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Introduction

China claims the first human use of tea began more than 5,000 years ago in their country. India claims Buddha was the first man to drink tea. Whatever the case tea is a major beverage in almost every society around the world. This chapter provides an overview of history, the products, processing and world outlook for green tea. It also provides an overview of the Australian green tea industry history and current situation.

Tea originated in Asia and was taken to Japan by Buddhist monks and to European countries by merchants. Today, green tea is widely consumed in Japan, China, and other Asian nations and is becoming increasingly popular in Western countries.

The health benefits of green tea are increasingly being promoted with some reports suggesting green tea may have the ability to help prevent cancers of the skin, esophageus, stomach, colon, pancreas, lung, bladder, prostate, and breast. Medical interest in green tea is centred on chemicals known as polyphenols (poly-fenols), which have antioxidant properties¹.

The only plant species used in tea production is *Camellia sinensis*. This plant produces many varieties that in turn can produce many types of teas. The differences are based on where the tea is grown, how it is grown, harvested, processed and packaged. The character, flavour and body of quality tea is more complex than coffee. Some people have likened tea to wine where different varieties and geographical growing areas and processing distinguish each product.

The process for making tea originated in China and was transplanted by the British to India and Ceylon in the 19th Century and to Kenya in the 20th Century. Like coffee plants, tea likes hot days, cool nights, and plenty of rain. And, also like coffee, most high quality tea is grown at higher altitudes in mountainous regions (Licht 2001).

More tea is consumed worldwide than any other beverage with the exception of water. Outside of China, the three largest tea consumers are the Republic of Ireland, the United Kingdom, and Turkey. Just as each country produces a different variety of tea, so too does each country produce a different beverage that they call "tea" or "tay", "cha" or "chai".

¹ The American Cancer Society
http://www.cancer.org/docroot/ETO/content/ETO_5_3X_Green_Tea.asp?sitearea=ETO

Types of Tea

Tea is usually classified into three groups according to different processing methods:

- Fermented tea (black tea)
- Non-fermented tea (green tea)
- Semi-fermented tea (oolong tea).

Louis Pasteur in the 19th Century used the term fermentation in a narrow sense to describe the changes brought about by yeasts and other microorganisms growing in the absence of air (anaerobically).

Black tea is fully processed and black in appearance. The tea is allowed to ferment and is amber in colour when brewed. Some black tea is set on screens and smoked for flavouring. Black teas contain more caffeine than their counterparts, green and oolong, and are more familiar to Westerners.

Oolong tea was developed in Taiwan in the mid-nineteenth century. This tea has a different processing method again and produces a fragrant, distinctive sweet aftertaste.

The Chinese and the Japanese have been making green teas for centuries and they have developed it into an art form. Green tea is made by taking young fresh leaf and applying a special processing method. Green tea is light green in appearance with a delicate and subtle taste.

Green tea is classified into several different kinds according to the part of the leaf used, harvesting time, cultivation methods, manufacturing and packaging methods. Almost all teas in Japan are processed into green tea.

While there is only one plant species that produces tea, *Camellia sinensis*, there are varieties that are cultivated to produce the different tea products and flavours. The main varieties currently grown in Australia are Yabukita, Sayamakaori and Okuhikaori. Trials of other varieties are being carried out in Victoria, Western Australia and New South Wales. Access to plant material is restricted to growers contracted with specific companies.

Japan

Japanese consumption of green tea is approximately 100,000 tonnes per annum, 90,000 tonnes of which are produced domestically. The remainder is imported. Future increases in consumption of green tea in Japan must be met by an increase in imports because domestic production cannot expand any further.

Health conscious consumers, an aging population and innovation in the beverage market with canned tea products are driving the consumption of green tea in Japan. In 1997, canned tea beverages were 27% of the soft drink retail market (Licht 2001).

On the supply side, the number of Japanese farmers producing green tea has been declining; the area in production has remained static as has the quantity produced (Figure 1).

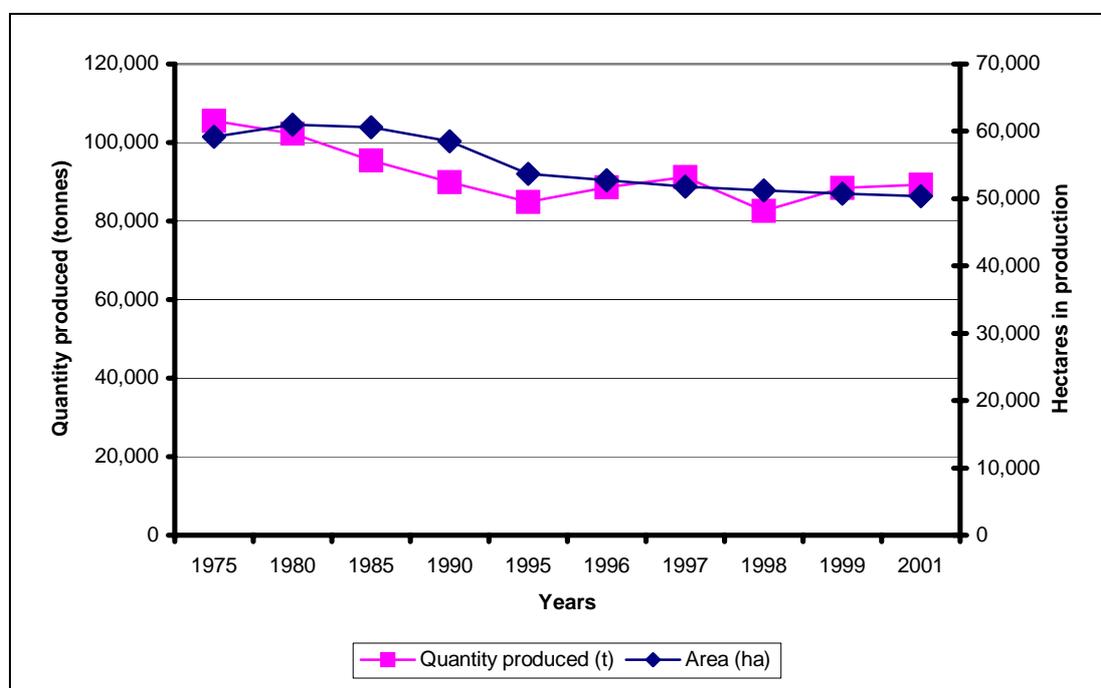


Figure 1: Japanese green tea - trends in production area and quantity produced²

Green tea produced in North East Victoria is grown for Japanese markets. The fresh leaf is processed at Wangaratta into crude tea and shipped to Japan for final grading, blending, further processing where required, and packaging.

A processing factory requires significant capital to build and operate. As a result, fresh leaf is the marketed commodity and it is unlikely that individual farms will process fresh leaf and sell a finished product.

² Data for Figure from Licht 2001

China

China has the largest area of production of tea in the world. More than one thousand different tea varieties are cultivated across different regions.

Consumption of tea in tea bags is popular in China and this is expected to increase, however the consumption of canned tea is expected to increase even more. The China Drinks Industry Association claim canned tea ranks sixth in the countries popular drinks behind soft drinks, bottled water, milk, yoghurt drinks and orange juice (Licht 2001).

In 2000 the China Tea Marketing Association recorded a total production of 682,900 tonnes of which green tea made up 75% (Figure 2).

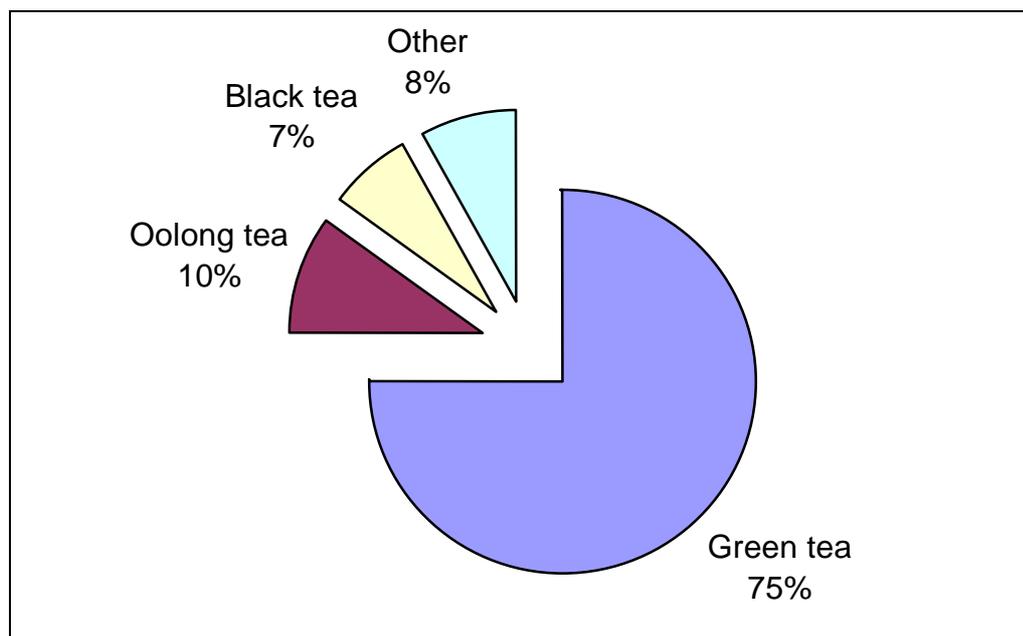


Figure 2: Chinese production of tea (year 2000)

While China may produce the most tea in the world it has a number of structural issues that limit its potential (Licht 2001). These are summarised below:

- Low quality produce threatens its reputation on world markets
- Tea production is dominated by small-scale family base operations using old and outdated equipment and methods. They lack the financial resources to modernise machinery and make their operations more efficient. More than 50% of national output is of inferior quality and can only be exported at prices lower than competitors. Many state owned import and export companies are financially struggling
- There is a lack of quality produce. Chinese teas are struggling to meet the quality requirements of major importing countries
- The Chinese tea industry has a weak institutional framework and lacks coordination leading to poor national promotion
- The centre of the Chinese tea industry is shifting away from the coastal areas into the inland rural areas and this only increases the problems of quality control.

New Zealand

Green tea in New Zealand was grown in the South Island in the Motueka area near Nelson. Historically this was a tobacco growing area and the farmers realised they had to diversify their cropping because of the effects of anti smoking campaigns that had the support of government.

The first cuttings were obtained for research purposes in 1979 and the first returns to growers occurred in 1991. At the industry's peak an area of 115 hectares was in production. The size of the tea plantations varied from 1 to 6 hectares per farm. All farms were within 30 kilometres of the factory.

The New Zealand government provided non-returnable grants to help farmers exit the tobacco industry and diversify their farm business. A number of farmers opted to diversify into green tea. A cooperative was formed that owned the harvesters and a single line processing plant.

BY 1999 the producing area had reduced to approximately 20 hectares. The decline in the New Zealand industry was due to a number of factors:

- Frosts occurred as late as November three years in succession and once in February. This destroyed the first and most valuable harvests. Growers were irrigating with trickle systems and were unable to protect the plants from frosts.
- Cold winds and rain as well as sand blasting in the windy conditions on properties close to the ocean damaged the first harvests.
- The ozone layer above the South Island of New Zealand is depleted allowing higher levels of Ultra violet (UV) light to reach plants. This depletion is largest in the month of October just before the first harvest. This left plant leaves yellowish in appearance and the dried leaf (after processing) was brown not green.
- In the rush to develop the industry insufficient research was done to determine climatic requirements relative to the local climate.
- There was only one variety used (Yabukita). Had another later flushing variety been used better results may have been obtained.
- The farmers contracted themselves to one company and were paid the same price regardless of quality.

The factors that led to the decline in the New Zealand green tea industry were primarily technical issues that limited growth and profitability.

Tasmania

The Tasmanian Department of Primary Industries imported tea plants into Tasmania from Japan in the early 1990s. The tea was grown experimentally at five sites across Tasmania: Devonport, Scottsdale, Grove, Derwent Valley and Bothwell. The experimental sites were small scale (approximately 3 by 15 metre rows).

At Devonport the salt laden sea breeze damaged the tea plants. At Grove, the tea plants did not do well in the waterlogged soils. In the Derwent Valley and at Bothwell frost reduced plant numbers. Scottsdale however successfully produced green tea plants.

A mini-processing plant was used that had approximately 2 kilograms per batch and three batches per hour capacity to assess the viability of tea production for local producers and Japanese investors. This was an experimental unit and a small, scaled down version of the commercial plant that has been established at Wangaratta in North East Victoria.

This project produced excellent quality tea as assessed by Japanese tea distributors and the government research station in Shizuoka, Japan. This gave Japanese tea investors confidence in tea production in Australia and initiated investments in Victoria and Western Australia using the planting material imported into Tasmania. Unfortunately for Tasmania the research funding for green tea terminated prior to a commercial development in the state.

In 1998 Dr Gordon Brown³ established a small commercial site from plants left over from the research trials and a small processing plant has been established. Product has been marketed in Hobart since 2001 and due to market response this small site has been expanded and now occupies 0.3 hectares. Expansion is planned, including the addition of new growers to service the existing markets and to meet demand from new markets.

³ Dr Brown kindly provided a synopsis on the state of the green tea industry in Tasmania, his contact details can be found in the references section

New South Wales

The NSW Department of Primary Industries in partnership with the Japanese company Kunitaro Co Ltd, established green tea plantations near Gosford (north of Sydney) in 1998. The varieties planted included Yabukita and Sayamakaori.

The quality of the green tea has been subjectively and objectively assessed as being excellent. The first harvest takes place in September or October and this product is processed to target the high value gift market in the New Year period in Japan and other Asian countries.

Kunitaro Co Ltd has purchased a property on the central coast of NSW and is focusing their production study on the use of nitrogen and shading to produce high quality drinking tea. Their aim is to increase the hectares planted on the Central coast and lower Hunter Valley over the next 10 years.

Plans are in place to establish a large scale processing plant located at Somersby on the Central Coast of NSW (Nguyen 2004).

Western Australia⁴

Following interest from a Japanese tea company, the Manjimup area (34.1° south, 279 m altitude) was defined by the Department of Agriculture and Food as a suitable place to grow green tea in 1997. This established horticultural area has good water supplies, acid soils, no frosts in spring and temperatures rarely exceed 35 °C. The Manjimup area is similar to tea areas in Japan, except for higher radiation and lack of rain in summer.

In 2000, a small research block, comprising ten Japanese varieties, was planted at Manjimup Horticultural Research Institute by the Department of Agriculture and Food. Original plants were obtained from Tasmania, Victoria and Japan. The block has been used as a mother plant block to supply nursery cuttings and to obtain important agronomic information on how to grow green tea in the Manjimup area. The block is now being used to collect data from fresh leaves on the chemical analysis of the different varieties and flushes. The chemical analysis data is being collected to provide quality indicators.

A small area was hand harvested in 2004 from small plots of four-year old plants and eight flushes were obtained from mid October to the end of March. First yields of 'wet' green tea were calculated at 6 tonnes per hectare (total yield from all harvests). Yields from the Yabukita and Sayamakaori varieties were similar. Specialised two-person machines for pruning, skiffing and harvesting have now been purchased which will enable better information to be obtained in the future on flushing times and yields. Initial appraisals by Japanese tea firms of hand-processed tea have been promising. A small commercial processing plant is required in

⁴ The information on Western Australia was kindly supplied by Mr John Burt. His contact details can be found in the references section

the near future, which will enable a better appraisal of the quality of the semi-processed leaf tea.

The Green Tea Partnership Group has managed the development of green tea in the Manjimup area since 2003. This group consists of representatives from State Government Departments, the Shire of Manjimup, a grower chairperson from the New Opportunities for Australian Horticulture Project and a nurseryman. It is working with a Japanese tea company to develop a commercially viable green tea industry in the Manjimup area.

A private nurseryman and the Forest Products Commission are growing over 50,000 plants in mother blocks to enable significant supply of plants to farmers from 2008 onwards. Small demonstration farms were planted in Manjimup in 2004 and 2005. Future development of this industry rests heavily on the commissioning of a processing plant to provide semi-processed leaf (aracha) for quality and market assessment.

North East Victoria

The Australian Green Tea Growers Association (AGTGA) was formed in June 2000 with the aim of creating a viable and united Australian green tea industry. Most of its members are growers of Japanese green tea in North East Victoria.

The AGTGA is a not-for-profit association that organises meetings, training events and seminars, provides leadership in information creation and distribution, and establishes relationships with other organisations that help improve and advance their interests and those of the industry.

The major milestones in the development of Japanese green tea in North East Victoria are described as follows:

- January 2000, first meetings of potential growers
- April 2000, Japan trip for potential growers
- June 2000, AGTGA foundation and incorporation
- February 2001, Regional Assistance Program funding
- May 2001, first commercial planting (Mt Beauty)
- June 2001, appointment of part-time Project Manager over three years
- October 2004, Ito En Australia Pty Ltd appointment of a technical field officer and opening of Ito En Australia Pty Ltd processing factory (Wangaratta)
- November 2004, first commercial harvests of Japanese green tea.

Currently (May 2006) there are eleven growers of Japanese green tea in North East Victoria with a total of 75 hectares planted.

Further information about the growers of Japanese green tea in North East Victoria can be found in Chapter 11 of this Growers Guide.

Ito En Australia Pty Ltd

Two brothers formed Ito En Limited in 1966 in Japan with the primary goal to purchase green tea leaves for the Japanese market. Today, the Japan-based company has grown to be the leading international green tea conglomerate with over four thousand employees. In addition to green tea, the company is constantly developing innovative products such as fruit and vegetable juices, canned green tea, coffee and health drinks for the international market.

In 1989, Ito En Limited perceived that the production of green tea leaves in Japan could not meet the projected demand due to the introduction of canned green tea. Consequently, the company began exploring alternative green tea production areas like China, South America, Africa and New Zealand, which were not ideal. An offshoot of this led to Ito En Limited's movement to explore "clean and green" Victoria from 1989 to 1991 as a viable option, complementary to its successful business dealings with organic carrot producers in New South Wales.

Initial research of Australian conditions seemed promising and further in-depth investigations indicated that Victorian soil was suitable for producing green tea that was at par with the Japanese standard. In 1994, Ito En Australia Pty Ltd, a wholly owned subsidiary of Ito En Limited, was incorporated in the state of Victoria. Although the importing of green tea seedlings was a drawback due to the strict Australian quarantine regulations, an alternative option of sourcing seedlings locally from Tasmania resulted in the successful commencement of business in Victoria.

The introduction of commercial green tea growing in Victoria is an entirely new venture that has enormous potential. Ito En Australia Pty Ltd has successfully mechanised the propagation of green tea cuttings, the transport of green tea seedlings to the growers, transplanting them into the field, as well as harvesting and transporting green tea leaves to the Wangaratta factory for processing to crude green tea.

The Ito En Group takes pride in having built a world-class reputation among its loyal patrons who highly regard its products because they are manufactured by the observance of quality standards. As an acknowledged subsidiary of the parent corporation, Ito En Australia Pty Ltd plays a vital role in the conglomerate by providing a large supply of its crude green tea for the production of Ito En's diversified top quality products. These products are displayed in renowned outlets and enjoyed by people the world over.

Ito En Limited has gained recognition as one of the top beverage producers - a manifestation of its outstanding performance in providing the world market with its superior products⁵.

⁵ For more information regarding the worldwide operations and achievements of the Ito En Group, please check out www.itoen.co.jp/eng/ and www.itoen.com

Consumer Products and Consumption

Coffee dominates the global hot drinks market in both volume and value terms. In value terms, coffee accounts for more than 70% of hot drink market whereas tea makes up almost a third of world volume sales but its value is only 20% of the market. Green tea is a segment of the total tea market (Lichts 2001).

There are many products made from green tea. Most people are familiar with loose-leaf tea and tea bags however there are many more products and some are listed below.

- Leaf (loose leaf package)
- Tea bag
- Beverages (cold tea in a can, plastic bottle or tetra pack)
- Instant tea
- Japanese bean jelly
- Green tea buckwheat noodle
- Green tea candy
- Soaps
- Bath salts
- Deodorants.

In Australia there are many green tea drink products available at retail shops. Most are imported and vary dramatically in price and quality (Table 1).

Table 1: Example of Green tea products for sale at Australian retail stores⁶

Brand Name	Origin	Manufacturer / Distributor
Butterfly	China	Fujian Holdings
Dilmah	China	Dilmah
Formosan	Taiwan	Formosan Tea Australia
Naked Foods	Imported	Naked Foods
Nutrileaf	Imported	Nutri Health Food Centre
Red Seal	China, Japan	Ancient Distributors
Sen-Cha	Japan	Jun Pacific Corporation
Healtheries	Germany	Healtheries
Lipton	India	Unilever

⁶ This information was sourced from Choice Magazine who did a survey on pesticide residues in tea products available on supermarket shelves in Australia, www.choice.com.au

Brand Name	Origin	Manufacturer / Distributor
Madura Tea	Asia, Australia	Madura Tea Estate
Natures Cuppa	Sri Lanka	Eat Rite
Nerada	Indonesia	Nerada Tea
Planet Organic	Sri Lanka	Planet Tea
Teas of Ceylon	Sri Lanka	Oppidan
Tetley	Imported	Tetley
Toyono	China	Oriental Merchant
Twinings	Indonesia	Manassen Foods

The Australian Food and Grocery Council Tea Industry Forum has compiled this information summarising consumption of tea in Australia. The tea market in Australia is worth A\$263m and is segmented into five major categories (Appendix 1: Tea Market in Australia).

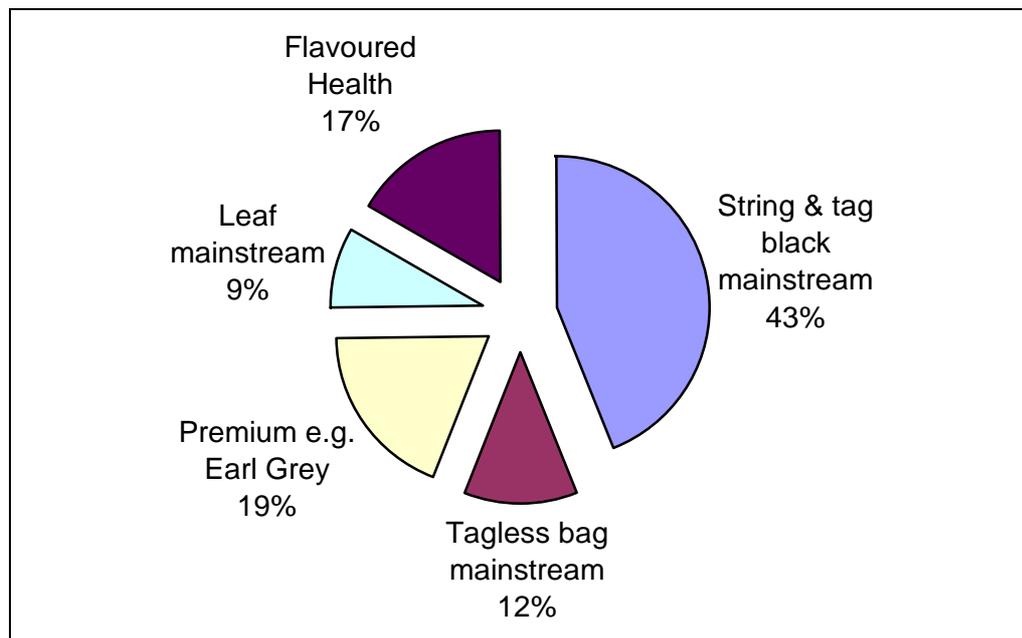


Figure 3: The Australian tea market by segment and value 2003)

Green tea is part of the flavoured health segment that is worth A\$43.7m. The major products in this segment are herbal tea and green tea (Figure 4).

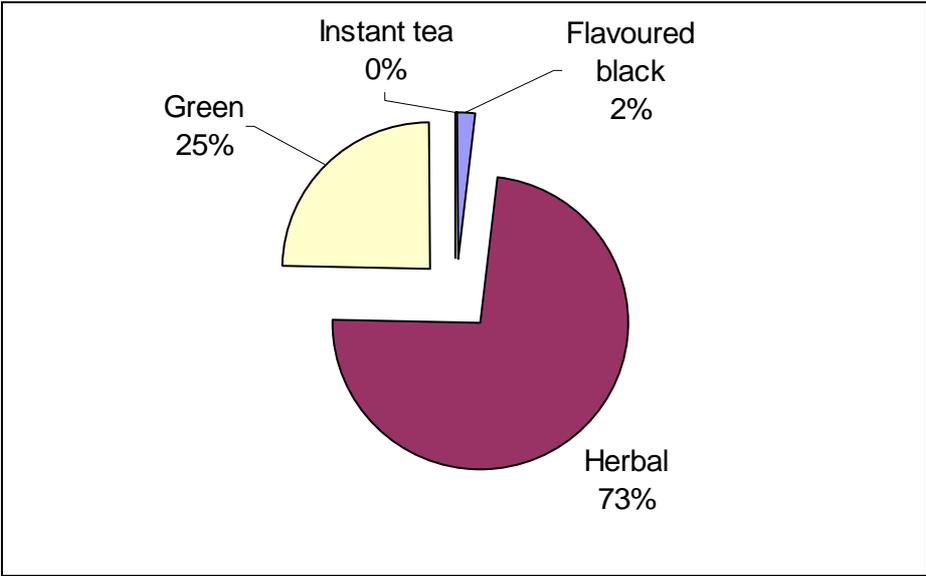


Figure 4: Breakdown of the flavoured tea market in Australia

Further information on the Australian tea market can be found in (Appendix 1: Tea Market in Australia).

In the United Kingdom⁷ the consumption of tea products has changed. Sales of all types of tea in the UK in 2005 were compared to sales in the year 2000. The percentage change of each category indicated the consumption of ready to drink and green tea products increased significantly although the total market stayed flat (Figure 5).

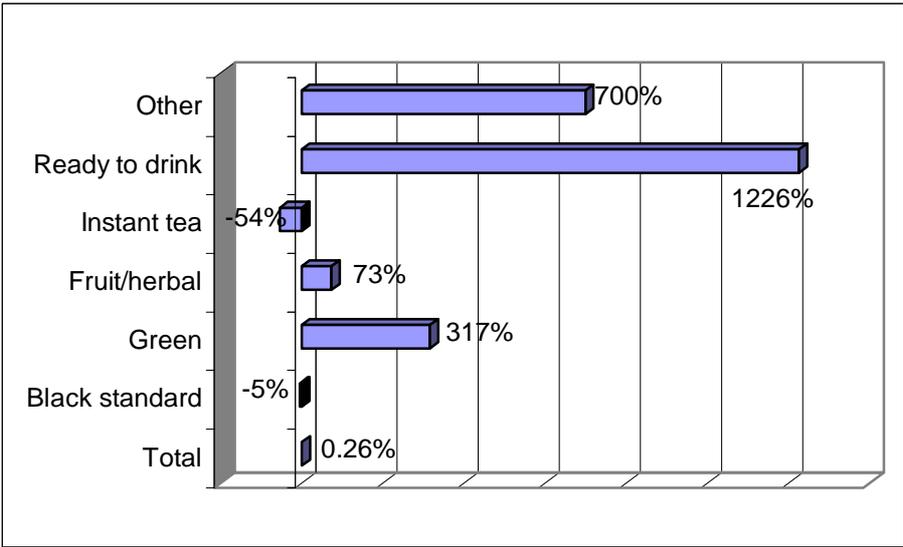


Figure 5: Sales of all types of tea in the UK in 2005 - % change compared to sales in year 2000

⁷ Article by the TIMESONLINE May 19, 2006 www.timesonline.co.uk

World Production Outlook

The production and trade projections presented in this section have been developed by the Food and Agriculture Organisation of the United Nations⁸ (FAO) through the Intergovernmental group on tea that met in Indonesia in 2005.

World green tea production is anticipated to grow at 2.3 percent per annum, a faster rate than black tea. Volumes are much smaller than black tea at a projected total of 975,000 tonnes by 2014 (Appendix 2: Forecast World production of green tea).

China is expected to continue to produce more than 75 percent of world green tea output (740,100 tonnes), replacing some of its black tea production. China's annual growth rate should slow from 3.8 percent over the last decade (1993-2003) to 2.2 percent over the next decade (2003-2014).

A similar slow-down is expected in Vietnam as the increase in area has slowed in recent years, but volumes are considerably smaller. Production in Viet Nam is projected to grow at 2.6 percent from 30,000 tonnes in 2003 to 39,600 tonnes in 2014.

Production in Japan will increase by 0.5 percent annually to reach 92,000 tonnes in 2014.

Indonesian growth rates are expected to pick up in the next decade after a slow-down since the Far East economic crisis in 1997. Output in Indonesia is expected to expand to 49,100 tonnes in 2014, from 41,000 in 2003. Most of the growth in green tea output would be due to an expansion in area planted and harvested (Figure 6).

World green tea exports are projected to grow by 2.8 percent annually to reach 275,000 tonnes by 2014 (Figure 7). China is expected to continue to dominate global export trade with a volume of 242,000 tonnes, followed by Viet Nam with 28,000 tonnes and Indonesia with 5,800 tonnes (Appendix 3: Forecast World exports of green tea).

⁸ Food and Agriculture Organisation of the United Nations, Committee on Commodity Problems, Intergovernmental group on tea, 16th Session, Bali Indonesia, 20 – 22nd July 2005 - Current Market Situation and Medium Term Outlook <http://www.fao.org/docrep/meeting/009/j5602e.htm>
<http://www.fao.org/docrep/meeting/009/j5316e.htm>

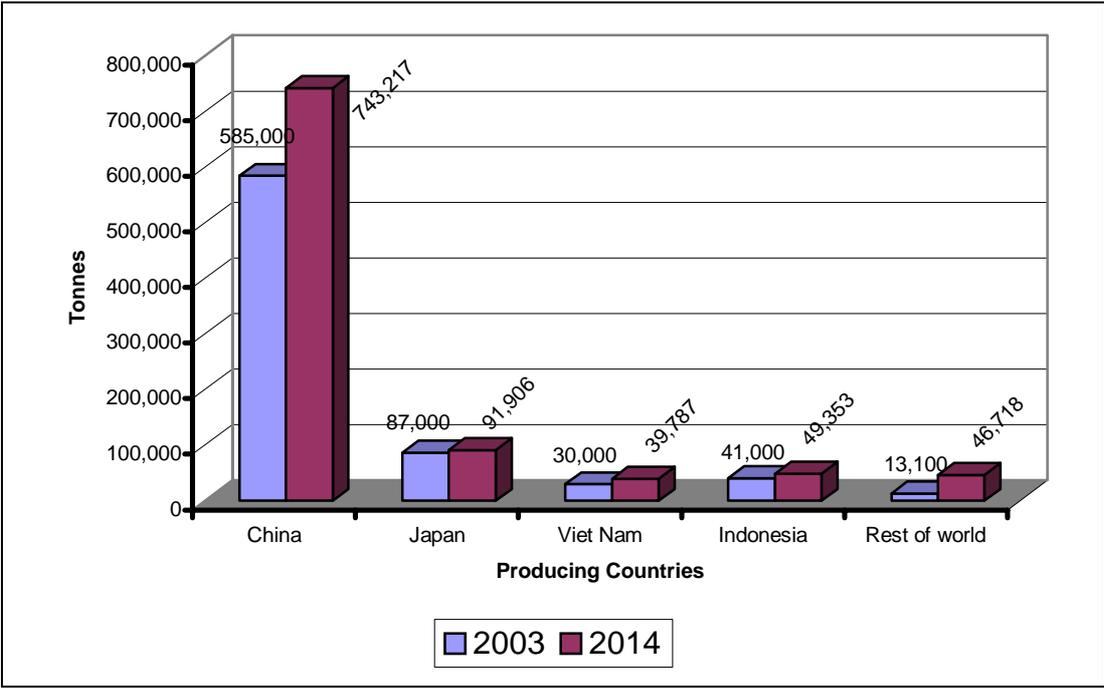


Figure 6: Current and forecast production of green tea from 2003 to 2014

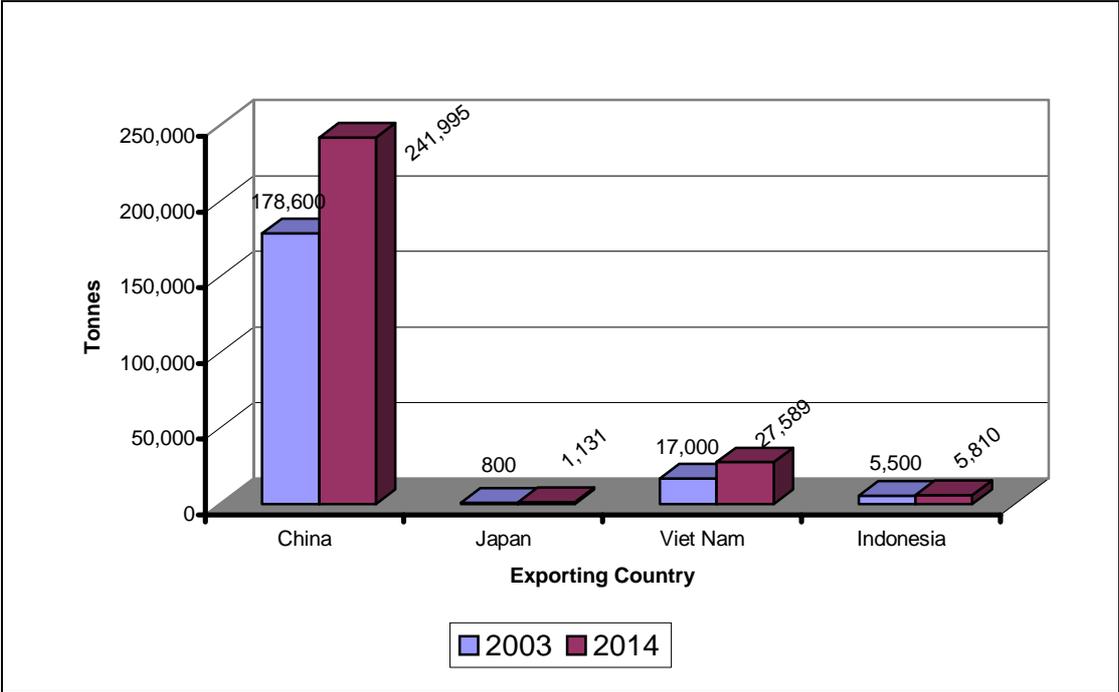


Figure 7: Current and forecast exports of green tea from 2003 to 2014

Key Points

The following points provide a summary for this chapter:

- Consumption of green tea is increasing, particularly in the western world. Green tea products include hot and cold tea beverages.
- Health benefits of green tea are respected and being promoted.
- China is the largest producer of green tea in the world but has limitations with production efficiencies and quality control.
- Japan has limits to how much green tea it can produce and needs other sources of supply of high quality green tea leaf.
- The New Zealand industry failed because of agronomic limits to production in the area chosen for green tea.
- The Tasmanian industry encountered agronomic difficulties at the experimental stage because of poor site selection but has a small (less than one hectare) commercial industry currently operating and looking to expand.
- Australia has an established trading relationship with Japan and is respected for its agribusiness professionalism and suitability for growing quality Japanese green tea.
- Green tea is being grown and harvested in North East Victoria and Ito En Australia Pty Ltd has established a processing facility at Wangaratta.

Appendices

Appendix 1: Tea Market in Australia

The Australian Food and Grocery Council Tea Industry Forum, has compiled this information.

Dollar size and share by value of the tea market:

- Total \$264.4 mill
- String & tag black mainstream \$115.2 (43.6%)
- Tagless bag mainstream \$31.5 (12%)
- Premium e.g. Earl Grey \$49.8 (18.9%)
- Leaf mainstream \$22.6 (8.6%)
- Flavoured Health \$43.9 (16.6%)
 - Flavoured black: \$893,000
 - Herbal: \$32m
 - Green: \$10.8m
 - Instant tea \$818.00 (0.3%)

Brand share

Unilever total 35% which is made up of three brands:

- Lipton 21.6%
- Bushells 9.7%
- Lanchoo 3.7%

Brand share for all brands

- | | |
|-----------------|------------------|
| ▪ Lipton 21.6% | ▪ Dilmah 12.8% |
| ▪ Bushells 9.7% | ▪ Madura 4.8% |
| ▪ Lanchoo 3.7% | ▪ Twinings 17.8% |
| ▪ Tetley 11.7% | ▪ Nerada 5.3% |

Fastest growing segment

- Flavoured Health Segment is the fastest growing segment
 - Flavoured health consists of green, herbal and flavoured black
 - Green tea is the fastest growing sub segment of flavoured health

Source: Aztec MAT 9/11/03

Appendix 2: Forecast World production of green tea

Production (t)	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	FAO 2014 targets	FAO projected growth rates (%)
China	585,000	597,870	611,023	624,466	638,204	652,244	666,594	681,259	696,247	711,564	727,218	743,217	740,100	2.2%
Japan	87,000	87,435	87,872	88,312	88,753	89,197	89,643	90,091	90,542	90,994	91,449	91,906	92,000	0.5%
Viet Nam	30,000	30,780	31,580	32,401	33,244	34,108	34,995	35,905	36,838	37,796	38,779	39,787	39,600	2.6%
Indonesia	41,000	41,697	42,406	43,127	43,860	44,606	45,364	46,135	46,919	47,717	48,528	49,353	49,100	1.7%
Sub total major countries	743,000	757,782	772,881	788,305	804,061	820,155	836,595	853,390	870,546	888,071	905,974	924,264	920,800	
Rest of world	13,100	15,708	18,399	21,175	24,037	26,989	30,033	33,171	36,406	39,741	43,177	46,718	54,200	
World	756,100	773,490	791,281	809,480	828,098	847,144	866,629	886,561	906,952	927,812	949,152	970,982	975,000	2.3%
Cumulative Increase	0	17,390	35,181	53,380	71,998	91,044	110,529	130,461	150,852	171,712	193,052	214,882		

Reference: These figures have been extrapolated based on forecast growth rates by the Food and Agriculture Organisation of the United Nations, Committee on Commodity Problems, Intergovernmental group on tea, 16th Session, Bali Indonesia, 20 – 22nd July 2005 - Current Market Situation and Medium Term Outlook

Appendix 3: Forecast World exports of green tea

Exports (t)	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	FAO 2014 targets	FAO projected growth rates (%)
China	178,600	183,601	188,742	194,026	199,459	205,044	210,785	216,687	222,754	228,992	235,403	241,995	242,000	2.8%
Japan	800	826	852	879	907	936	966	997	1,029	1,062	1,096	1,131	1,200	3.2%
Viet Nam	17,000	17,765	18,564	19,400	20,273	21,185	22,138	23,135	24,176	25,264	26,400	27,589	28,000	4.5%
Indonesia	5,500	5,528	5,555	5,583	5,611	5,639	5,667	5,695	5,724	5,753	5,781	5,810	5,800	0.5%
World	186,000	191,208	196,562	202,066	207,723	213,540	219,519	225,665	231,984	238,479	245,157	252,021	275,000	2.8%
Cumulative Increase	0	5,208	10,562	16,066	21,723	27,540	33,519	39,665	45,984	52,479	59,157	66,021		

Reference: These figures have been extrapolated based on forecast growth rates by the Food and Agriculture Organisation of the United Nations, Committee on Commodity Problems, Intergovernmental group on tea, 16th Session, Bali Indonesia, 20 – 22nd July 2005 - Current Market Situation and Medium Term Outlook

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