

February 2026 SEO and Schema

SEO Title

Chinese Tea Processing Explained: From White Tea to Pu-erh

Meta Description

Discover how oxidation, withering, roasting, fermentation, and aging transform the Camellia sinensis plant into white tea, green tea, oolong, black tea, and pu-erh.

Suggested URL Slug

/chinese-tea-processing-explained

Article Schema

```
<script type="application/ld+json">
{
  "@context": "https://schema.org",
  "@type": "Article",
  "headline": "The Magic of How It's Made: One Tea, Infinite Processes",
  "description": "Learn how processing methods such as oxidation, withering, roasting, and
fermentation create the major categories of Chinese tea.",
  "author": {
    "@type": "Organization",
    "name": "Tea Tavern"
  },
  "publisher": {
    "@type": "Organization",
    "name": "Tea Tavern"
  },
  "mainEntityOfPage": {
    "@type": "WebPage",
    "@id": "INSERT PAGE URL"
  },
}
```

```
"datePublished": "2026-02-01",
"dateModified": "INSERT UPDATED DATE"
}
</script>
```

FAQ Schema

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<script type="application/ld+json">
{
  "@context": "https://schema.org",
  "@type": "FAQPage",
  "mainEntity": [
    {
      "@type": "Question",
      "name": "What determines the type of Chinese tea?",
      "acceptedAnswer": {
        "@type": "Answer",
        "text": "The processing method determines the tea category. Different combinations of withering, oxidation, shaping, roasting, drying, and fermentation create distinct tea styles from the same Camellia sinensis plant."
      }
    },
    {
      "@type": "Question",
      "name": "What is tea oxidation?",
      "acceptedAnswer": {
        "@type": "Answer",
        "text": "Oxidation is a natural chemical process that occurs when tea leaves are exposed to oxygen after harvesting. The amount of oxidation significantly influences flavor, aroma, color, and texture."
      }
    },
    {
      "@type": "Question",
      "name": "Why is green tea different from black tea?",
      "acceptedAnswer": {
        "@type": "Answer",
        "text": "Green tea undergoes kill-green processing shortly after harvest to halt oxidation, while black tea is fully oxidized before drying."
      }
    }
  ]
}
```

```
    }
  },
  {
    "@type": "Question",
    "name": "What makes oolong tea unique?",
    "acceptedAnswer": {
      "@type": "Answer",
      "text": "Oolong tea is partially oxidized, typically between 10% and 70%, allowing it
to express characteristics that range from floral and delicate to rich and roasted."
    }
  },
  {
    "@type": "Question",
    "name": "What is the difference between raw and ripe Pu-erh tea?",
    "acceptedAnswer": {
      "@type": "Answer",
      "text": "Raw Pu-erh ages naturally over time, while ripe Pu-erh undergoes accelerated
fermentation through a process called wo dui."
    }
  },
  {
    "@type": "Question",
    "name": "Why is Gongfu brewing well suited to Chinese tea?",
    "acceptedAnswer": {
      "@type": "Answer",
      "text": "Gongfu brewing uses short, repeated infusions that allow tea drinkers to
experience how flavors, aromas, and textures evolve throughout multiple steeps."
    }
  }
]
}
```

</script>

Revision #2

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