

JAS-eTea Guide to Storing Fine Teas

Storage Methods

Conventional Storage Wisdom

Air

Airtight canisters are touted as good for storing tea as long as they have a double layer lid to assure a good seal.

Humidity, moisture

Avoid storing in the kitchen and any other area of your house that tends to be humid such as a laundry area, near a fish tank, etc. The moisture can cause rotting and mold growth within the tea leaves. Some say this is also a reason not to store your teas in the refrigerator (see my rebuttal of this at right).

Excessive heat

Keep away from heat sources such as stoves, ovens, air vents, space heaters, etc. For green teas, some add that it should be kept on a low shelf in a cupboard with doors.

Light, especially sunlight

Too much light can cause tea leaves (particularly for green teas and white teas) to lose some of their flavor and change color over time. Store in an opaque container or in a dark area such as a cabinet.

Odors

Store far away from anything with a strong odor such as spices, the trash can, etc. Keep delicate teas separate from strongly scented teas, including jasmynes and Lapsang Souchongs.

My Storage Tips

Air

Airtight canisters aren't really airtight. Every time you remove some of the dry tea, you add in air which can't be squeezed out the way it can from a pouch. Storing your tea in a pouch inside a canister is often best.

Humidity, moisture

Definitely avoid humidity, especially for fine pu-erhs that you want to store long-term. However, you *can* store other teas in the refrigerator in airtight containers in small batches (4 ounces or less). Don't take them in and out; once you take a package out, keep it out and use it up. TIP: Divide larger size pouches into smaller pouches, put all but one of these pouches in the refrigerator, be sure any foods with strong odors are also sealed tightly, use up that first package you kept out, then take out another package and use it, and so on.

Excessive heat

Very true for home storage. But also be sure that the vendor you are buying from has followed this advice or your tea could arrive already stale.

Light, especially sunlight

True for white, green, light oolongs, and yellow teas. Not an issue for black teas, darker oolongs, and most pu-erhs.

Odors

Also true. Any strong odors from household cleaners, flavored/scented teas, spices, other strong foods, air fresheners, even vases of flowers can affect a poorly stored tea.

Container	Observations
General	Food safe, opaque, airtight. If you are reusing a container, thoroughly clean and dry it before adding tea.
Plastic Pouches	Best – you can squeeze out excess air. Multi-ply with inner foil or glassine layer. Avoid food storage baggies (let in odors and humidity).
Wood Chests	Avoid woods with an odor, such as cedar. Avoid wood chests with a smelly finish.
Ceramics	Glazed, not unglazed (will absorb tea flavors).
Metal Tins	Good for stacking, should have tight-fitting lid and interior pouch for the tea.
Glass	Avoid clear glass (lets in light). Dark glass is better. Should have interior pouch for the tea.
Paper	Avoid paper bags and unglazed/unfinished papier-mâché canisters. Pu-erh bings and bricks need air to avoid mold growth so keep in original paper wrappers.
Gift Style Packaging	For visual impact, but not for extending the shelf-life of your fine teas.

This is meant as basic information only. For more details, see the Tea Information section of our store site: JAS-eTea.com.

Storing your fine teas carefully will extend their shelf life, sometimes long past these generally suggested times:

Tea Type	How Long to Store
Green	12 months
White	12 months
Oolong – light	12 months
Oolong - dark	12-18 months
Black	12-18 months



Things that shorten your tea's shelf-life:

- Air
- Humidity/moisture
- Excessive heat
- Light (especially sunlight)
- Odors

The right storage container kept in the right location will help avoid these.

About Us

JAS-eTea.com is your friendly online tea store. We share our love of teas with you and appreciate your business, wishing you all good health. We offer:

- over 300 premium teas from China, Taiwan, India, Thailand, and more
- quality teawares and books
- loose leaf & sachet flavored teas
- herbal teas and decaffeinated teas
- chais (spiced tea in the style from India)

Our Mission

To promote the knowledge and awareness of fine teas and meet your expectations of what an exceptional tea vendor should be.

Our Goals

1. Provide the **best service available**. Service is paramount in any business endeavor. If you ever have a concern, please let us know so we can improve.
2. Be your **tea source of first resort**. When you think of tea, we want you to think of JAS-eTea.com!
3. Keep **improving our selection** of products. If we don't have the tea you are looking for, let us know. We will do our best to acquire that tea for you.

Brought to you by:



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Purveyors of Fine Teas

Your Guide
to
*Storing Fine
Teas*

JAS-eTEA