Chiang Rai Tea means Green tea and Oolong tea products which originated from Assam Tea and Chinese Tea by specific process of planting.

Characteristics:
1. Tea’s breed: Assam Tea and Chinese Tea
2. Product type Non-fermental Green tea and Oolong partly ferment
3. Physical characteristics
Chiang Rai Tea’s characteristics are fully leaf or partly dried tea leaf in strand or seed or tiny piece or clear powder with unadulterated. The color, good smell and good taste of green tea comes naturally from it original gene. For flavored tea, must be non-toxic and dangerous chemical, according to Ministry of Public Health rule.
4. Chemical characteristics:
   a. Humidity not over 8%;
   b. Extract by hot water not over 32%;
   c. Ashes is not over 4-8%;
   d. Dissolved ashes at least 45% of earned all ashes;
   e. Caffeine at least 105%

Tea Production Processes
1. Non-fermental Green Tea
   1) Withering to reduce their moistness
   2) Pan firing to stop enzyme process
   3) Rolling to curl tea leaf and break the cell
   4) Drying
   5) Sorting and packing
2. Semi-fermental Oolong Tea
   1) Outdoor withering to reduce moistness
   2) Indoor withering to increase oxidation process polymerization and polyphenols
   3) Pan firing to stop enzyme process
   4) Rolling to curl tea leaf and break the cell
   5) drying
   6) sorting and packing

Chiang Rai is high land mountain at 350-2,000 m height above sea level. The surface is slope with foothill and hill which is suitable for growing tea. Soil characteristics are loam and loamy sand, and moderately absorb water. According that the topography is mountain range and high hill, the climate is not affected from marine monsoon. However, weather in summer and winter is strongly difference (from 8.7°Celsius in winter to 36.4°C in summer). Yearly, the average temperature is around 27.6 degree Celsius with average humidity at 76%. The rainfall rate is 1,752 milimetre per year.

In 1974, it was the first step of developing Chiang Rai Tea. According to it’s unique topography, high hill land, the history had started for over a century. Security forces Department had experimental planted tea. Then, in 1975, General Kriangsak Chamanan gave the Taiwanese Tea breed to General Duan Xi Wen for cultivating in Mae Salong area. Then, Chinese Tea breed was expanded around the area in Chiang Rai. Since then, tea cultivation in Chiang Rai became more popular, then 2004, Chiang Rai had indicated tea as the plant strategy and push forward Chiang Rai province as the center of tea production in Thailand. Currently, Chiang Rai is the 1st of the area for plantation and production tea in Thailand. There are many high technology tea factories and severtal experts producting high quality tea, so, now, tea is the most valuable product of domestic and foreign countries. So, Chiang Rai Tea is the important economic plant of Chiang Rai Province.