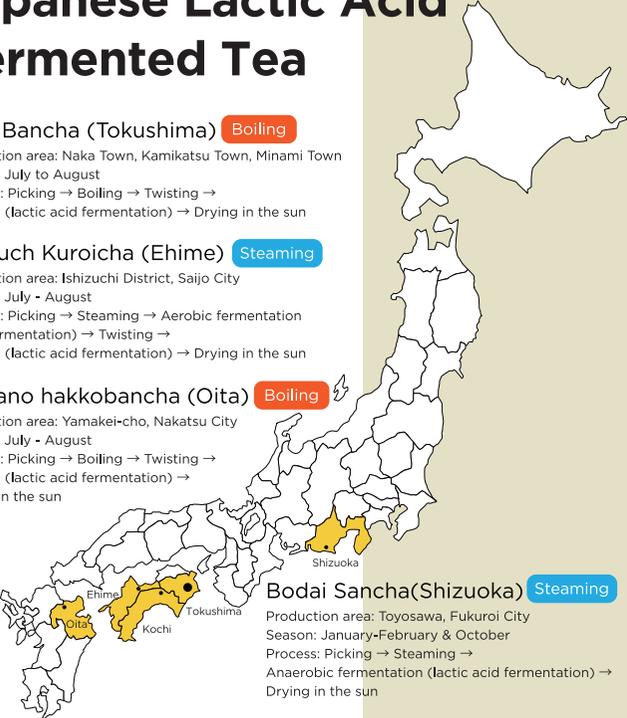


What is Post-Fermented tea?

Post-Fermented Tea is a type of tea that undergoes fermentation due to the action of microorganisms, including lactic acid bacteria and koji mold, among others. While black tea is generally categorized as 'Fully Oxidized Tea,' and oolong tea as 'Semi-Oxidized Tea,' these classifications are distinct from the microbial fermentation seen in post-fermented tea. In the strictest sense, 'fermentation' refers to a biological process where microorganisms transform substances. Post-fermented tea undergoes fermentation driven by specific microorganisms. This process results in the development of unique flavors in the tea leaves, significantly influencing the quality and flavor profile of the tea and giving it its distinctive characteristics.

Japanese Lactic Acid Fermented Tea



Awa Bancha (Tokushima) Boiling
 Production area: Naka Town, Kamikatsu Town, Minami Town
 Season: July to August
 Process: Picking → Boiling → Twisting → Pickling (lactic acid fermentation) → Drying in the sun

Ishizuchi Kuroicha (Ehime) Steaming
 Production area: Ishizuchi District, Saijo City
 Season: July - August
 Process: Picking → Steaming → Aerobic fermentation (koji fermentation) → Twisting → Pickling (lactic acid fermentation) → Drying in the sun

Yamano hakkobancha (Oita) Boiling
 Production area: Yamakei-cho, Nakatsu City
 Season: July - August
 Process: Picking → Boiling → Twisting → Pickling (lactic acid fermentation) → Drying in the sun

Bodai Sancha(Shizuoka) Steaming
 Production area: Toyosawa, Fukuroi City
 Season: January-February & October
 Process: Picking → Steaming → Anaerobic fermentation (lactic acid fermentation) → Drying in the sun

Goishi Cha(Kochi) Steaming
 Production area: Otoyō Town, Nagaoka-gun
 Season: July - August
 Process: Picking → Steaming → Aerobic fermentation(koji fermentation) → Pickling (lactic acid fermentation) → Cutting → Drying in the sun

Awards History

World Green Tea Contest 2020: Special Prize
 Japan Tea Selection Paris 2020: Silver Prize
 Fujinokuni's Top 100 Teas
 from Mountainous and Hilly Regions: 2021-2023
 Nihoncha Award 2023
 Post-fermented Tea Category:
 Jury's Encouragement Prize



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Japanese Lactic Acid Fermented Tea

Bodai Sancha

菩提酸茶





What is Bodai Sancha

Bodai Sancha is a post-fermented tea produced by the lactic acid fermentation of tea leaves from Toyosawa, Fukuroi City, Shizuoka Prefecture (commonly known as the Bodai District), using natural lactic acid bacteria. The 'San' in Sancha denotes 'acid,' reflecting the tea's acidic nature. This tea's lactic acid fermentation process traces its origins back to the 'Bamboo Tube Sour Tea' from Yunnan Province in China. The term 'Sancha' in Bodai Sancha combines the regional name with the sour profile characteristic of this tea. The tea leaves have a black appearance, and the brew is a pale yellow, distinguished by its refreshing citrus aroma and a notable sourness from the lactic acid fermentation.

Lactic Acid Fermented Tea

Bodai Sancha is crafted biannually, during the autumn and winter seasons. The autumn-winter harvest, known as 'Shuto Bancha' — where 'bancha' signifies tea made from more mature and hardened leaves — is picked in early October. The winter harvest, called 'Kancha,' is gathered from mid-January to early February. The leaves are steamed using a conveyor belt steamer and then undergo a patented lactic acid fermentation process for about four weeks, during which the tea leaves develop their characteristic sour flavor. After fermentation, the tea leaves are sun-dried in a greenhouse, where an eco-friendly system circulates solar-heated water to maintain an optimal drying environment, resulting in the finished product.

How to Enjoy Bodai Sancha

Bodai Sancha Extracting

1. Preheat the teapot with hot water, then discard.
2. Add 3g tea leaves, pour 100ml boiling water, cover for 3 minutes.
3. Pour and enjoy your tea, adjusting leaves or steeping time to taste.

How to make tea porridge

Ingredients: 1 cup of rice, 1.5L water, 8g Bodai Sancha tea leaves, 3g salt.

1. Place Bodai Sancha tea leaves into a cloth bag or non-woven tea pack. This prevents the need to strain them later.
2. Add water, the tea leaves bag, and salt into a pot. Bring it to a boil, then simmer for 5 minutes.
3. Without removing the tea leaves bag, add the rinsed and drained rice to the pot. Cook on high heat for 15-20 minutes, gently stirring the rice occasionally, until it is fully cooked and soft.
4. (Optional) Add steamed sweet potatoes, beans, pickles, or other ingredients to enhance the flavor according to your taste.

harvesting

steaming

anaerobic environment

lactic acid fermentation

sun drying

finished

