

Frasrea

Find Your Favorite Flavor





* ODD ONE OUT TEA from Taiwan

ABOUT THE FRASTEAM

Bridging Time and Cultures, Connecting East and West

The Chinese people were among the first to discover, cultivate, and consume tea, with its use dating back to Shen Nong's era. By the Shang and Zhou dynasties, tea became a common drink, flourishing into a refined culture during the Tang and Song dynasties and evolving through the Ming and Qing periods. Today, tea ranks among the world's top three non-alcoholic beverages, enjoyed in over 100 countries by billions of enthusiasts.

The first contact between the West and tea can be traced back to the 9th century via the Silk Road, but it was not until the 16th century that tea truly entered Europe, gradually evolving into a global beverage. From the 17th century, tea was transported through Guangzhou and the Tea Road to Russia (Chaktu Route). By the 19th century, Britain's afternoon tea culture rose rapidly, evolving from private tastings to social gatherings, shaping new customs and symbols.

Eastern tea culture emphasizes health benefits and refined tea-tasting, while Western culture focuses more on social aspects and convenience. Today, young consumers seeking speed dominate the tea market, moving away from traditional, slow-paced tea culture. To bridge Eastern and Western tea cultures and meet modern demands, we have innovated with the Teapresso Machine and Quick-Extraction Materials, breaking traditional brewing limitations and enabling tea enthusiasts worldwide to enjoy fresh tea in today's fast-paced life.

1-1 About Frastea

The Chinese have a 5,000-year-old tea-drinking culture, yet tea has never reached coffee's global popularity. The key reason lies in the traditional brewing methods, which make it difficult to achieve a fast, standardized fresh extraction, let alone the possibility of global commercialization.

In 2005, Klub Technology Corp. introduced the innovative Teapresso Machine, revolutionizing tea consumption. However, traditional tea leaves (e.g., ball or strip-shaped) need to be ground into fragments to release their essence during the infusion process when used in a Teapresso Machine. Grinding pre-made tea leaves creates dust and waste, driving up production costs. To address this challenge, Frastea invested years in research to optimize tea composition, refine production, and design specialized equipment, ultimately developing a new process for Quick-Extraction Materials.

Quick-Extraction Materials make tea drinking more convenient, allowing for faster brewing and easy release of essential compounds like catechins and theanine in the tea leaves. This innovation meets modern demands for efficiency and health, while enhancing tea's benefits and promoting Taiwan's innovative tea culture globally.

1-2 Company History



2010

Established a tea factory in Shanghai, targeting the booming bubble tea market in Mainland China. Collaborated with popular brands such as Heytea, Happy Lemon, Coco, and Auntea Jenny in Shanghai, among others. However, due to the global COVID-19 pandemic and the Sino-US trade war in 2020, these collaborations came to a halt.



2019

Similar to how electric vehicles revolutionized the automotive supply chain, the Teapresso Machine also faces innovative demands for raw materials. Traditional tea forms, processed and ground into fragments, generate dust and waste, raising costs and may not fully suit Teapresso Machine needs. To optimize Quick-Extraction Materials for the Teapresso Machine, Frastea Co., Ltd. was established in Taiwan, specializing in developing innovative tea materials and efficient industry solutions.



2020 ~ 2024

The company developed Quick-Extraction Materials, through in-depth research on the composition tea and herbs, refining processing techniques, and designing specialized equipment. This effort resulted in the creation of a new processing method and advanced production machinery, establishing a solid foundation for innovation in the tea beverage industry.





NEXT

Generation Quick-Extraction Materials

02 — Next Generation Quick-Extraction Materials

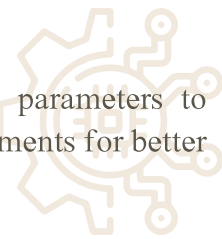
2-1 Technological Tea Farm

Frastea ensures quality at every stage, from cultivation to the final cup, through smart management. The system ensures precise fertilization, with tea leaves harvested without touching the ground. Wet cutting technology effectively removes odors caused by traditional dry cutting, standardizing the tea leaf quality. By focusing on technology, ecology, and food safety, Frastea drives the transformation of this century-old industry.

01

High Technology

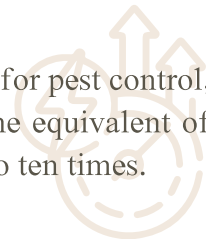
The micro weather station connects environmental parameters to cultivation activities, enabling precise irrigation adjustments for better watering accuracy.



02

High Efficiency

The smart tea farm system integrates drones, big data for pest control, and mechanized harvesting, boosting efficiency to the equivalent of eight workers and increasing harvesting speed by up to ten times.



03

Eco-Friendly

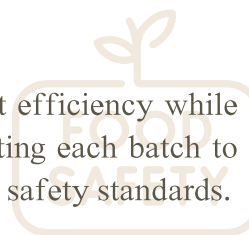
By utilizing soil-friendly regenerative agriculture and planting green manure, along with grass cultivation, soil fertility is improved, enhancing its physical and chemical properties, porosity, and organic matter content.



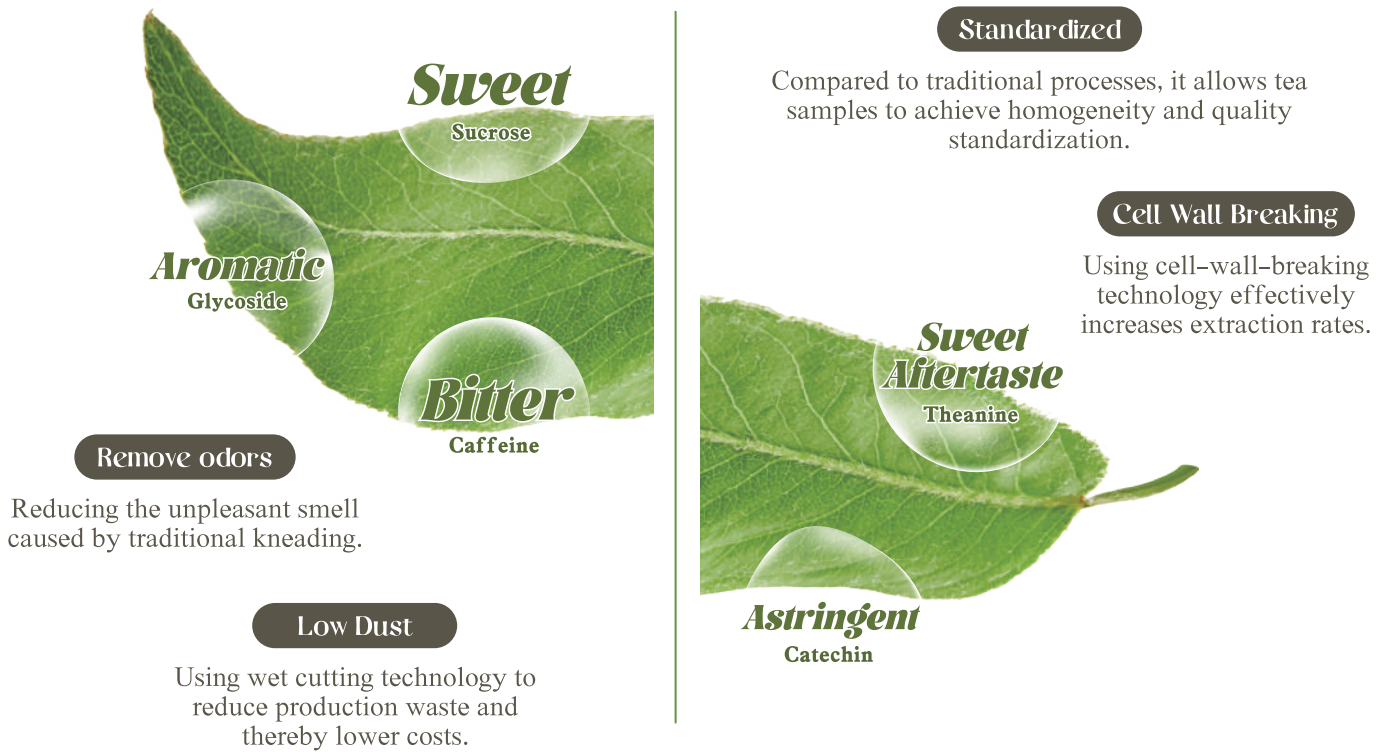
04

Food Safety Management

From production to sales, we enhance management efficiency while adhering to strict quality control principles, inspecting each batch to ensure it meets both national and international food safety standards.



2-2 Innovative Technology Process



Processing Methods

Precision water flow, advanced cell-breaking technology, and automated processes ensure standardization and enable rapid extraction of optimal soluble components.

Core Technology

By reducing dust and unwanted odors from traditional kneading, and using new cell-breaking techniques, tea quality is standardized and homogenized for better extraction.

Product Characteristics

The new processing method, designed to enhance the natural qualities of the tea leaves, efficiently preserves the color, aroma, and flavor, quickly extracting a fresh, sweet, and refreshing tea with no bitterness.

Quick-Extraction Materials

Compared to traditional commercial tea and brewing methods, we offer high-value, high-quality, and high-performance commercial tea products by innovating processing methods and extraction technologies. Our techniques reduce raw material waste, lower processing costs, improve extraction efficiency, and maintain flavor, effectively addressing issues like high material loss and cloudy tea liquid common with traditional commercial tea materials.

Quick-Extraction Materials release catechins and theanine in 70 seconds, over twice as fast as traditional materials. The caffeine content is 40% lower, while reducing sugar content is three times higher, delivering a rich, fresh, and sweet taste that aligns with the core values of healthy tea beverages.



Standardized

Innovative technology ensures standardized flavor without the need for added fragrances or flavorings.



Commercialized

Provides high-quality commercial tea materials and diverse herbal flavors to differentiate the brand.



Efficiency

Uses Teapresso Machine to brew tea, significantly shortening the traditional tea brewing process and time.



Healthy

Unlike barrel-brewed tea, we ensure each cup is freshly brewed, preserving the tea's original flavor.

A Perfect Combination with Teapresso Machine

The Quick-Extraction Materials, paired with the patented Teapresso Machine and Tea Portafilter, enable rapid absorption and expansion of tea leaves at the optimal temperature and space, achieving efficient extraction through infusion and pressure.

This combination allows for fast, concentrated tea extraction.

Quick-Extraction Materials

Reduce tea leaves wastage by **15%**

Lower production costs by **15%**

Increase extraction speed by **100%**

Teapresso Machine

Catechin extracted amount **305%**

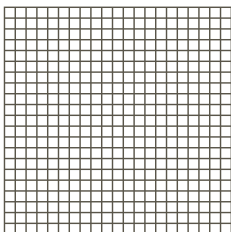
Theanine extracted amount **191%**

Reducing Sugar released amount **325%**

Suitable Tea Leaves Size

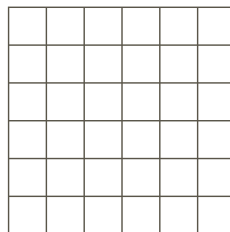
Tea leaves of an ideal size of 12-60 mesh efficiently release catechins, theanine, and other essences. Leaves that are too rough may fail to fully extract in the tea portafilter, while leaves that are too fine can release excessive bitterness due to overheating.

1 inch



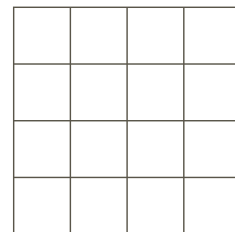
21 mesh

1 inch



7 mesh

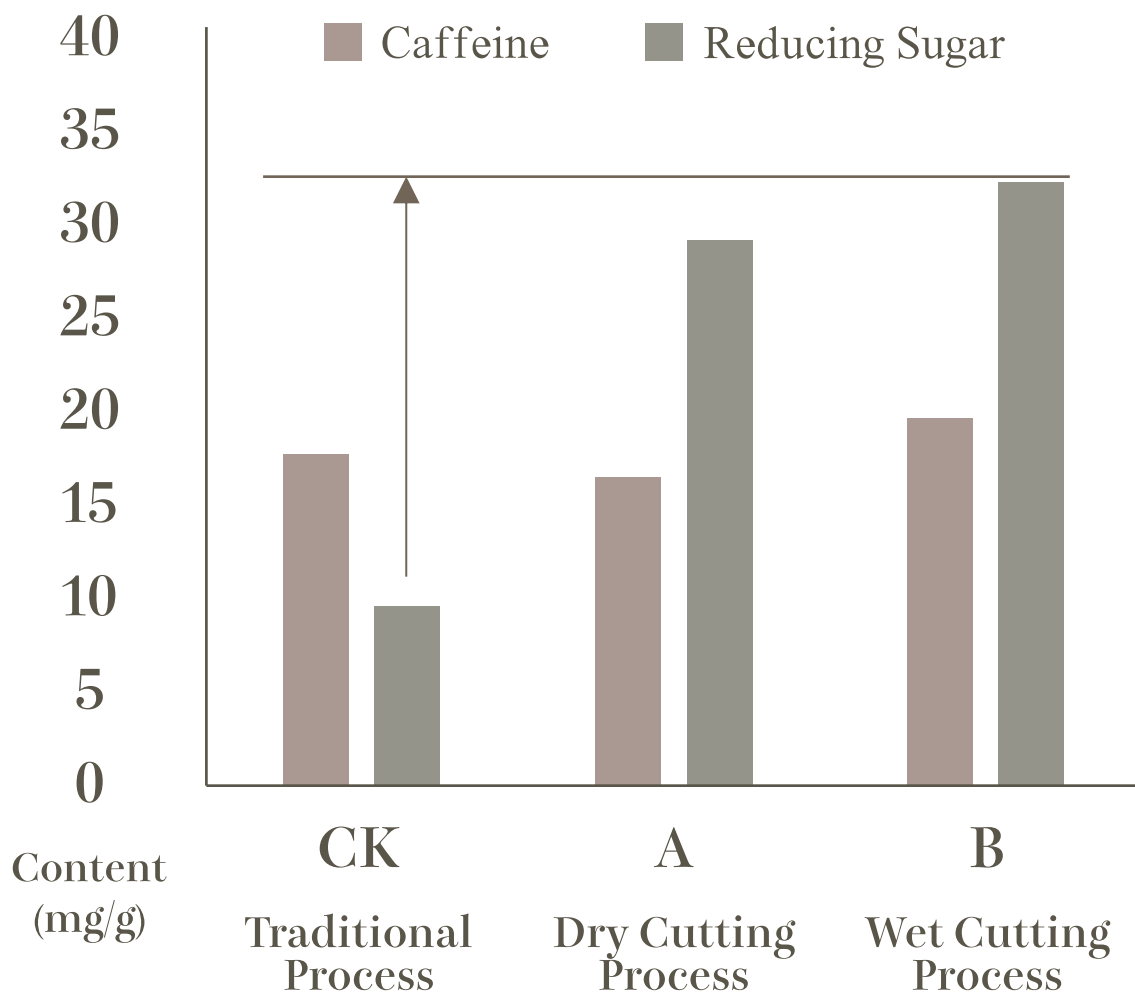
1 inch



4 mesh

Differences in Substances Release of Various Materials by Teapresso Machine

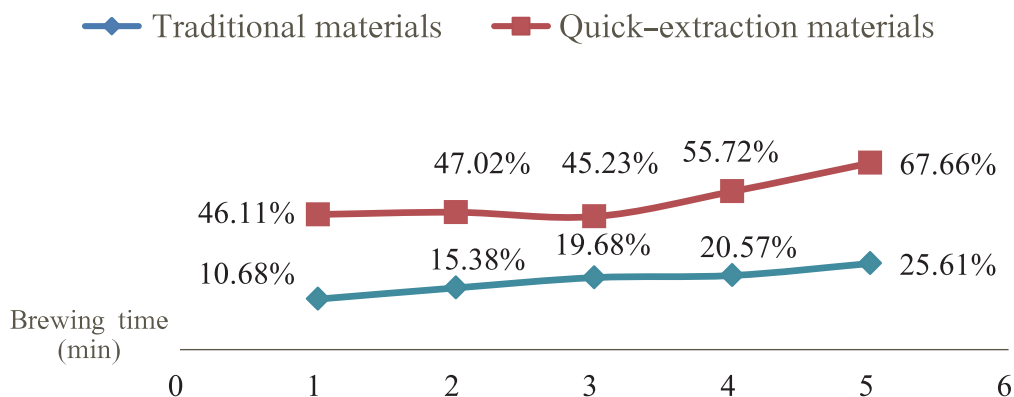
Traditional Materials vs Quick-Extraction Materials



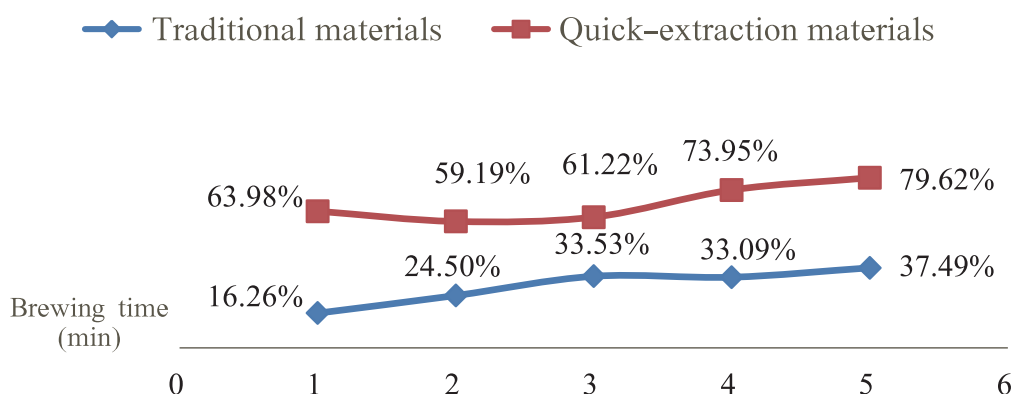
The Teapresso Machine with Quick-Extraction Materials can quickly brew rich, refreshing, and sweet tea.

Green Tea Component Release Comparison

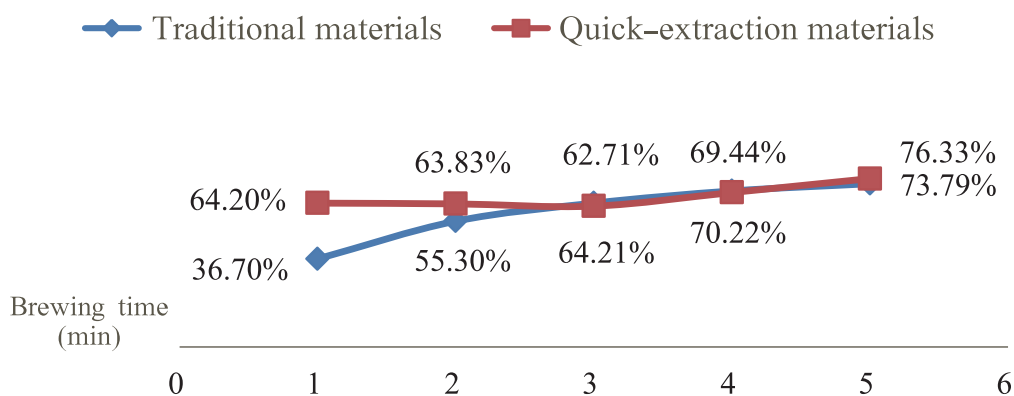
Catechin Extraction Rate



Theanine Extraction Rate



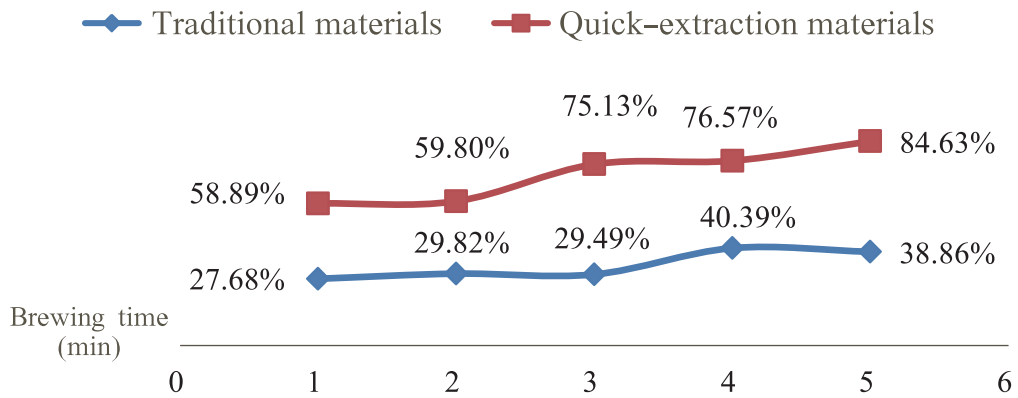
Caffeine Extraction Rate



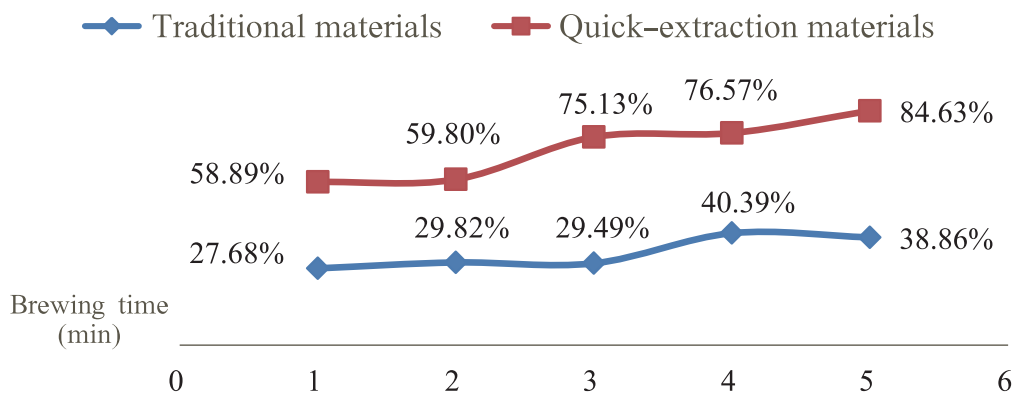
*Evaluated Using International Tea Cupping Standards

Black Tea Component Release Comparison

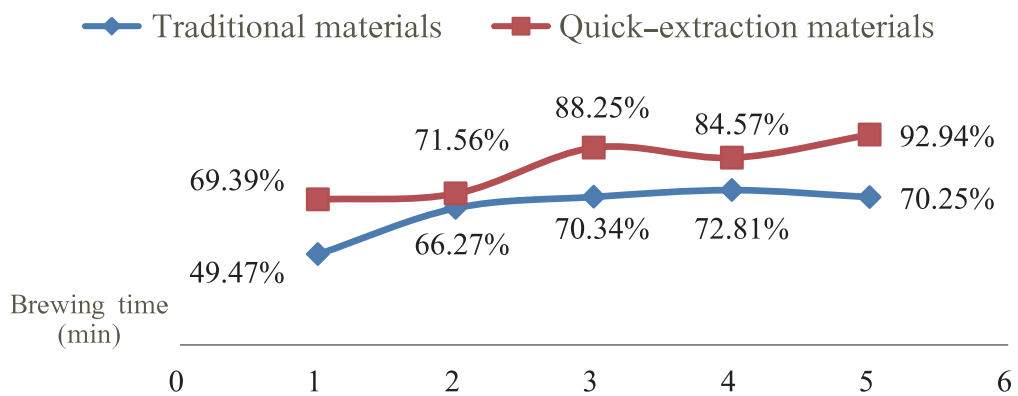
Catechin Extraction Rate



Theanine Extraction Rate



Caffeine Extraction Rate



*Evaluated Using International Tea Cupping Standards

FIND YOUR FAVORITE FLAVOR



2-3 Quick-Extraction Materials

Frastea's quick-extraction tea blends Eastern and Western herbs to meet diverse tastes and health needs, preserving original flavors while incorporating modern efficiency, health benefits, and commercial value. This innovation extends to the Teapresso Machine, Quick-Extraction Materials, and also the brand's market positioning and customer experience.

The Teapresso Machine and quick-extraction materials deliver consistent, standardized flavors without artificial additives. The tea is clear, bright, and naturally sweet, eliminating unwanted flavors and offering a rich, sweet aftertaste without the need for added sugar or creamer.



Green Tea

Green tea is unfermented, preserving rich natural compounds like vitamins, chlorophyll, tea polyphenols, and amino acids. This gives it a clear green infusion and a strong astringency.

- Color** The tea has a yellowish hue due to the high content of flavonoids.
- Form** The processed fragments are evenly sized, with a short strip shape ranging from 8 to 40 mesh.
- Aroma** The aroma resembles a freshly boiled egg with a subtle grassy scent.
- Taste** The taste is smooth, with a hint of grassy flavor at the start and a refreshing bean aftertaste.

Commercial Loose Tea
600g / bag , 20 bags / box



Drip Tea Bag
5.5g / tea bag , 5 tea bags / box



Black Tea

Black tea, the most popular tea worldwide, makes up about 70% of global production. Its full fermentation gives it a red infusion and a strong aroma.

Color The tea color is vibrant red, and clear, with a golden hue along the rim of the cup.

Form The processed fragments are evenly sized, with a short strip shape ranging from 8 to 40 mesh.

Aroma The fragrance, from catechin transformation, features honey-like notes with a malt syrup sweetness.

Taste The taste is rich, smooth, and sweet, with no acidity or astringency in the aftertaste.

Commercial Loose Tea
600g / bag , 20 bags / box



Drip Tea Bag
5.5g / tea bag , 5 tea bags / box



Marigold Green Tea

Marigold, known for its unique aroma, imparts a distinct licorice sweetness and mild citrus tang to the tea, making it refreshing whether consumed alone or with milk.

Color The tea has a pale green or yellow-green hue, with a subtle golden tint.

Form The processed fragments are evenly sized, with a short strip shape ranging from 8 to 40 mesh.

Aroma Green tea has a grassy note, while marigold adds a light licorice aroma with hints of citrus and passionfruit.

Taste The tea starts with the green tea's mild bitterness, followed by the sweet, light tang of marigold, creating a balanced flavor.

Commercial Loose Tea
600g / bag , 20 bags / box



Drip Tea Bag
5.5g / tea bag , 5 tea bags / box



Mint Green Tea

Mint is known for its cooling menthol sensation, with our variety offering a strong, refreshing aroma and intense coolness.

Color The tea has a light green or yellow-green color, with mint leaves adding a hint of gray-green.

Form The processed fragments are evenly sized, with a short strip shape ranging from 8 to 40 mesh.

Aroma A subtle herbal aroma with a strong, refreshing minty note.

Taste Green tea's mild bitterness and sweetness are followed by a refreshing minty coolness, enhancing the overall taste.

Commercial Loose Tea
600g / bag , 20 bags / box



Drip Tea Bag
5.5g / tea bag , 5 tea bags / box



Ginger Black Tea

The unique flavor of ginger adds richness with a mild spiciness and strong aroma. Adding milk further elevates the overall smoothness and depth of flavor.

Color The tea has a rich, translucent garnet-red color, derived from natural pigments and components in fresh ginger.

Form The processed fragments are evenly sized, with a short strip shape ranging from 8 to 40 mesh.

Aroma The tea offers a rich floral-fruity aroma, complemented by the spicy, warming scent of ginger.

Taste The rich, slightly sweet black tea is followed by the spicy warmth of ginger, offering a layered and full-bodied taste.

Commercial Loose Tea
600g / bag , 20 bags / box



Drip Tea Bag
5.5g / tea bag , 5 tea bags / box



Other Quick-Extraction Material for Commercial Use

We offer a variety of commercial tea flavors to cater to diverse customer preferences.

Ceylon Black Tea

A fragrant black tea with citrus notes, perfect on its own or paired with honey or milk for added flavor.



Assam Black Tea

Bold and rich with a hint of malt, ideal as a base for English milk tea and one of the most commonly used black teas globally.



Four Seasons Oolong Tea

Roasting imparts a unique aroma and a flavor between green and black tea, with floral notes, smooth texture, and a sweet aftertaste.



Four Seasons Oolong Tea AA

A fuller-bodied version of Four Seasons Oolong, perfect for pairing with fruits or milk for added flavor.



Empress Roasted Oolong Tea

With a higher fermentation, it has a ripe fruit aroma and a full-bodied taste, perfect on its own or with rich toppings like milk foam.



Hibiscus Tea

Hibiscus flowers have a tangy flavor that pairs well with citrus, enhancing their aroma and freshness. Long steeping may cause bitterness.



600g / bag , 20 Bags / Box

FRASTEA IN

Multifunctional Tea Culture Space



The Teapresso Machine redefines tea-brewing by integrating pouring, steeping, infusing, boiling, and extraction, following traditional Gongfu tea principles. It is suitable for various premium teas, herbal teas, medicinal herbs, dried fruits, commercial loose teas, tea bags, and other material forms.

03 _____ Technological Extraction Process

3-1 World's First Tech-Driven Tea Extraction: Teapresso Machine

Building on the Gongfu tea principle of "first infusion for aroma, second for body, and third for aftertaste," Teapresso Machine uses precise temperature control and multi-stage infusion to extract aroma and essence quickly and consistently. Frastea's innovative technology preserves the catechin aroma, the fresh taste of theanine, and the sweetness of reducing sugars, while preventing the bitterness of caffeine from being released.

Healthy

Freshly extracted theanine, catechins, reducing sugars, and other beneficial compounds.

Standardized

Ensures consistent taste and quality with easy operation, reducing training time.

Efficiency

The Teapresso Machine extracts tea faster than traditional brewing methods.

Commercialized

Creates commercial added value with speed, health, and standards.

What is Technological Extraction

Technological extraction uses advanced equipment for fast, standardized extraction, precisely controlling temperature, water flow, and infusion time to preserve aroma, base, and aftertaste, ensuring consistent quality in every cup.

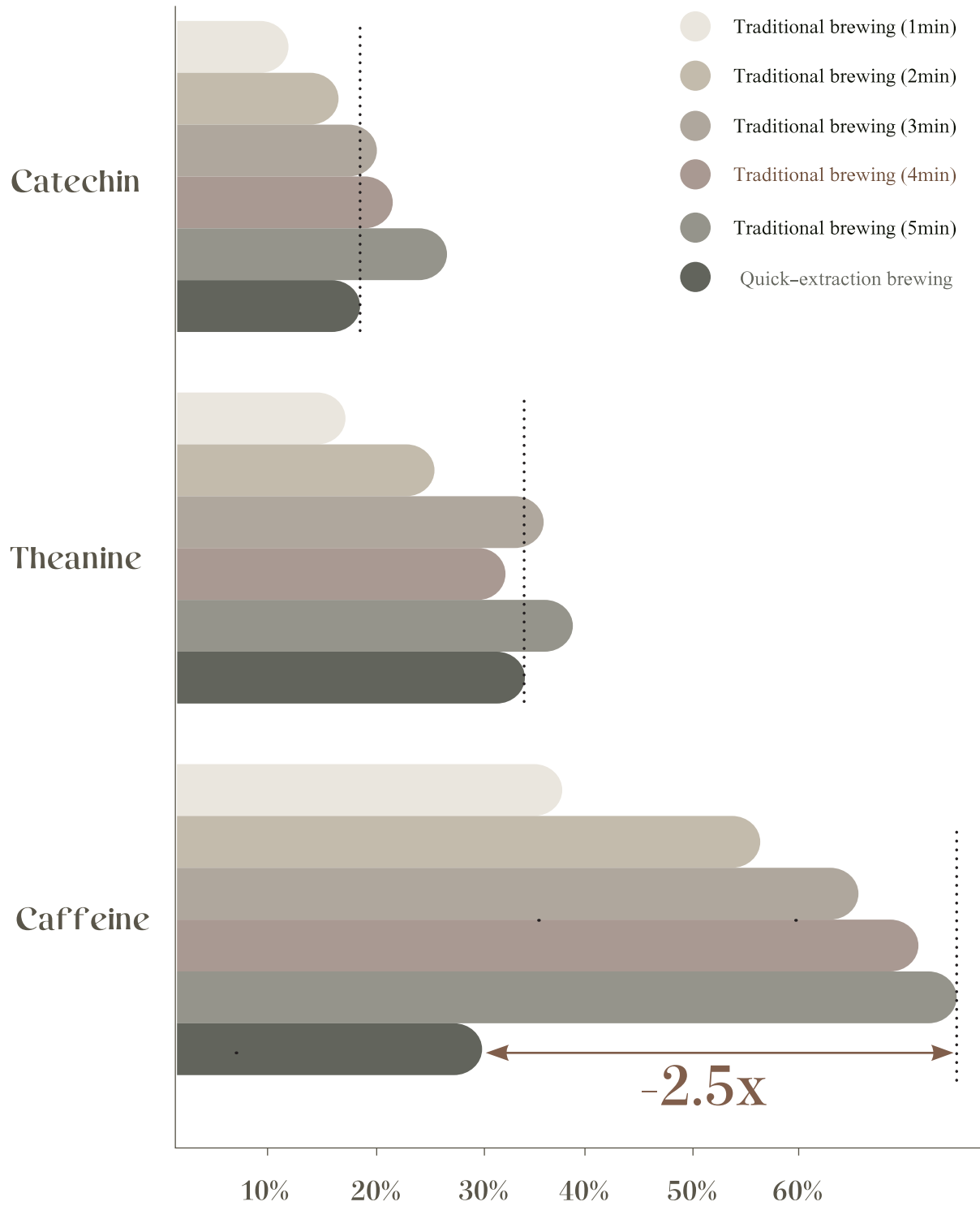
The Source of Sweetness in a Cup of Tea



Traditional brewing methods only manage to extract 3-4% into the tea.



Extraction Rates: Traditional Brewing vs Teapresso Machine Brewing



TEAPRESSO MACHINE

Teapresso Machine Extraction Efficiency

Catechin
extracted amount

305%

Theanine
extracted amount

325%

Reducing Sugar
released amount

191%



Smart Operation & Personalized Settings

Adjustable multi-stage water output and infusion time allow precise customization of tea strength and flavor, ensuring each cup meets personal preferences.

Precise Temp Control

Adjustable water temperature ensures perfect extraction for each tea type, from green tea's aroma to oolong's sweetness and black tea's depth.

Adjustable Brewing Space

Customizable brewing space in the tea portafilter allows adjustment of tea leaves to suit personal taste.

Stainless Steel Multi-Boiler Preheating System

Made of stainless steel to meet NSF food & water standards, with preheating to boost output and separate heating to save energy and costs.



3-2 Espresso Machine

ESPRESSO MACHINE

Breakthrough Innovations and Dynamic Designs



Raised Up Design

Fits both espresso cups and taller cups, including mugs and takeaway cups.

Stainless Steel Boiler

Made of stainless steel to meet NSF food & water standards.

Multi-Stage Water Outlet Design

Customizable water volume, extraction stages, time, and infusion function.

Under Counter Design

Redefining tradition with the main unit placed under the counter for a sleek, integrated look.

Smart Pour-Over Design

Intelligent control of rotation, flow rate, temperature, and steeping for effortless, one-touch brewing setup.



Comprehensive Store Planning

A successful tea shop not only requires high-quality tea leaves and equipment but also needs comprehensive integration from space planning to operational strategies. A well-thought-out layout boosts efficiency and offers customers a unique, professional experience from the moment they enter.

We believe that each store has its unique needs, which is why we offer tailored store planning services, including flow design, equipment setup, and menu creation. This is not just about optimizing space and functionality, but about helping you infuse your brand philosophy into every detail, from visual to taste, fully showcasing the charm of tea culture. Through efficient space utilization, innovative equipment application, and market-driven menu design, we assist clients in creating stores that combine beauty and function, ensuring that every consumer enjoys a high-quality tea experience. Whether you're a new entrepreneur or an established brand looking to enhance your store's competitiveness, a comprehensive store plan is a key step toward success.

Equipment Planning

We provide tailor-made equipment configurations based on market needs (such as Teapresso Machine, other equipment, etc.).

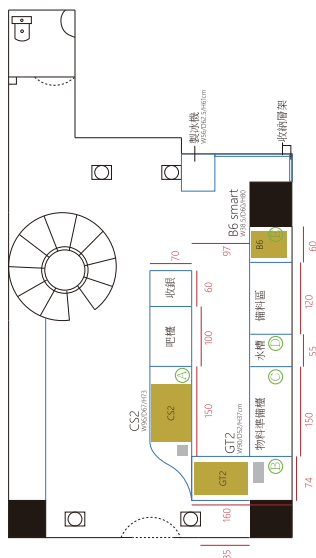
Menu Design

We design custom tea menus tailored to local market needs, leveraging equipment and ingredient features.

Store Planning

We assist clients in designing the store's workflow and tea bar layout, ensuring both operational efficiency and aesthetic appeal.

Overall Store Design



Equipment Planning

