

CTC TEA PROCESSING & PACKAGING PLANT

Complete Turnkey Solutions for **CTC Tea**
Manufacturing & Packaging

- 🛡️ **Hygienic Processing**
- ⚙️ **Advanced Technology**
- 🏆 **Premium Quality**
- 📦 **High-Speed Packaging**

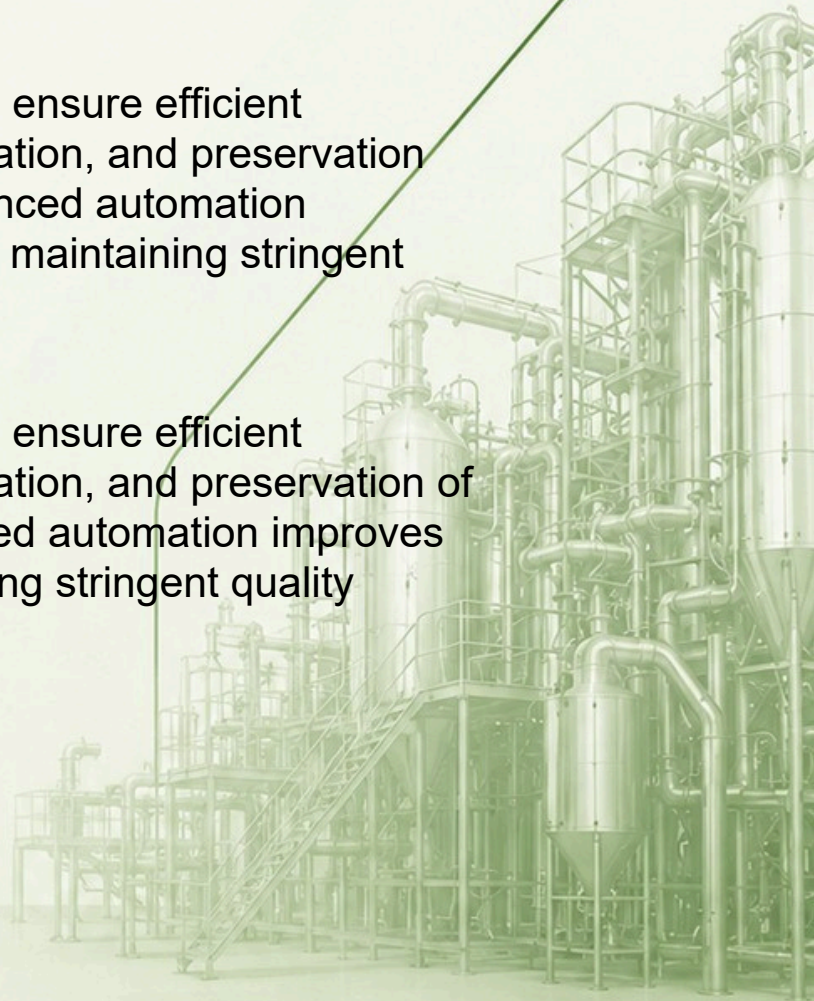


COMPANY OVERVIEW

Salvin Industries provides complete turnkey solutions for CTC Tea Processing Plants, offering advanced systems for tea leaf handling, withering, rolling, fermentation, drying, sorting, and packaging. Our solutions are designed to maximize productivity while maintaining tea quality and consistency.

Our modern processing technologies ensure efficient manufacturing, uniform granule formation, and preservation of tea aroma, flavor, and color. Advanced automation improves operational efficiency while maintaining stringent quality standards.

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CTC TEA

PRODUCT RANGE



Key Features

- Hygienic Tea Processing
- Uniform Granule Formation
- Automated Production Systems
- Efficient Oil Management
- Advanced CTC Technology
- Consistent Flavor & Aroma
- High-Speed Packaging
- Quality Assurance & Food Safety

THE PROCESS

01 Fresh Tea Leaf Receiving

Freshly harvested tea leaves are received and inspected for quality. Proper selection ensures high-quality tea production and consistent processing performance.



02 Withering

Tea leaves are spread in withering troughs where moisture content is reduced under controlled airflow. This prepares the leaves for efficient processing.



03 CTC Crushing, Tearing & Curling

Leaves pass through specialized CTC machines that crush, tear, and curl them into characteristic tea granules. This step develops the tea structure required for strong liquor.



THE PROCESS

04 Fermentation / Oxidation

Processed leaves undergo controlled oxidation to develop color, aroma, flavor, and strength. This is a critical stage in black tea manufacturing.



05 Drying

Fermented tea is dried using hot-air dryers to stop oxidation and achieve the required moisture level. Proper drying ensures shelf stability and quality retention.



06 Sorting & Grading

Tea granules are sorted into different grades using vibratory sieves and grading machines. This ensures product consistency and market-specific classifications.

THE PROCESS

07 Blending

Different tea grades are blended according to product specifications. This provides consistent flavor, color, and aroma across batches.



08 Packaging & Sealing

Tea is packed into pouches, cartons, tea bags, or bulk packs using automated filling and sealing systems. Packaging protects freshness and aroma.

09 Finished Product Dispatch

Finished products are stored under controlled conditions and dispatched efficiently to distributors, retailers, and customers.



THANK YOU

FOR YOUR TIME & CONSIDERATION

We look forward to building a successful and long-term partnership with you through innovative CTC Tea processing solutions and reliable engineering expertise.



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OUR WEBSITE



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