

MUSWENNA TEA FACTORY





ESTABLISHED IN 1999



NESTLED IN THE MISTY HILLS OF SRI LANKA'S SOUTHERN GALLE DISTRICT, MUSWENNA TEA FACTORY IS A TESTAMENT TO EXCELLENCE IN TEA CRAFTSMANSHIP. SINCE ITS ESTABLISHMENT IN 1999, THIS FAMILY-OWNED ENTERPRISE HAS TRANSFORMED THE FINEST TEA LEAVES INTO EXCEPTIONAL BREWS THAT CAPTIVATE TEA ENTHUSIASTS WORLDWIDE. THE FACTORY'S STRATEGIC LOCATION IN THE REGION'S OPTIMAL TEA-GROWING ALTITUDE CREATES THE PERFECT ENVIRONMENT FOR PRODUCING PREMIUM ORTHODOX BLACK TEA, RARE WHITE TEA, AND ARTISANAL GREEN TEA.

Behind this remarkable venture is Mr R G Jinadasa, a distinguished tea planter whose journey began as a Sri Lanka Tea Board tea inspector. With over four decades of industry expertise, his vision has shaped Muswenna into a beacon of quality tea production. Today, he works alongside his son, Mr. R G M Malith, whose youthful energy and innovative approach complement the traditional wisdom that Muswenna embodies.

The factory's commitment to excellence is reflected in its impressive annual production of 400,000 kg of tea, all manufactured under stringent quality controls. Muswenna's dedication to perfection is validated by its ISO 22000, HACCP, and GMP certifications, ensuring every batch meets international standards of excellence.

What truly sets Muswenna apart is not just its premium tea production, but its role as a living legacy of SRI Lankan tea culture. The factory has become a sanctuary where traditional tea-making artistry meets modern innovation, creating unique flavours that have earned recognition in international competitions and set records in the SRI Lanka Tea Auction.





TO BECOME THE WORLD'S MOST QUALITY AND SUPERIOR LOW COUNTRY TEA PRODUCER USING HIGH QUALITY INGREDIENTS AND MODERN TECHNOLOGY.



To become a visionary institution in tea production by producing pure and quality Ceylon tea in a sustainable and environment-friendly manner, making new value additions and innovations in accordance with national and international standards to suit the needs of the consumer based on modern technology and new knowledge.



**C**ERTIFICATIONS













MR. R G JINADASA



MR. R G M MALITH

As I reflect on my four-decade journey in the tea industry, the establishment of Muswenna Tea Factory stands as one of my proudest achievements. What began on June 27, 1999, with just ten dedicated employees has blossomed into a beacon of excellence in Sri Lanka's tea sector. Our commitment to quality has remained unwavering since that first day of production.

THROUGH METICULOUS PRODUCTION METHODS AND STRONG SUPPLIER RELATIONSHIPS, WE ARE CONSISTENTLY TRYING TO ACHIEVE PREMIUM PRICES AT TEA AUCTIONS. MUSWENNA HAS BECOME A CATALYST FOR RURAL DEVELOPMENT, CREATING SUSTAINABLE EMPLOYMENT OPPORTUNITIES AND TRANSFORMING OUR VILLAGE INTO A THRIVING COMMUNITY. OUR INTERNATIONAL RECOGNITION AND INNOVATIVE TEA TOURISM INITIATIVE HAVE OPENED NEW HORIZONS FOR CULTURAL EXCHANGE.

LOOKING AHEAD, WE REMAIN COMMITTED TO CONTINUOUS INNOVATION WHILE MAINTAINING OUR STANDARDS OF EXCELLENCE. OUR FUTURE WILL BE BUILT ON THE SAME FOUNDATION - PASSION FOR TEA, RESPECT FOR TRADITION, AND DEDICATION TO PROGRESS. Building upon my father's remarkable legacy of four decades in the tea industry, I am honoured to lead Muswenna Tea Factory into its next chapter. Our 25-year heritage of distinctive production methods and unwavering quality standards serves as the foundation for our future growth. As we evolve, our commitment to excellence remains stronger than ever, ensuring that every cup of Muswenna tea tells a story of tradition and innovation.

Our vision extends beyond tea production to encompass the well-being of our tea suppliers and their families. We are dedicated to elevating living standards within our community while establishing our new brand as a globally recognized symbol of premium Sri Lankan tea. Our achievements in international tea competitions have inspired us to reach even greater heights, and we continue to innovate in the export market with exciting new products that meet evolving consumer preferences.

WE ARE TRANSFORMING MUSWENNA INTO A COMPELLING DESTINATION FOR TEA TOURISM, INVITING VISITORS TO EXPERIENCE THE MAGIC OF TEA CRAFTSMANSHIP FIRSTHAND.



The journey of Muswenna Tea Factory began in June 1999 with a modest black tea processing centre employing just ten workers. What started as a small-scale operation driven by passion and expertise has evolved into a renowned name in Sri Lanka's tea industry. The factory's commitment to quality took a significant leap forward in 2017 when it achieved the prestigious ISO 22000, HACCP, and GMP food safety certifications, establishing itself as a trusted producer of premium teas.

THE YEARS 2019-2024 MARKED A PERIOD OF REMARKABLE INTERNATIONAL RECOGNITION AND EXPANSION. IN 2019, MUSWENNA MADE ITS DEBUT AT THE CHINESE FOOD EXHIBITION. WHERE IT CLINCHED A GOLD AWARD FOR FINEST WIRY TEA IN THE WORLD BLACK TEA QUALITY EVALUATION COMPETITION. THIS SUCCESS PAVED THE WAY FOR THEIR ENTRY INTO THE CHINESE MARKET IN 2021. THE FOLLOWING YEARS BROUGHT MORE INNOVATIONS, INCLUDING THE ESTABLISHMENT OF A SPECIALIZED GREEN TEA PROCESSING PLANT IN 2022, AND ANOTHER PRESTIGIOUS **RECOGNITION IN 2023 WITH A SILVER AWARD** ASIAN-PACIFIC TEA COMPETITION IN AT THE CHINA FOR THEIR SIGNATURE FINEST WIRY TEA.

THE YEAR 2024 HAS BEEN PARTICULARLY TRANSFORMATIVE FOR MUSWENNA, MARKING SEVERAL SIGNIFICANT ACHIEVEMENTS. THE COMPANY PROUDLY RECEIVED THE "MADE IN SRI LANKA" LOGO CERTIFICATION, REINFORCING ITS IDENTITY AS A PREMIUM SRI LANKAN TEA Тне PRODUCER. **ESTABLISHMENT** OF Muswenna Tea EXPORTS (PVT) LTD DEMONSTRATED THEIR COMMITMENT TO **EXPANSION, WHILE THE LAUNCH OF** GLOBAL THEIR NEW BRAND "THE T" SHOWCASED THE APPROACH INNOVATIVE TO MEETING CONTEMPORARY MARKET DEMANDS. EACH MILESTONE REFLECTS MUSWENNA'S DEDICATION то EXCELLENCE AND ITS CONTINUOUS EVOLUTION IN THE GLOBAL TEA INDUSTRY.



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1999

GET ISO 22000, HACCP AND GMP food safety certificates

2019

Start exporting tea to China STARTING THE BLACK TEA PROCESSING CENTER WITH 10 WORKERS

# 2017

PARTICIPATE FOOD EXHIBITION IN, CHINA AS AN EXHIBITOR WON GOLD AWARD FOR FINEST WIRY TEA IN WORLD BLACK TEA QUALITY EVALUATION COMPETITION, IN CHINA

2021

STARTING GREEN TEA

PROCESSING PLANT

# 2022 ---- 0

Won Sliva Award for Finest Wiry tea in Asian-Pacific Tea Competition, in China

2024

2023

Get "Made in Sri Lanka" logo for products Starting Muswenna Tea Exports (PVT) Ltd company for export purposes Launch new brand as "The T"







#### MEET YOUR TEA MASTERS

Step into the world of tea with JINADASA, a four-decade veteran of Sri Lanka's tea industry, and MALITH, his innovative protégé. This dynamic duo combines traditional wisdom with modern expertise to guide you through an unforgettable journey of tea discovery.

#### WALKING THROUGH LIVING HISTORY

EXPLORE THE VIBRANT 25-YEAR-OLD MUSWENNA ESTATE, WHERE TEA PLANTS SHARE SPACE WITH AROMATIC CINNAMON, PEPPER VINES, AND FRUIT TREES. MEET THE DEDICATED TAMIL FAMILIES WHO HAVE MADE THIS PLANTATION THEIR HOME, CONTRIBUTING TO ITS LEGACY OF EXCELLENCE.

#### THE LIVING TEA GARDEN

JOURNEY THROUGH LUSH TEA GARDENS WHILE YOUR GUIDES SHARE INSIGHTS ABOUT DIFFERENT TEA VARIETIES AND CULTIVATION METHODS. EXPERIENCE THE ART OF TEA PLUCKING FIRSTHAND, WHILE SURROUNDED BY THE PLANTATION'S RICH BIODIVERSITY AND MELODIOUS BIRD SONGS.

#### NATURE'S SYMPHONY

DISCOVER THE DELICATE BALANCE OF THE PLANTATION'S ECOSYSTEM, WHERE EVERY PLANT PLAYS ITS PART. LEARN HOW VARIOUS SPECIES CONTRIBUTE TO TEA QUALITY WHILE ENJOYING THE NATURAL CHORUS OF NATIVE BIRDS AND THE REFRESHING MOUNTAIN BREEZE.



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### FROM LEAF TO ART

ENTER THE PROCESSING FACILITY TO WITNESS THE TRANSFORMATION OF FRESH LEAVES INTO FINISHED TEA. UNDERSTANDING EACH STEP OF MANUFACTURING REVEALS THE CRAFTSMANSHIP BEHIND EVERY CUP, FROM WITHERING AND ROLLING TO OXIDATION AND FINAL GRADING.

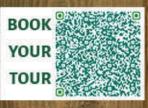
#### THE EXPERIMENTER'S WORKSHOP

WATCH AS GREEN LEAVES UNDERGO THEIR MAGICAL TRANSFORMATION THROUGH TRADITIONAL ORTHODOX METHODS. LEARN HOW DIFFERENT PROCESSING TECHNIQUES CREATE DISTINCT TEA VARIETIES, EACH WITH ITS UNIQUE CHARACTER AND FLAVOUR PROFILE.

#### THE ULTIMATE TASTING JOURNEY

Culminate your experience with an expert-guided tasting session of Muswenna's finest teas. Sample and compare various black, white, and green teas while learning to appreciate their subtle nuances and distinctive characteristics.

The 90-minute tour concludes in the tasting room, where you can purchase your favourite teas and take home a piece of the Muswenna experience. Throughout your journey, your guides ensure that every question is answered, making this more than just a tour – it's an education in the art of fine tea.





# PRODUCTION PROCESS

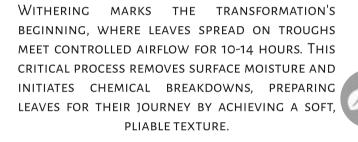


## PLUCKING



The journey begins with skilled women pluckers selecting only the finest tea leaves and a bud, harvested every 5-8 days. Their nimble fingers ensure precise plucking and multiple daily collections maintain leaf freshness. This initial step is crucial for quality tea production.

## WITHERING





## ROLLING



FERMENTATION OCCURS ON SPECIALIZED GLASS OR TILED TABLES, WHERE LEAVES TRANSFORM FROM GREEN TO COPPERY BROWN. THIS NATURAL OXIDATION PROCESS DEVELOPS THE TEA'S DISTINCTIVE FLAVOUR, STRENGTH, AND COLOUR PROFILES, CAREFULLY MONITORED THROUGH COLOUR AND AROMA CHANGES. DURING ROLLING, LEAVES UNDERGO A PRECISE 20-30 MINUTE MECHANICAL MASSAGE IN TRADITIONAL ROLLERS OR MODERN ROTORVANE MACHINES. THIS PROCESS RUPTURES CELL WALLS, RELEASING ESSENTIAL OILS AND ENZYMES WHILE CREATING THE CHARACTERISTIC TWIST IN TEA LEAVES.

### FERMENTATION



## DRYING



DRYING HALTS FERMENTATION AND REMOVES MOISTURE THROUGH A CAREFULLY CONTROLLED TEMPERATURE PROGRESSION FROM 50°C TO 105°C. THIS 20-25 MINUTE PROCESS REDUCES THE MOISTURE CONTENT TO 2-3%, TRANSFORMING THE COPPERY LEAVES TO THEIR FINAL BLACK STATE.

### GRADING

GRADING SEPARATES DRIED TEA INTO DISTINCT CATEGORIES USING SPECIALIZED MACHINES WITH MULTIPLE MESH SIZES. THIS PRECISE SORTING ENSURES CONSISTENCY IN PARTICLE SIZE AND SHAPE, REMOVING STALKS AND FIBRE WHILE MEETING SPECIFIC MARKET REQUIREMENTS.

### PACKING





THE FINISHED TEA, HIGHLY SUSCEPTIBLE TO MOISTURE, IS CAREFULLY PACKED IN SPECIALIZED CONTAINERS - EITHER PLYWOOD CHESTS OR ALUMINIUM-LINED SACKS. THIS FINAL STEP PRESERVES THE TEA'S QUALITY UNTIL IT REACHES ITS DESTINATION, WHETHER AUCTION HOUSES OR DIRECT MARKETS.

EACH STEP IN THIS PROCESS IS METICULOUSLY MONITORED AND CONTROLLED AT MUSWENNA TEA FACTORY, ENSURING CONSISTENT QUALITY IN EVERY BATCH OF TEA PRODUCED. THE FACTORY COMBINES TRADITIONAL METHODS WITH MODERN TECHNOLOGY TO MAINTAIN THE HIGHEST STANDARDS OF TEA MANUFACTURING.



## PURE GRADE



## FLAVOURED COLLECTION



# WHERE NATURE MEETS TRADITION

HIGH IN SRI LANKA'S MIST-SHROUDED HILLS, MUSWENNA TEA ESTATE EMERGES LIKE A DREAM THROUGH THE MORNING FOG. HERE, NATURE ORCHESTRATES A DAILY SYMPHONY - CLOUDS WEAVING BETWEEN TEA BUSHES, SUNLIGHT DANCING ON DEW-KISSED LEAVES, AND COOL MOUNTAIN BREEZES CARRYING THE SWEET AROMA OF FRESH TEA. THIS ETHEREAL SETTING CREATES THE PERFECT BACKDROP FOR VISITORS SEEKING AN AUTHENTIC TEA EXPERIENCE, WHERE EVERY TOUR BECOMES A JOURNEY THROUGH LIVING HISTORY.

> IN AN ERA WHERE ENVIRONMENTAL CONSCIOUSNESS IS PARAMOUNT, MUSWENNA STANDS AS A PIONEER OF SUSTAINABILITY. WHAT OTHERS MIGHT DISCARD AS WASTE, WE TRANSFORM INTO PURPOSE. OUR INNOVATIVE APPROACH TURNS TEA FIBER, A MANUFACTURING BYPRODUCT, INTO ECO-FRIENDLY PACKAGING MATERIALS. THIS COMMITMENT TO ENVIRONMENTAL STEWARDSHIP ENSURES THAT EVERY PACKAGE OF MUSWENNA TEA TELLS A STORY OF RESPONSIBILITY AND RESPECT FOR NATURE.

The heart of Muswenna beats through its people - the Tamil families who have called this plantation home for generations. Their skilled hands and dedicated spirits have helped transform this estate into a thriving community hub. Through sustainable employment opportunities, the factory has become more than a workplace; it's a catalyst for village development, weaving together the threads of tradition, livelihood, and progress into a tapestry of shared prosperity.













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