

"A Tea Cooperative is changing the rural life style through processing and marketing of orthodox tea in Terathum District"

The tea cultivation started in Tehrathum district which is situated eastern mid-hilly rezone of Nepal in 1984. However due to lack of technical and market problem individual tea farmer could not get reasonable benefits from tea



cultivation. Hence to make tea farmer more professional and to get collective benefits a Tea Farmer Group Solma was form in 1991. Later on, 28 tea farmers among the group from Laliguras Municipality 09 (former Solma Village Development Committee) of Tehrathum district registered a cooperative society called Singadevi Tea Producer Cooperative Society in 1995. Currently 148 tea farmers including 36 women are the members of the cooperative. Among them 33 tea farmers are young farmer who are looking for professional tea farming in Tehrathum district. Tea is cultivated in around 65 hector of land where 150 tons green leaf is produced annually. Before 2017 all tea produced by the tea farmer were being sold to the factory which is located in another district Dhankuta. There were many problems in selling of green leaf tea to the individual farmer. Due to long distance in between farmer and tea factory quality of green leaf tea was huge challenge to the farmer as well as tea factory. Cooperative society played vital role to encourage tea farmer for tea cultivation through collective farming and selling

of green leaf tea. The cooperative decided to established cooperative processing factory in 2017 to cope with those problems. There was difficulty in establishing a processing factory individually due to lack of capital. Hence cooperative model was the best solution to establish processing factory by integrating scattered capital among individual small tea

Our special Products	
 <p>Singhadevi Roasted Green Tea</p> <p>Green tea from the mid hill tea gardens in the east of Nepal. Dark green leaves with fine clear tips and a green color in the glass. Makes this tea particularly clear, mild and delicate.</p>	 <p>Singhadevi Golden Tips</p> <p>Selected Tips and single leaf were plucked carefully by village women and withered to remove 50 % moisture, rolled about 30 minute than oxidized about 10 hours it become golden color than fired at the temp of 130 C to make</p>
 <p>Singhadevi Special Silver Tipa green</p> <p>Selected Tips and single leaf were plucked carefully by village women and roasted with different pressure in special machine until it becomes hard and start giving flavor. It looks like silver tips but having</p>	 <p>Singhadevi Black Tea</p> <p>The tea leaves are withered, rolled, oxidized or fermented and dried or fired. Strong, bold, full-bodied flavor can be bitter, sweet, vegetal, Fruity, or spicy having different characters in different season.</p>

farmer. The cooperative established a processing factory with the annual capacity of 30,000 kgs of made tea investing NPR 25 million in in Laligurash Municipality Terathum. Now cooperative is processing different varieties of organic orthodox tea with the brand name of Singhadevi Black Tea, Singhadevi Rosted Green Tea, Singhadevi Special Golden Tips, Singhadevi Golden Tea, Singhadevi Silver Tips etc.

"The cooperative tea factory has significant value for tea farmers because before establishment of cooperative factory tea farmers were dependent to other factory and bound to sell at low cost even they didn't get payment on time. The quality of tea used to ruined due to long distance and rough road which is also the main causes for low price"
Tek Bahadur Kepchhaki (Manager)

Bir Bahadur Basnet said that, by establishing tea processing factory we have save our time because we pluck tea as per our time and can deliver in the tea factory. We can spend our saved time to other sector like cattle farming" The cooperative factory is providing more than NPR 65

(normal leaf tea 65, one leaf and bud NPR 300, one bud NPR 500) whereas before establishing tea factory farmers were getting average 52 per kg of green leaf tea. It has direct impact to the income level of tea farmer that enables quality life of tea farmer. Now tea farmer are the owner of the factory which has supported to enhance the social status in the society. They are now more committed with the cooperative and having ownership to the processing factory which is the great success of the cooperative. The cooperative provided different type of technical trainings to the farmer like organic tea farming, tea cultivation technical training, vermi-compost training that supported to increase the quality of tea. The tea farm and the cooperative processing factory are organic certified by Ceres Organic certification agencies (Germany). Organic tea cultivation practices prevents from the hazard caused by the uses of chemical fertilizer and pesticides of tea farmer and consumers. Tea farmer are now more conscious on environment protection.



Tea farmer during technical tea cultivation training

The cooperative has been providing direct permanent employment to 10 workers and seasonal employment to 10 workers that has supported to reduce the unemployment problem. Cooperative already started to sell its products in local market and in major city of the country like Kathmandu, Dharan, Biratnagar as well as India which supported to recognize them as professional tea farmers.

Why our tea is best?

- Plantation area falls under Mid Hills Region in between 4000 ft. to 7500 ft. Altitude from where we can see the scenario of Kanchenjunga Mountain.
- All Plantation area was covered by forest. *Alnus Nepalensis*, *Castanopsisindica*, *albiziachinensis**ficusneriifolia*, forest are dominated here. We can found Rhododendron, pinnus and other common shade trees.
- Domesticated Spectacular Mountain landscapes with plantation of quality tea cultivar, advance processing steps and favourable climatic condition makes tea of this cooperative of high value.
- Hand Plucked by local farmers and Manually Processed in natural environment.
- Certified Quality Clone like Tugda-78, Tugda-383, AV-2, Fubu chhiring- 312, Gumti T-1, Benekburn-668, etc.
- Made teas are distinctive in appearance, aroma and taste.
- Organic Certified by CERES GmbH Germany

Singhadevi Tea Producer Cooperative Society Ltd is looking for economic, social and cultural improvement of the cooperative and the member through the cooperative norms and values. Ultimate goal of the cooperative is to professionalize the tea farmer with modern equipment, larger cultivation area with increased productivity. It is also planning to increase technical capacity of factory workers and tea farmer to produce qualitative product. In upcoming year cooperative is planning to enter European countries with product diversification. The cooperative is conducting business for not an individual but it is doing its business for the society.

Please Contact Us

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