

# GLT

***GROWING-LEADER***



**GROWING-LEADER TRADING CO.,LTD.**  
**GROWING-UP INTERNATIONAL CORP.**  
**GROWING-LINK DEVELOPMENT LTD.**

No.31, 3 Alley, 75 Lane, Sec.2, Tai Ping Road, Tsao Tuen, Nantou, Taiwan.  
TEL: 886-49-2337927 (rep. line); e-FAX: 886-49-2337928  
EMAIL: [growing8@growing8.com](mailto:growing8@growing8.com)  
URL: <http://www.growing8.com>



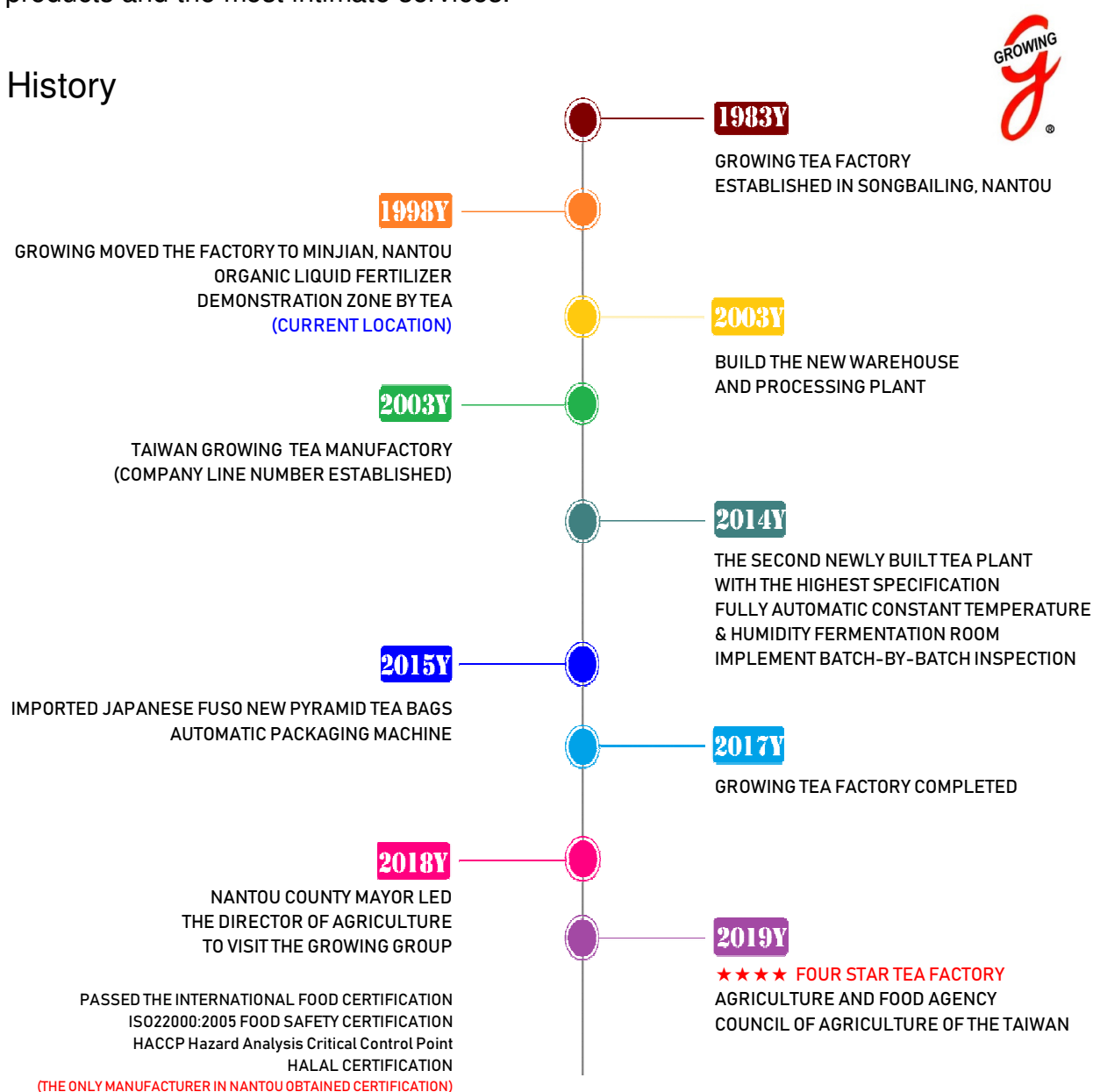
*Growing-Leader Trading Co., Ltd.*

## 1. Company Profile

TAIWAN GROWING TEA MANUFACTORY was established by our Growing group subsidiary in 1983. Production place is located in middle part of Taiwan, Nantou County, which has the largest tea garden area and the highest output in Taiwan. Our group have spent nearly 35 years from tea demonstration zone by organic fertilizer to a self-supporting tea factory. Refine the sincerity of the bright golden spring soup provides customers with reliable products and services.

Follow international food safety and national food hygiene standards, and international religious food safety, the tea factory has obtained ISO22000, HACCP, SGS, Halal HALAL and other international food safety certifications, bringing more protection to consumers, and it is also the leader of commercial tea factories. Committed to continuous innovation with the highest standard of quality control, expect to bring consumers the best quality products and the most intimate services.

### History



### 3. Eat Safety



#### ▲ Tea plantation application plan form

**製作茶園108年第二季用藥計畫表**

第一次施藥(採收後 8-12 天施藥)

品牌/品名	ppm	使用倍數	安全採收期	防治對象
嘉泰 納乃得 500g	1	900	21 天	小綠茶蟬
台聯 龍芬隆 500cc	15	2000	15 天	捲葉蛾類
住友 克熟淨 250g	1	1500	21 天	赤葉枯病

第二次施藥(採收後 18-22 天施藥)

品牌/品名	ppm	使用倍數	安全採收期	防治對象
雅飛 因滅丁 500cc	0.05	2000	12 天	茶捲葉蟲
日佳 脫芬隆 250cc	10	1500	12 天	茶 薊 馬
雅飛 脫芬隆 250g	5	1500	9 天	葉 綫 類

第三次施藥(採收前 15 天施藥)

品牌/品名	ppm	使用倍數	安全採收期	防治對象
雅飛 因滅丁 500cc	0.05	2000	12 天	茶捲葉蟲
道禮 關德特 100cc	3	2000	12 天	茶 薊 馬
生力 培 丹 500g	1	1000	6 天	小綠茶蟬

(附註)  
如發現捲葉蟲密度較高的區區,第二次施藥 脫芬隆 改或 關德特來防治

A:病蟲害防治效果會因茶園自主管理,茶園周邊環境和氣候變化的不同而有所差異。  
B:原則上依以上藥劑組合為施藥重點,若有突發病蟲害時,視當時情況再做調整。  
C:施藥日期僅供參考。  
實施施藥日期,視茶葉生長高度與病蟲害發生狀況而隨機調整。

#### ▲ Tea plantation application record form

**茶葉茶園施藥紀錄**

茶農: 楊文龍 品種: 金皇 採收季節: 夏

茶園地段/地號: 新光段 / 段字第 0069 號 面積: 0.45/1.9 畝 採收數量: 1413

上季採收日 (107 年 5 月 11 日) 本季採收日 (108 年 6 月 26 日) 採收天數: 46

第一次施藥日期 108 年 5 月 17 日

用藥種類	許可證字號	用劑量	稀釋倍數	安全天數	施藥者簽章
哈奇(脫芬隆)15%	證字第 0069 號	1500 倍	12 天	楊文龍	
納乃得	證字第 2349 號	1500 倍	21 天	文	
阿比司(克熟淨)2%	證字第 0522 號	2000 倍	14 天	文	
國威司	證字第 0558 號	2000 倍	12 天	文	

第二次施藥日期 108 年 5 月 28 日

用藥種類	許可證字號	用劑量	稀釋倍數	安全天數	施藥者簽章
依伐特	證字第 0009 號	800 倍	12 天	楊文龍	
瑞夫大	證字第 0005 號	500 倍	12 天	文	
國威司	證字第 0004 號	600 倍	12 天	文	
國威司	證字第 0558 號	2000 倍	12 天	文	

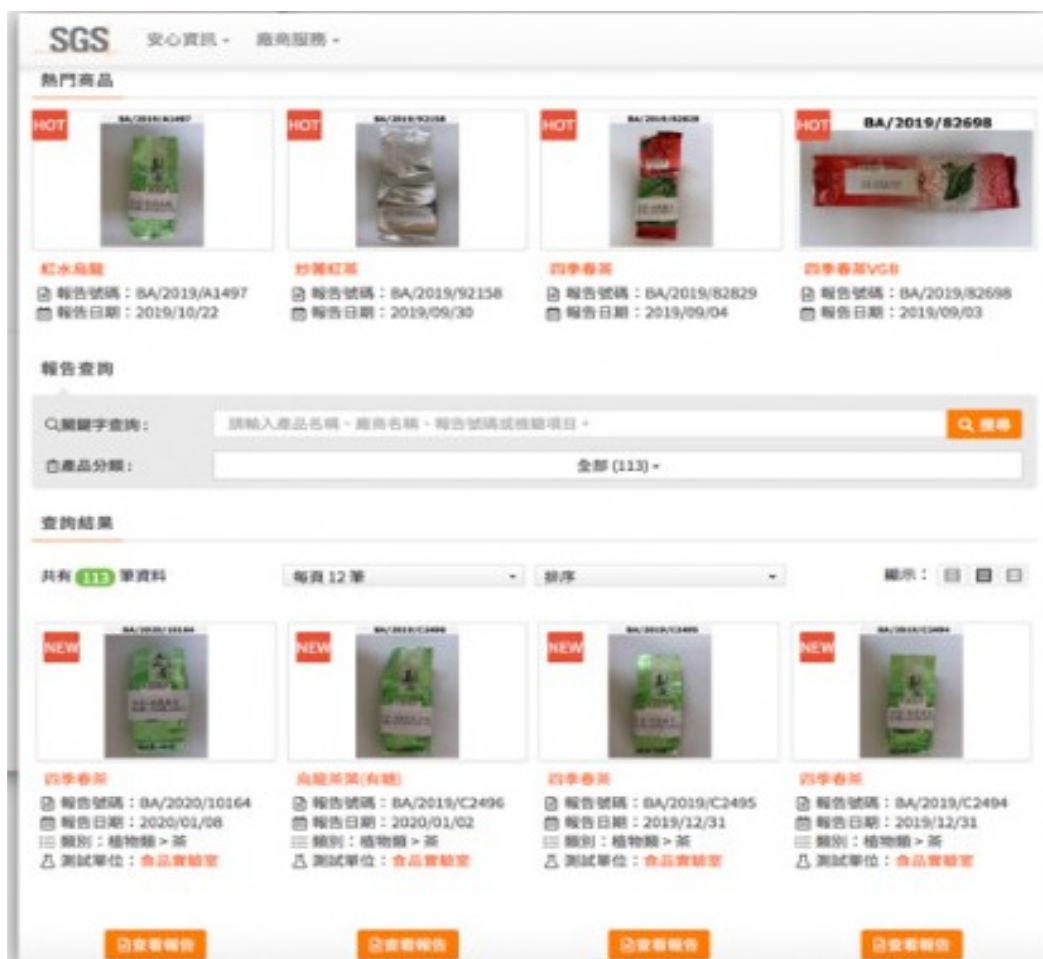
第三次施藥日期 年 月 日

用藥種類	許可證字號	用劑量	稀釋倍數	安全天數	施藥者簽章

## 4. Food Safety Platform



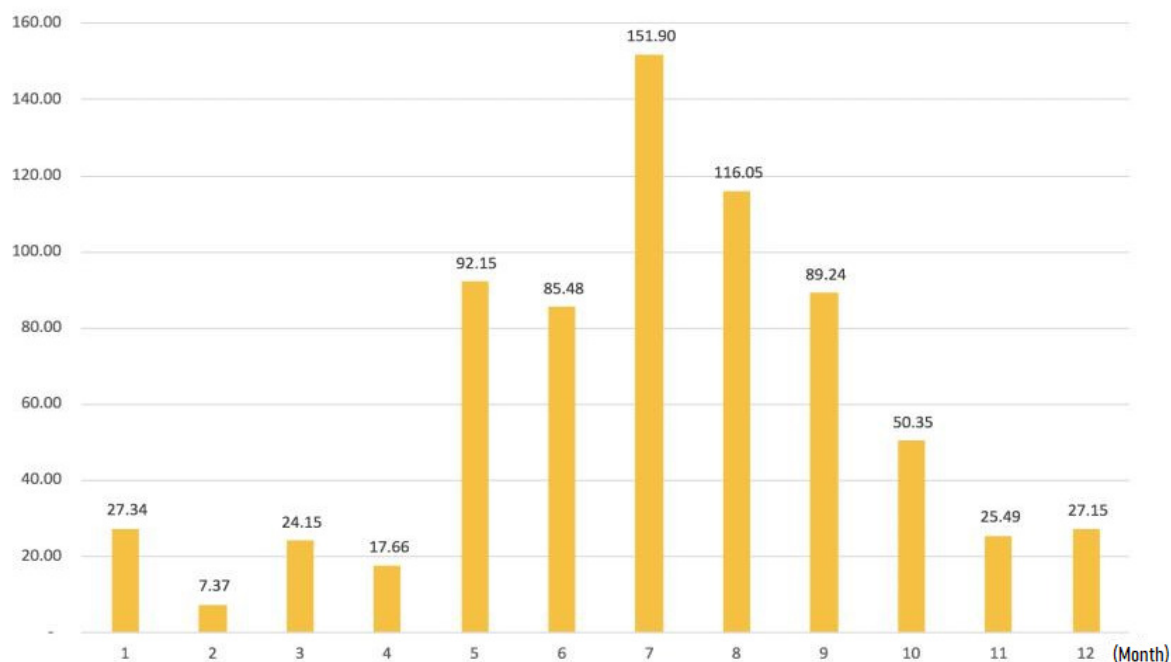
### ▲ Batch by batch inspection





## 5. Production Data

**2019 Total quantity of tea flush harvested (Ton)**



**TOTAL TEA FLUSH HARVESTED: 714.32 TONS**

**TOTAL DRIED TEA PRODUCTS: 142.86 TONS**

**TOTAL FINISHED PRODUCTS PER MONTH: 11.91 TONS**

**(SELF-PRODUCE)**

## ▲ International Safe Food Certification



**HACCP**



**ISO22000**



**HALAL**

## Freshest Products

We are the tea maker and also work directly with other tea farmers at the source. This enables us to have far greater in-depth knowledge across our entire product line, and allows us to ensure consistency with regards to high quality, flavor profile, and compliance with all food safety standards.



## Tailored Blending

For clients with distinctive requirements or ones with creative and original ideas, our Tailor Blend program provides all the resources to help you create a bespoke and unique blend exclusively for your needs.



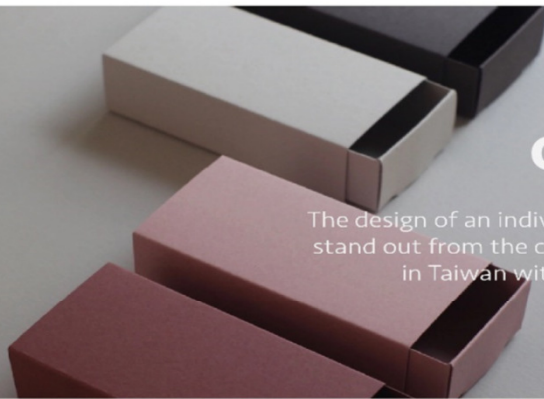
## Competitive Pricing

In an industry typically steeped in countless layers of middlemen, our direct farm-to-doorstep product flow enables us to provide the freshest products at tremendously competitive pricing.



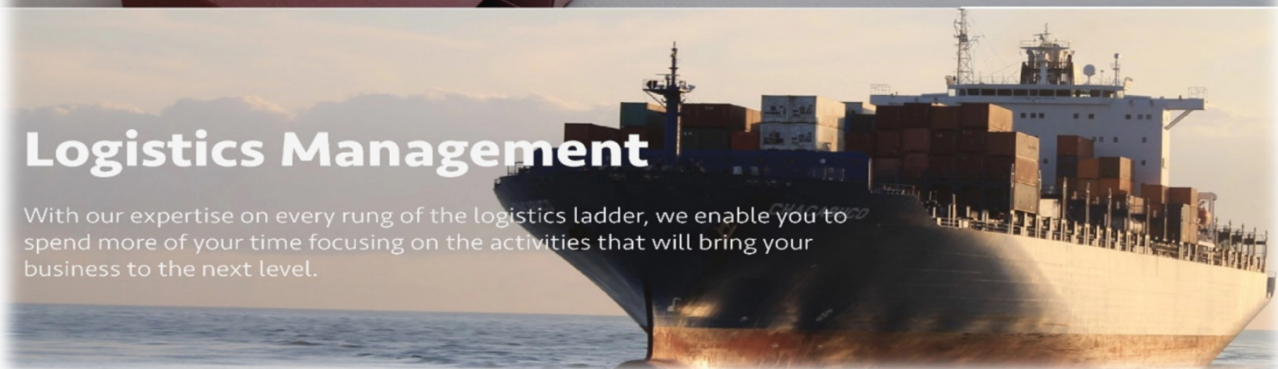
## Customized Packaging

The design of an individual packaging offers a fast and cost-effective way to stand out from the competition. Our program helps you to print packaging in Taiwan with your own design and offers you customized packing.



## Logistics Management

With our expertise on every rung of the logistics ladder, we enable you to spend more of your time focusing on the activities that will bring your business to the next level.



## 6. Product Display

Black Tea					
Product Name	Origin	Packing Specification	Degree of fermentation	Annual supply	Active Ingredient
Ily Black Tea (FOP)	Sri Lanka	Filter-free tea bag / Pyramid tea bag	70~80%	7tons	Tea leaf
Ceylon Black Tea (OP)	Sri Lanka	Filter-free tea bag / Pyramid tea bag	60~70%	20tons	Tea leaf
Luhana Black Tea (Pekoe)	Sri Lanka	Filter-free tea bag / Pyramid tea bag	60~70%	7tons	Tea leaf
Kenya Black Tea (OP)	South Africa	Filter-free tea bag / Pyramid tea bag	60~70%	7tons	Tea leaf
Assam Black Tea (PS)	Taiwan	Filter-free tea bag / Pyramid tea bag	60~70%	20tons	Tea leaf
Paleo-flavored Black Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60~70%	20tons	Tea leaf
Indian Black Tea (BOP)	India	Filter-free tea bag / Pyramid tea bag	70~80%	20tons	Tea leaf
Lychee Black Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60~70%	20tons	Tea leaf, Edible spices
Rose Black Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60~70%	20tons	Tea leaf, Edible spices
White Peach Black Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60~70%	20tons	Tea leaf, Edible spices
Blueberry Black Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60~70%	20tons	Tea leaf, Edible spices

Green Tea					
Product Name	Origin	Packing Specification	Degree of fermentation	Annual supply	Active Ingredient
Fried Green Tea (Strip)	Taiwan	Filter-free tea bag / Pyramid tea bag	0	20tons	Tea leaf
Fried Green Tea (Spherical)	Taiwan	Filter-free tea bag / Pyramid tea bag	0	20tons	Tea leaf
Fried Green Tea (Sheet-shaped)	Taiwan	Filter-free tea bag / Pyramid tea bag	0	15tons	Tea leaf
Jasmine Green Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	0	20tons	Tea leaf, Jasmine
Roasted Rice Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	0	15tons	Tea leaf, Brown rice
Rose Green Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	0	15tons	Tea leaf, Edible spices

Oolong Green Tea					
Product Name	Origin	Packing Specification	Degree of fermentation	Annual supply	Active Ingredient
Taiwan Alishan Green Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	30~50%	100tons	Tea leaf
Taiwan Jinxuan Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	30~50%	15tons	Tea leaf
Vietnam Jinxuan Tea	Vietnam	Filter-free tea bag / Pyramid tea bag	30~50%	20tons	Tea leaf
Wenshan Green Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	30~50%	20tons	Tea leaf
Fried Wenshan Green Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	30~50%	20tons	Tea leaf

Oolong Tea					
Product Name	Origin	Packing Specification	Degree of fermentation	Annual supply	Active Ingredient
Four Seasons Spring Tea (TGA)	Taiwan	Filter-free tea bag / Pyramid tea bag	20%	50tons	Tea leaf
Four Seasons Spring Tea (TGB)	Taiwan	Filter-free tea bag / Pyramid tea bag	30%	50tons	Tea leaf
Four Seasons Spring Tea (VGB)	Taiwan	Filter-free tea bag / Pyramid tea bag	30%	50tons	Tea leaf
Golden Oolong Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	40%	50tons	Tea leaf
Golden Phoenix Oolong Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60%	50tons	Tea leaf
Charcoal Oolong Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	70%	50tons	Tea leaf
Fried Oolong Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	80%	50tons	Tea leaf
Lychee Oolong Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60%	50tons	Tea leaf, Edible spices
White Peach Oolong Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60%	50tons	Tea leaf, Edible spices
Sakura Oolong Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60%	50tons	Tea leaf, Edible spices
Citrus Oolong Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60%	50tons	Tea leaf, Edible spices
Cranberry Oolong Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60%	15tons	Tea leaf, Edible spices
Osmanthus Oolong Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60%	15tons	Tea leaf, Edible spices
Rose Oolong Tea	Taiwan	Filter-free tea bag / Pyramid tea bag	60%	15tons	Tea leaf, Edible spices

Fruit Tea					
Product Name	Origin	Packing Specification	Degree of fermentation	Annual supply	Active Ingredient
Cranberry Fruit Tea	Taiwan	25kg / Pyramid tea bag			Roselle, Apple, Spices, Stevia Leaves
Apple Fruit Tea	Taiwan	25kg / Pyramid tea bag			Apple, Roselle, Orange Peel, Spices, Stevia Leaves
Nanyang Fruit Tea	Taiwan	25kg / Pyramid tea bag			Apple, Roselle, Orange Peel, Spice, Stevia Leaf, Coconut
Peach Fruit Tea	Taiwan	25kg / Pyramid tea bag			Apples, Rose Hips, Citric Acid, Spices, Licorice Root
Black Carrie Fruit Tea	Taiwan	25kg / Pyramid tea bag			Roselle, Apple, Spices, Elderberry, Grapefruit Peel, Lemon Peel, Orange Peel, Black Currant
Raspberry Fruit Tea	Taiwan	25kg / Pyramid tea bag			Roselle, Apple, Spices, Stevia Leaves, Rose Hips, Black Currant
Wild Berry Fruit Tea	Taiwan	25kg / Pyramid tea bag			Roselle, Orange Peel, Natural Spices, Apple, Rose Hip, Elderberry, Stevia Leaf, Strawberry, Blackberry, Raspberry, Blueberry

Additional product					
Product Name	Origin	Packing Specification	Degree of fermentation	Annual supply	Active Ingredient
Chun Mee	Taiwan	30kg / 15kg			Tea leaf
Four Seasons Spring Tea Fannings	Taiwan	30kg / 15kg			Tea leaf
Oolong Tea Fannings	Taiwan	30kg / 15kg			Tea leaf
Tea Head (Ercai)	Vietnam	30kg / 15kg			Tea leaf
Tea Head (Ercai)	Taiwan	30kg / 15kg			Tea leaf
Tea Stem	Taiwan	30kg / 15kg			Tea leaf



## 7. Taiwan Four Seasons Spring Tea Manufacturing Process

1. Taiwan tea flush / Packaging materials / Acceptance of deoxidizer →  
2. Storage → 3. Sun withering → 4. Indoor withering → 5. Tossing →  
6. Stir fixation → 7. Rolling → 8. Preliminary drying → 9. Cloth kneading tea  
→ 10. Pile up (mix evenly) → 11. Secondary drying and primary magnetic  
separation (A type dryer / magnet adsorption) → 12. Packaging (60 kg / bag)  
→ 13. Outsourcing the branches → 14. External inspection → 15. Storage  
→ 16. Screening and secondary magnetic separation (Fenggu machine / magnet  
adsorption) → 17. Packaging (18 kg / bag) → 18. Storage → 19. Shipment.



▲ Sun withering



▲ Tossing



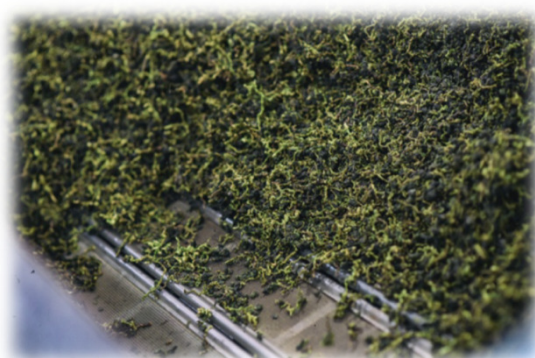
▲ Static fermentation



▲ Stir Fixation



▲ Rolling



▲ Drying



Step1

## WITHERING

Put the freshly picked tea leaves outdoors, the sunlight let the tea flush lose some water naturally, then the leaf gloss disappears into a wave shape, the disappearance of the leaf gloss makes the surface appear undulating, the hands feel soft when touched, this is called "sunlight withering"



Step 2

## TOSSING

Using the bamboo weaving machine to rotate the tea flush against each other to destroy the leaf edge cells, the air can smoothly enter the cells inside the tea leaves, strengthen fermentation to make tea more fragrant.



Step 3

## STATIC FERMENTATION

The chemical action produced by the tea cells in contact with air to achieve the fermentation effect, **GROWING** factory uses the "constant temperature and humidity system" to control temperature and humidity to maintain the good fermentation quality.



Step 4

## STIR FIXATION

Use the high temperature of the wok to kill the leaf cells, let the enzymes in tea flush are inactivated, stop the fermentation of tea flush, when roasting the tea flush, the original odor smell of tea leaves will disappear, at the same time, the fragrance of tea leaves is gradually disseminated.



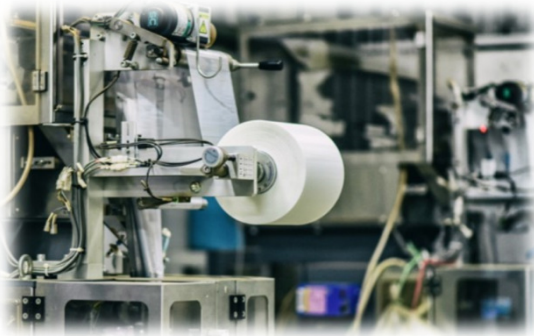
## 8. Pyramid tea bag manufacturing diagram



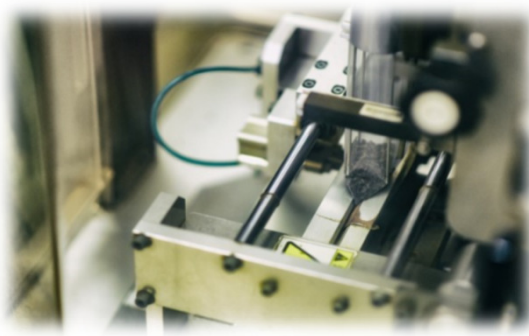
▲ Tea bag manufacturing process



▲ Tea bag manufacturing process



▲ Tea bag manufacturing process



▲ Tea bag manufacturing process



▲ Outer bag packaging



▲ Outer bag packaging

