

Green Tea Leaf Quality Assessment Report



Overall Leaf Quality

Leaves appear fresh and vibrant, showing healthy green tones and good moisture. The natural sheen indicates minimal wilting, though slight variation in maturity is noted. Overall, the batch is healthy but shows minor inconsistency in plucking maturity.

Plucking Standard

A mix of fine and coarse plucking is visible. Many shoots meet the 'two leaves and a bud' standard, but several contain extra mature leaves, suggesting uneven plucking practices.

Physical Attributes

Leaves are medium-sized, tender, and mostly intact. Minor bruising and occasional pest marks are observed, but no burnt or sun-scorched leaves are present. Physical handling appears careful.

Color & Texture Analysis

The color range from bright to deep green suggests high chlorophyll content. Glossy leaf surfaces show hydration, while light yellow patches indicate mild field stress or uneven sun exposure.

Processing Readiness

Leaves are suitable for immediate green tea processing, with good freshness and low oxidation risk. Sorting out coarse leaves before withering will ensure flavor consistency.

Improvement Areas

1. Maintain consistent fine plucking (two leaves and a bud).
2. Improve shade balance to prevent hardening.
3. Optimize soil nitrogen for even color.
4. Handle gently to avoid bruising.
5. Sort before withering for better uniformity.

Final Quality Rating

7.8 / 10 — Good quality, suitable for premium green tea production after sorting and consistency improvements.