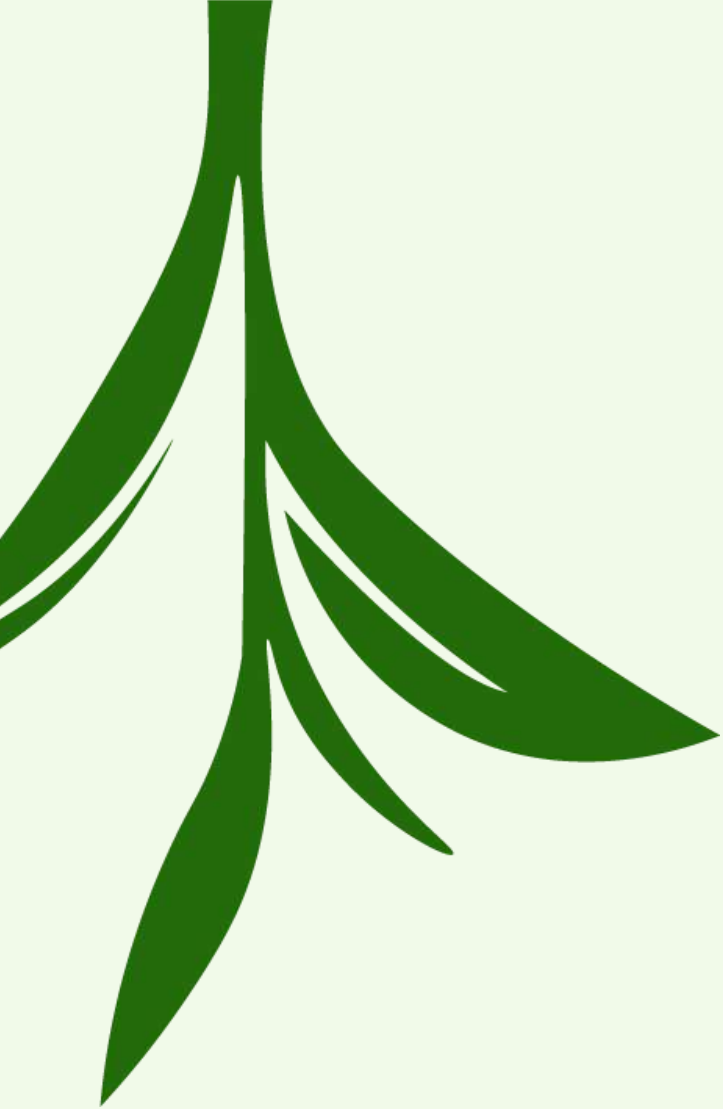


COMPANY PROFILE

SAMANTEA



SAMAN TEA PRIVATE LIMITED



ABOUT

Today the 170 years Saman Legacy presents a history so rich in experience and achievement that it has changed the very course of Indian tea producers' art.

Generations of dedicated and gifted tea people, working with the most popular nature's harvest, have Saman tea company to a house of rare quality!



PRESENCE

Born into the tea culture, we have blended traditional values with modern technology and practices. Today, we are known internationally for our quality, and our seven tea gardens, in Assam, Dooars, and Darjeeling, are Sombaria, Baghmari, Kopili, and Huldibari. All of these gardens combined operate as a fine consortium to produce and market a full range of loose and packaged teas to meet the needs of the domestic as well as global markets.

The average annual output together comes to 5,000,000 kg per annum. Sombaria Tea Estate is located in Darjeeling. It produces 200 metric tons and covers an area of 250 hectares. Baghmari Tea Estate is located in Assam. It produces 1500 metric tons and covers an area of 600 hectares. Huldibari is located in Dooars, West Bengal. It produces 1600 metric tons and covers an area of 860 hectares. Kopili is located in the Himalayan range, Assam. It produces 350 metric tons and covers an area of 800 hectares



HERITAGE



Saman Tea presents to you a "Heritage" a Mark of Quality, which like Saman itself, is as unique as India and the world. Saman produces and markets a full range of loose and packages teas to meet the needs of the domestic and global markets. Our Philosophy centers on the quality of its produce.

Offering the right quality at the right price is the result of long experience ranging over 150 years, ever since the first garden of the group was planted in 1841. Independent surveyors inspect every package that leaves the company and Saman's shipping department handles consignments and storage so that consumers get garden fresh produce every time. Computerized operations, constant upgradation of packaging material, and bulk packaging expertise help Saman achieve consistently high levels of customer satisfaction. The group has a unique heritage and a privileged status to live up to.



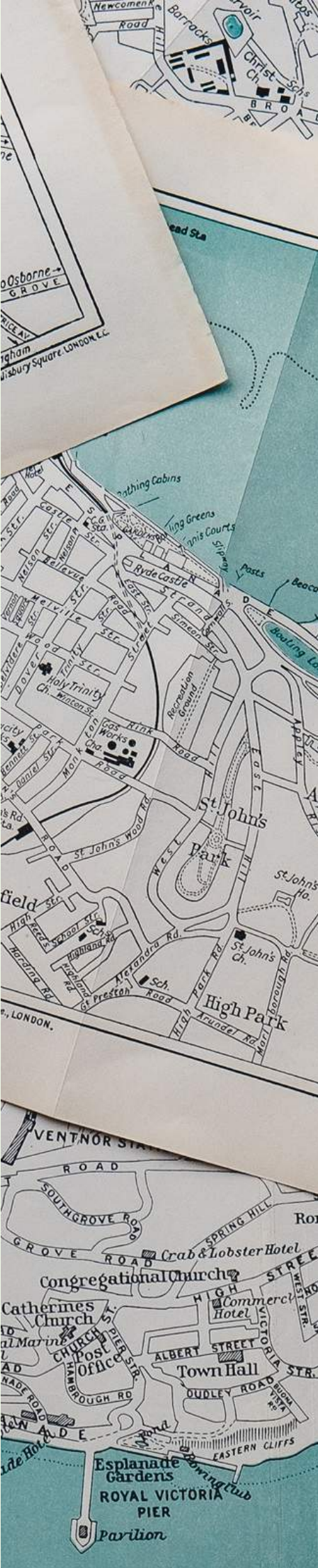
PRODUCING FINE TEA
SINCE 1841



OUR SPECIALITY TEAS

The various processes of manufacturing are carefully altered to suit the requirement of the harvested leaf. We have sensitized our manufacturing technique to the ever-changing weather conditions in India to make the finest teas. Saman has employed its creative skills to make a wide range of specialty teas to satisfy discerning consumers.

Sombaria produces delicate, flavoury Darjeeling teas, graded into sizes ranging from the whole leaf to fannings. Baghmari offers bright, strong, and full-bodied Assam teas, while Huldibari in the Dooars provides attractive teas of moderate strength, combining smoothness with the body. Kopili located at 2200 feet above sea level, manufactures good quality Orthodox for the export market!



OUR MARKET

In addition to sales through auctions, export orders are regularly received from Japan, Germany, Holland, France, the UK, the USA, Singapore, Hawaii, and other East European countries.

Some of the brands we are exporting to are:

- Typho, UK
- Intersu, Dubai
- E-Link, Netherlands

At home, the quality-conscious western India market is showing very positive results with the introduction of packaged teas to suit different tastes.



OUR RESPONSIBILITY

We care for our people as much as for that fine cup of tea. The workers are provided housing, cooking fuel, footwear, protective clothing, winter blankets, and basic medical treatment free of cost. Rations are subsidized and free milk is distributed through the Infant Nutrition Programme.

Every child is entitled to free primary education and scholarships are provided for further training. Social security includes provident funds and pension funds, gratuity, and support for dependents.

At Saman, our people are our family. And family takes care of their own.


OUR STORAGE & BLENDING FACILITIES

Tea blending is the art of bringing together teas from different regions of India to create one perfectly balanced cup of tea.

This process requires both experience and expertise from the blender and their goal is to ensure that "Every blend must taste as good as the previous one".

To ensure this consistency of taste, color and quality are achieved every time, industry-proven techniques and dedicated tea blending personnel are tasked with achieving these goals.

We have a state-of-the-art tea blending unit and storage facility located in Kolkata, India. The blending unit is extremely well-equipped with leading-edge technology, high-end machinery and an experienced staff.

A stylized green tea branch illustration in the bottom right corner, mirroring the one in the top left.



FACILITIES AT OUR BLENDING UNIT

Teabag packing:

A temperature-controlled tea bag packaging facility has the capacity to package a variety of teabags, including both paper envelopes and service types.

Loose Tea Packing:

Packing from 25 grams to 10 kg of loose tea on vertical form fill seal machines, for both CTC and Orthodox teas.

Blending:

A two-tonne blending system that can perform blending of both CTC and Orthodox teas.

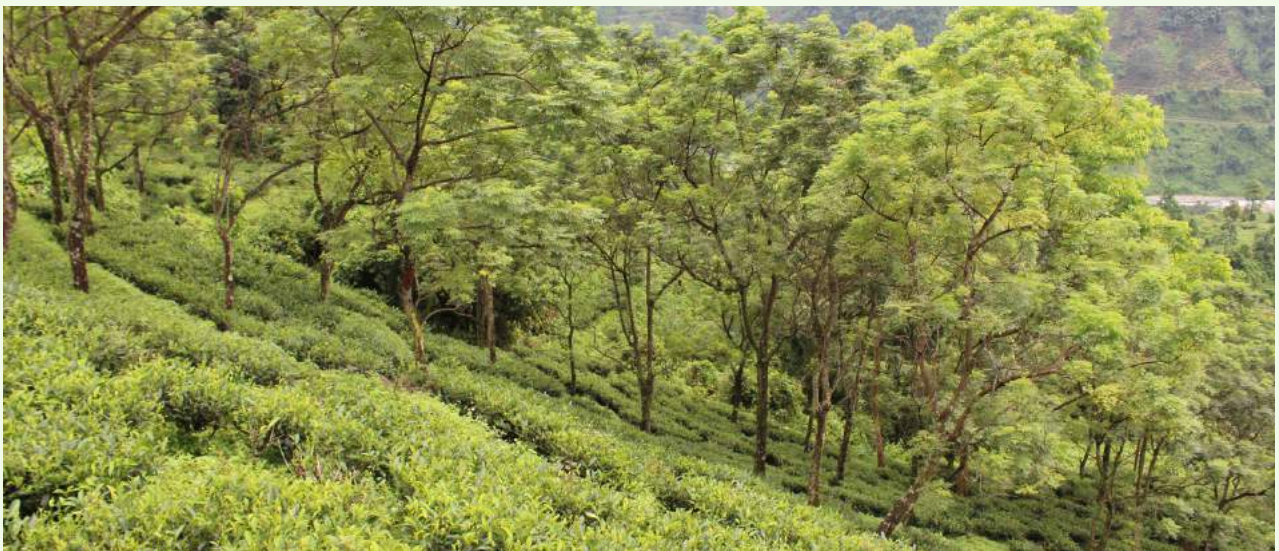
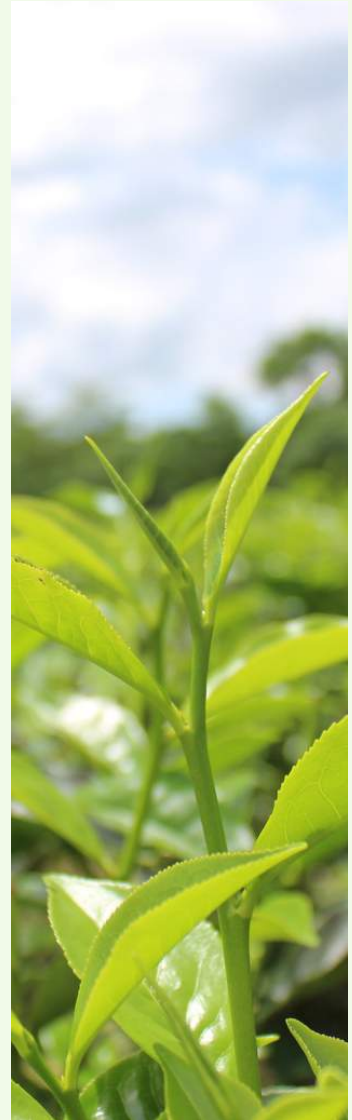
Storage:

The storage establishment has the capacity to stock up to 5,000 metric tonnes of bulk tea, with all stocks being palletized and stockpiled within racks.

Certifications:

HACCP, ISO22000





SAMAN TEA PRIVATE LIMITED

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