



The first stage of tea cultivation is tea gardens.



Fresh tea leaves are grown in tea gardens and harvested in three seasons. There are 3-4 weeks between each season. After the fresh tea leaves are harvested, they are sold daily to ÇAYKUR, private sector companies or to persons who are named as spotcular, kantarcılar, peşinciler, who stand by the road in villages and who do not have any legal personality.



Fresh tea leaves are taken from the tea purchase places in the villages and transported to the factory, where the processing of the tea begins.

Withering: Wet tea leaves contain 70-80% water. With the withering process, the tea leaves laid on a metal plate are heated, and the moisture is reduced. Thus, the tea leaves become soft as they lose their water.

Rolling: After the withering process, the tea leaves are shredded, crushed, and twisted in different machines, taking the plant sap out of the cell and smearing the surface of the tea leaves. With the rolling process, oxidation begins in the tea.

Fermentation: This process is the darkening of the tea leaf due to contact with air and the burning of its juice with oxygen (oxidation). With oxidation, the desired color, astringency, shine, smell, and aroma are formed in the tea. This is the stage where chemical changes occur that determine the quality of the tea.

Baking/Drying: When the fermentation is completed, there is still 45-50% water in the tea leaf. This rate is reduced to 3-4% with the drying process. With the drying process, the oxidation of the tea leaf is terminated by baking.

Screening: When the drying process is completed, the tea has now completed its final stage and has become a finished product. In the sorting stage, the dry teas coming out of the oven are sieved and separated according to their thickness and quality.

Packaging: Teas divided into different classes are blended and packaged in different quantities for each product.

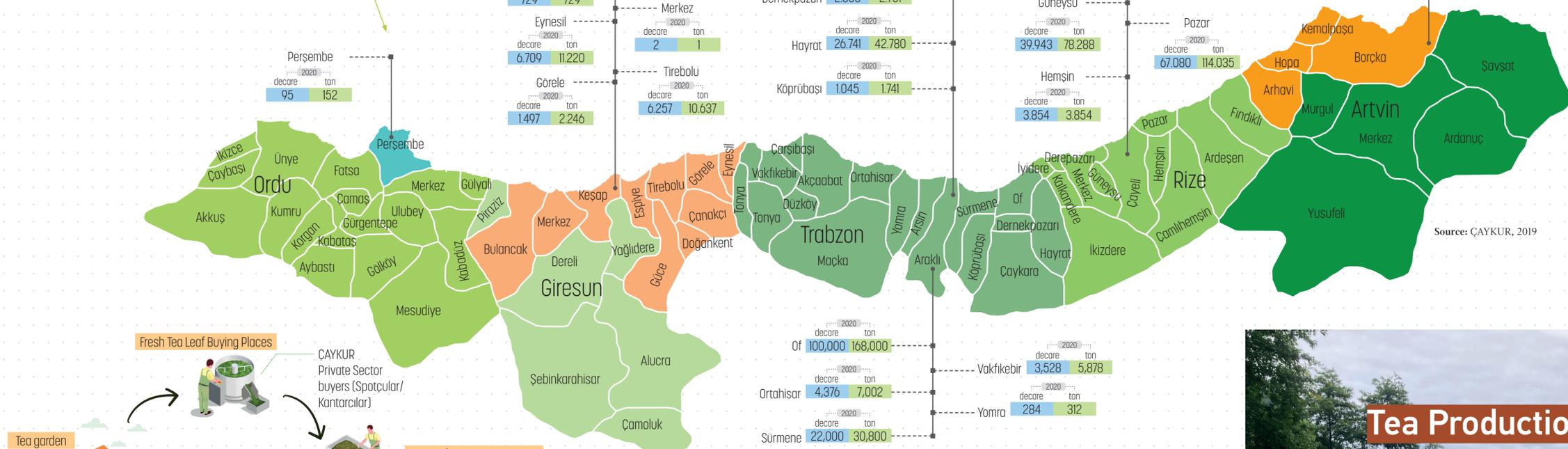
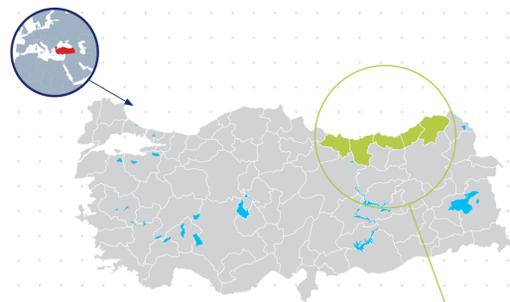
Sensory examination/Tasting: Sensory examination is done by looking, smelling, and tasting. The most important features that should be examined in order for the taster to make a final decision about the quality of the tea are the color of the liquor, its brightness, its infusion state, fullness and astringency.



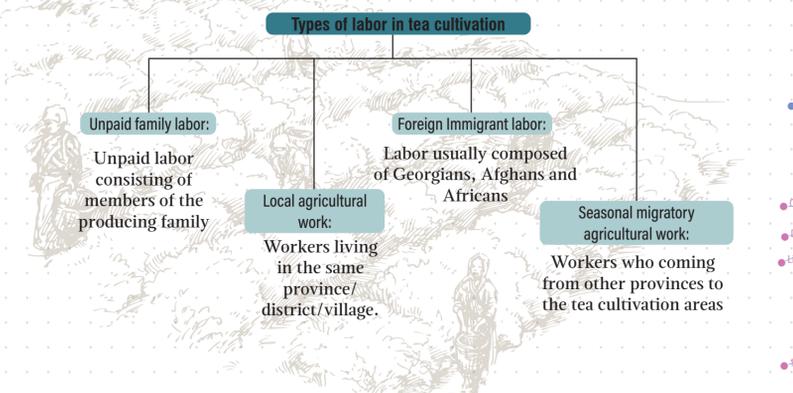
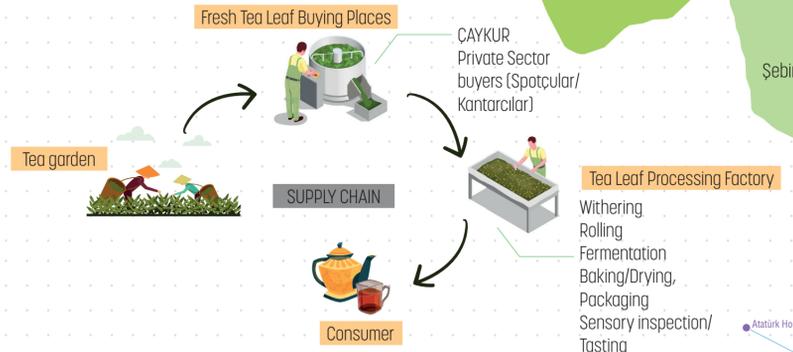
The tea processed in the factory are presented to the consumers in the retail outlets. The consumer also has an important role in the production of tea.

Source: <http://www.ofcay.com.tr/uretim-asamalari.aspx>

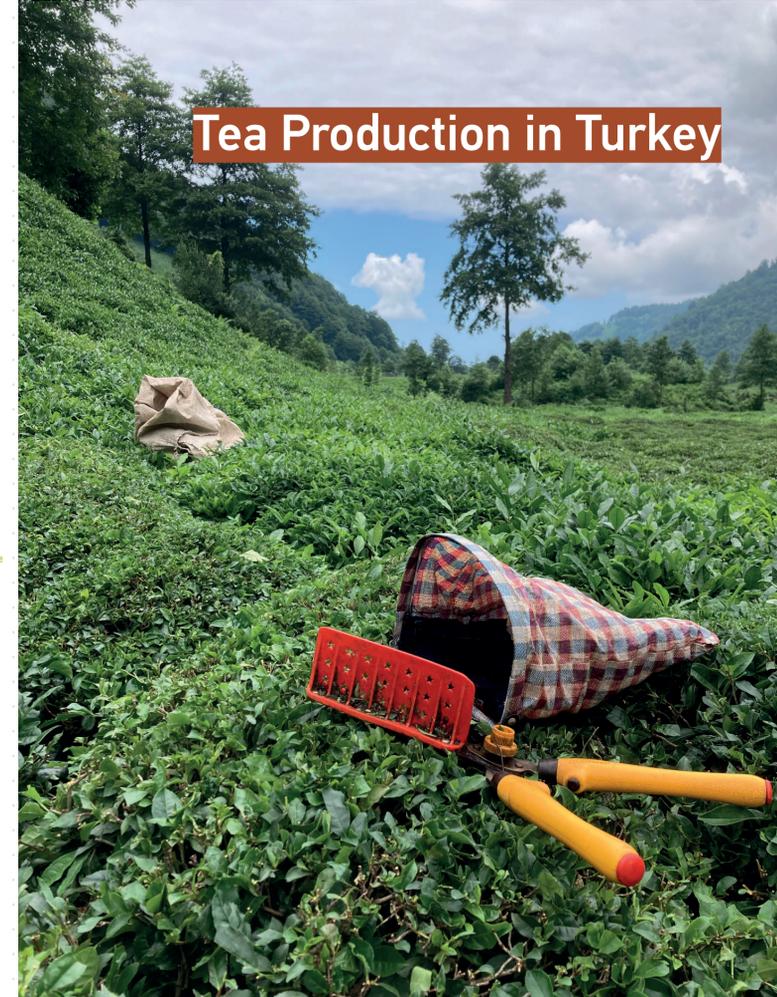
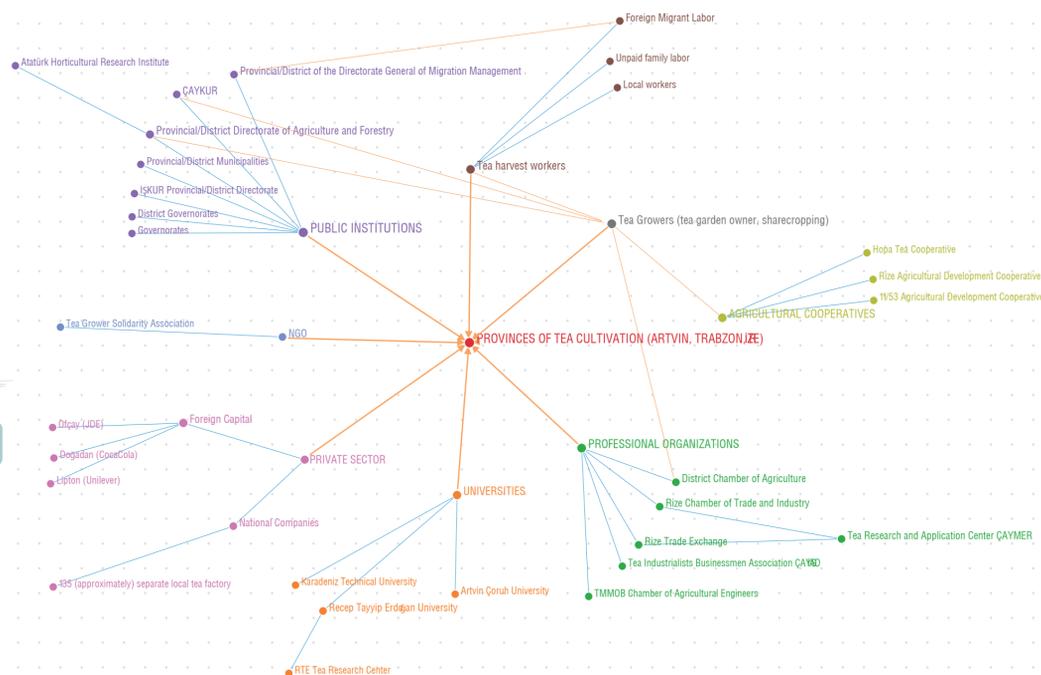
Tea Cultivation Areas in Turkey 2020



Source: ÇAYKUR, 2019



RELATIONSHIP NETWORK OF ACTORS THAT HAVE A ROLE IN TEA PRODUCTION



Tea Production in Turkey

A BRIEF HISTORY OF TEA PRODUCTION IN TURKEY

1883
There was a trial in Bursa with tea seeds from Japan but it was not successful.

1917
People living in Rize and Artvin provinces go to the Caucasus to work in tea cultivation.
The people of the region, who could not go to the Caucasus to work, started to experience economic difficulties.

1924
The law no. 407, "Growing Hazelnut, Orange, Mandarin, Lemon and Tea in Rize Province and Borçka District", passed in 6 February 1924 aimed to expand production.

1930
Following the success of tea cultivation, small-scale tea processing workshops were established in the region at the end of the 1930s.

1938
In 1938, the state started to give 12.5 liras per decare to those who would establish a one-decare tea garden and 6.25 kuruş as first and second year maintenance advances in order to promote tea agriculture and encourage producers.

1940
The expansion in tea production continued with the Tea Law No. 3788.

1950-1960
The tea garden area established between 1950 and 1960 reached 137 thousand decare, the number of growers reached 63.500, and between the years 1960 and 1965 the size of tea gardens reached 214 thousand decare and the number of growers reached 100 thousand.

1947
The first tea factory was opened in Rize.

1950
With the law enacted in 1950, the tea factory, which was the property of the State Agricultural Enterprises, was transferred to Tekel, and the purchase, sale and processing of tea passed under the control of Tekel.

1971
The Tea Institution Law No. 1497 was enacted, and all activities related to tea were transferred to the Tea Institution, which was established as an economic state institution.

1973
The Tea Institution (ÇAYKUR) became operational.

1973-1984
ÇAYKUR continued its activities in a monopoly position in areas such as developing tea agriculture in accordance with the country's agricultural policy, improving its quality and carrying out its processing according to technical principles, producing products suitable for domestic and foreign market demands.

1984
With the "Tea Law" no. 3092, the expansion of the private sector's share in tea production was encouraged.

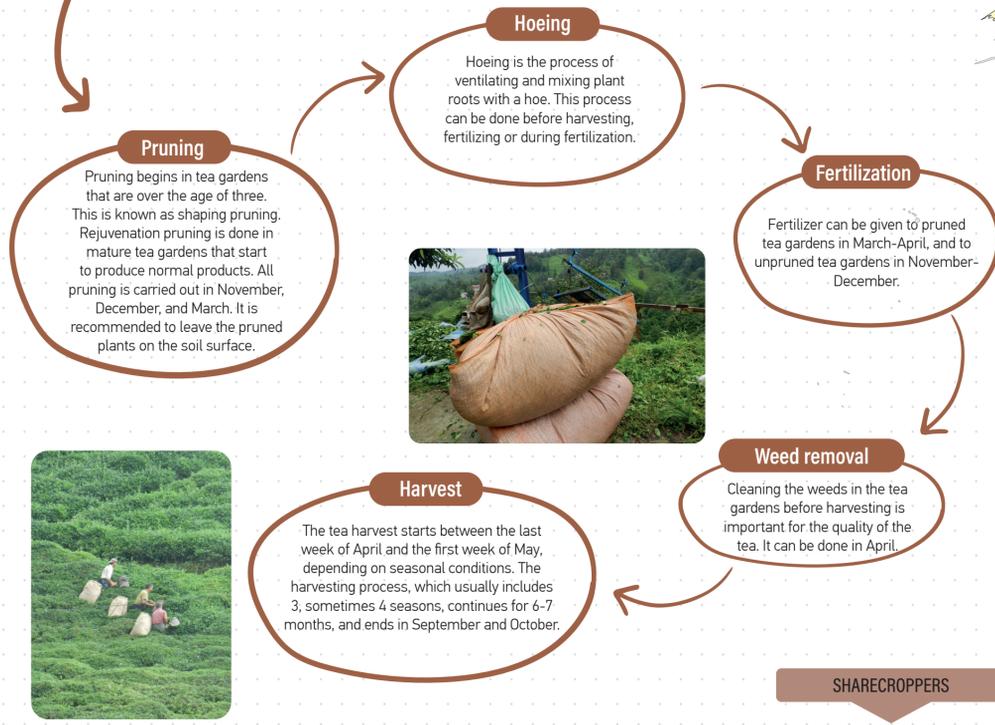
2017
According to 2017 data, ÇAYKUR fell behind the private sector in the purchase of fresh tea leaves for the first time.

2019
Support for the sustainability of tea farming has started. As of the first exile, ÇAYKUR gives a purchase guarantee of 500 kilograms per decare to the owners of the tea garden for the first shooting. The tea garden owners sell their remaining tea to the private sector at the price determined by the companies.

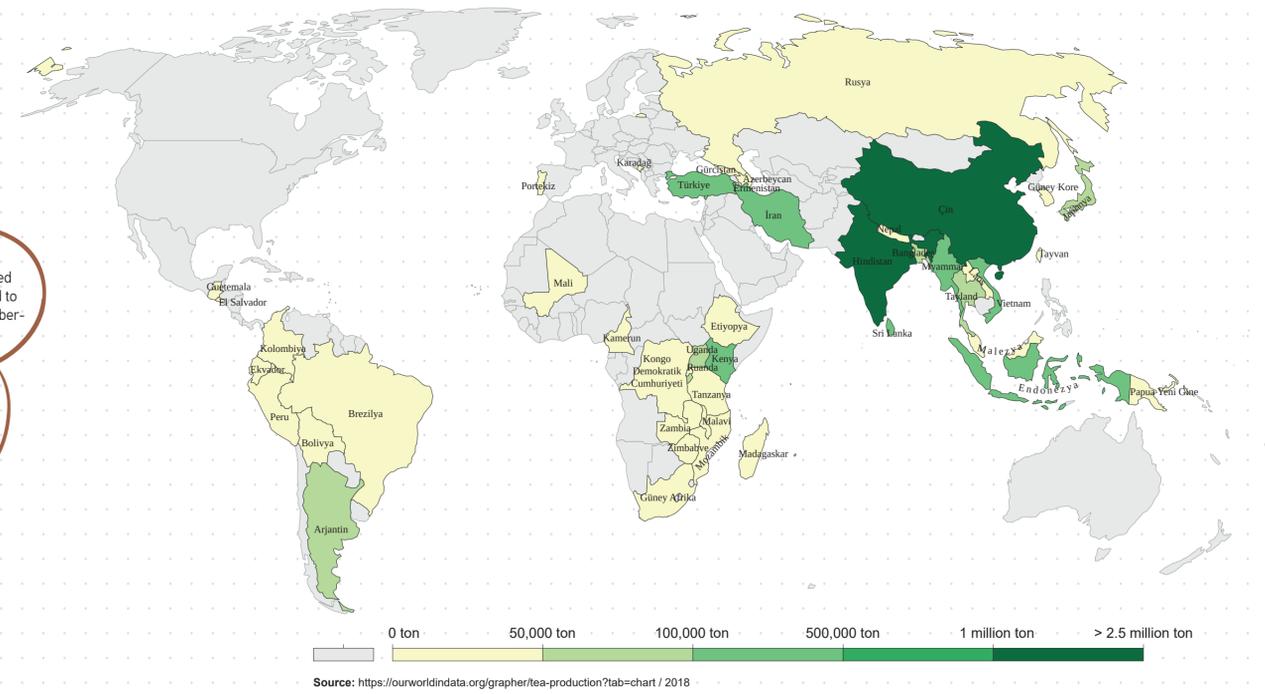
Source: Ulukan, N. (Ordu Üniversitesi), Ulukan, U. (Ordu Üniversitesi), Current Debates in Labour Economics & Industrial Relations, Sayı:22, Çay Tarımı ve Göçmen Emegi: Doğu Karadeniz'de Gürcü İşçiler, 2018 ve Tatoğlu, M. (2019). "Çay Sektöründe Mevsimlik Tarım İşçileri ve Gürcistan Uyruklu Kişilerin İletişim Sorunları", International Social Sciences Studies Journal, 5(36):2942-2946.

Tea Cultivation Calendar

The tea plant can be grown in warm and rainy climates. The Eastern Black Sea Region in Turkey is very suitable for tea cultivation. Stages of tea cultivation are:



TEA PRODUCTION IN THE WORLD



SHARECROPPERS

It is the transfer of the tea growing processes (maintenance, harvest, sale) by the tea garden owner to another person and the distribution of the total fresh tea leaves sold between the garden owner and the sharecropper.

Local sharecroppers

They are people living in the same province/district/village.

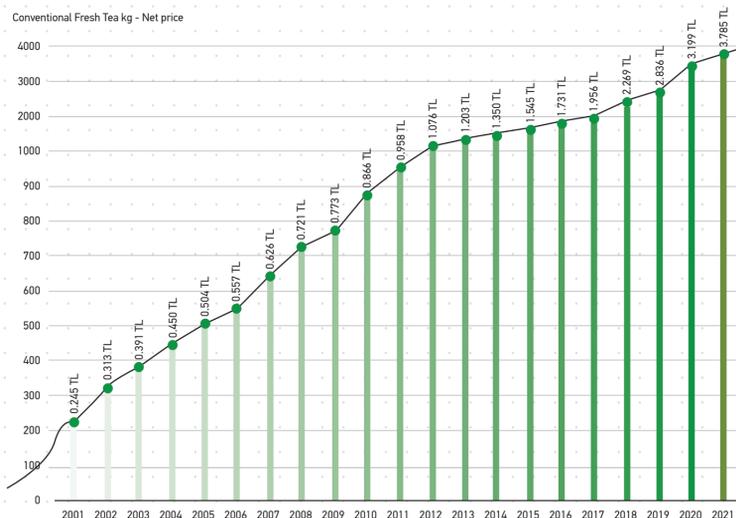
Regional sharecroppers

They are people who come to the region from Ordu and Giresun provinces.

Foreign sharecroppers

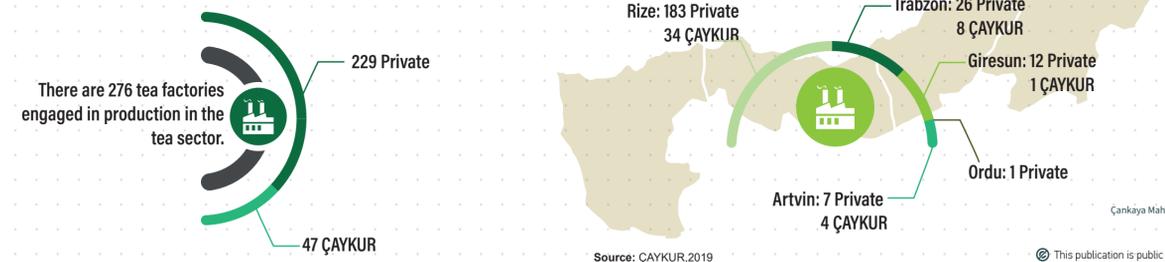
They are usually people from Georgia.

Fresh Tea Leaf Prices (Kg/TL)



Source: <http://www.turkcayi.com/html/YillartibariyleYasCayKgFiyatları.html>

Number of ÇAYKUR and Private Sector Factories in Provinces



Source: ÇAYKUR, 2019

Year	Conventional Fresh Tea Leaf kg		Organic Fresh Tea Leaf kg		Support kg		Pruning	Bud Tea
	Gross price	Net price	Gross price	Net price	Gross price	Net price	Net price	Kg Price TL
2021	3.870	3.785	3.630	3.550	0.130	0.127	3.907	600
2020	3.270	3.199	3.230	3.160	0.130	0.127	3.434	575
2019	2.900	2.836	2.850	2.787	0.130	0.127	2.923	575
2018	2.320	2.269	2.280	2.230	0.130	0.127	2.339	575
2017	2.000	1.956	1.950	1.907	0.130	0.127	2.016	500
2016	1.770	1.731	1.730	1.692	0.130	0.127	1.784	400
2015	1.580	1.545	1.620	1.584	0.120	0.118	1.593	350
2014	1.380	1.350	1.500	1.467	0.120	0.118	1.391	300
2013	1.230	1.203	0	0	0.120	0.118	1.240	0
2012	1.100	1.076	0	0	0.120	0.118	1.109	0
2011	0.980	0.958	0	0	0.120	0.118	0.988	0
2010	0.885	0.866	0	0	0.115	0.113	0.892	0
2009	0.790	0.773	0	0	0.115	0.113	0.796	0
2008	0.737	0.721	0	0	0.102	0.100	0.743	0
2007	0.640	0.626	0	0	0.080	0.078	0.645	0
2006	0.570	0.557	0	0	0.080	0.078	0.575	0
2005	0.515	0.504	0	0	0.070	0.069	0.519	0
2004	0.460	0.450	0	0	0.065	0.064	0.464	0
2003	0.400	0.391	0	0	0.050	0.049	0.403	0
2002	0.320	0.313	0	0	0.000	0.000	0.323	0
2001	0.250	0.245	0	0	0.000	0.000	0.252	0

Source: <http://www.turkcayi.com/html/YillartibariyleYasCayKgFiyatları.html>