

Workshop at Nurbong Tea Estate

Mahanadi, 22 February, 2017: A workshop on 'Good Manufacturing Practices' was organized at Nurbong TE by the Capacity Building Centre of Quality Control Laboratory, Tea Park, Siliguri on 22nd February, 2017.

Mr. Ripen Rai, Jr. Scientific Officer, DTR&DC, Tea Board discussed on various steps in processing of Orthodox tea in Darjeeling with special reference to important chemical parameters like, TF, TR, Catechins etc. and their role in quality of tea. He also informed about the variation of different flavor compounds from clone to clone and added important information on monitoring of withering, fermentation, drying etc of Darjeeling Tea (Orthodox).

Ms. Sanjukta Mondal, Field Expert, QCL, Tea Board discussed on Good Manufacturing Practices (GMP) emphasizing more on the strategic procedures on how to conduct GMP practices and HACCP (Hazard Analysis and Critical Control Point) to preserve and enhance the quality of tea from cultivation to despatch. She also stated the importance of GHP (Good Hygienic Practices) in the factory premises.

The session was concluded by Dr. A. Basu Majumder, In-charge, QCL who encouraged the participants to follow and implement right steps in manufacturing and GMP, GAP, HACCP etc. to retain the glory and fame of Darjeeling tea worldwide.

17 participants from different Tea Estates of the Mahanadi Valley participated in the program. The workshop was concluded with vote of thanks on behalf of Tea Board India to the Manager and Staff of Nurbong T.E for their overall cooperation for this programme.

