





tea processing

The freshly gathered shoots are collected and a method of withering, rolling fermenting and drying, produces the fine teas of India. Black tea makes up 98 percent of the international tea trade and is the familiar coloured tea, flavoured with a delicate aroma and should be without any bitterness. Green tea does not go through the fermenting process and the leaves are heated (roasted in an iron pan or steamed) to prevent fermentation. It makes a pale greenish-yellow tea, which is milder and slightly bitter. In the final sorting or grading, tea acquires the colourful names that are used in the tea trade. They do not refer to the quality but to the size and appearance of the tea. There are two main grades - leaf and broken leaf. Leaf grades: These have larger leaves and are classified as Orange Pekoe and Pekoe. Broken leaf grades:



one of the
most trusted brand
in western India,
GS tea-packet
serves to millions
of satisfying
customers everyday

Broken Orange Pekoe and Broken Pekoe. Within the broken leaf type there are further divisions which include: Fannings: All small leaf teas. They make stronger tea than broken leaves. · Dust: The smallest leaf particle size and it is certainly not "dust from the factory floor". It can take five years to train a tea taster's palate capable of tasting one to three hundred teas in a day. People imagine that a tea taster drinks the liquid until he is awash with it, but, as in the case with wine tasting, this is not so. The taster will take a large spoonful of tea, suck the liquid onto the taste buds all over the tongue. savour it, and spit it out. The process of blending takes place after further professional tasting. Usually a blend may be made up of different teas from various tea gardens. The blender's expertise guarantees consistency - to ensure tea picked and packed throughout the year in different seasonal conditions does not vary in quality, aroma or taste.

100 years of procuring and serving experience

Expect question and update about benefits of our range and products in terms of quality, taste and price.

Since 1985, GS Brands has been a part of the lives of millions of families. Our rich tea brands are more than just products, they are a tradition for our customers.

Our company's journey started more than a century ago. In 1898, Govindram Shobharam & Co. was established with small trading, With experience in trade and a vision for a company that cared for its customers, regardless of social and economic class, built the foundation for the bright future of GS trade. In 1945, having already become a trusted name in the commodities trading sector, Govindram Shobharam & Co. expanded their operation, and started delivering more quality products, including spices, dry fruits, oils and oil seeds to their customers and client agencies. The company worked alongside some of the most influential corporations of the era, such as trading soda chemicals for TATA Group and coconut oil for Kerala State Corporation. Soon, due to the unmatched quality and service ethics, Govindram Shobharam & Co. was a distinguished and respected name in the industry.

A newer format that further improved our tea packaging and distribution quality. With combined more than hundred years of experience with the latest technology to deliver unmatched services to our customers. GS Brands has been keeping up with the times and our legacy grows stronger every day, with each new customer that chooses us. GS Brands has been keeping up with the times and our legacy grows stronger every day, with each new customer that chooses us.

Today, we have become an inseparable part of the daily lives of millions of tea lovers across the states of Gujarat, Maharashtra, Karnataka, Goa and Kerala. We have been unfailingly upholding the ideal of equal quality and service for all, that our esteemed founder based this company upon.

Our group comprises of Saraswati Industries (tea blending, processing and packing), and M/s Govindram Shobharam & Co. (marketing of loose and packed tea). Presently, we have over 200 employees and operations in Mumbai, Pune and Sangli. GS Brands tea is processed at our ultra-modern production plant at Kupwad (Sangli), which is set up over an area of 33,000 sq. feet. We also possess a combined 20,000 sq. feet campus for distribution operations in Maharashtra, Karnataka, Goa and Gujarat. This includes wholesale and retail outlets, delivering our varied tea products to our customers.

GS stands not only for 'Govindram Shobharam', but also for 'Growth' and 'Service'. We believe in giving back to the nature and the community who have supported us throughout our journey to excellence. We established GS Charitable Trust in 2001. Today, it has branches in Sangli, Mumbai and Pune, and is helping make education and healthcare services better and accessible to all. Under our green energy initiative, we set up windmills and solar power grids in various states to generate clean energy and contribute towards the conservation of environment.

We also recently established our Agro Division for organically producing fruits and vegetables on 18.5 acres of land. With this step, we aim to promote the agribusiness and pave way for further developmental models.

From The House of Govindram Shobharam & Co.

Please take five minutes to read company and product range to focus on.









Accreditation

















A quick brewing and infusion having strong taste and aroma combination with best liquor.



MACHINE BLENDING PROCESS

CAPTAIN DUST & LEAF

POLY / JAR PACKING

250g / 1kg Jar (Bulk Pack 12Kg) / 1kg x 12 Jar = 12kg Bopl 5kg x 2 Jar = 10kg / FM 6kg x 2 Jar = 12 kg 1kg x 30 Bag = 30kg









A good bright liquor with tendency keeping quick infusion and aroma best selected from gardens as preferred choice for family.

TELEFONE GTG TEA

> MACHINE BLENDING PROCESS

TELEFONE DUST, LEAF & FM

BRAND

JAR PACKING

7 Kg DUST / 5 Kg LEAF & FM (Bulk Pack 4 JAR Per BOX) 1kg Jar (Bulk Pack 12 JAR per BOX) 500g x 12 Bottle = 6kg (Dust/Leaf)









Tea plantation in Assam ranges gardens and only region the world; where tea is grown in plain; a selection of rich, full bodied, deep bright liquor with strong taste, ideal for morning cup as favourite teablend.



MACHINE BLENDING PROCESS

STATUE OF LIBERTY

POLY / JAR PACKING (DUST, FM & LEAF)

Dust 7kg x 2 Jar = 14kg Leaf 6kg x 2 Jar = 12kg 250g / 1kg Jar (Bulk Pack 12Kg)













GS Assam tea brings you a distinct rich flavor, enjoyed by tea lovers for it's invigorating aroma and rich taste. Our experts ensure consistent quality through mechanized blending and automatic packaging process to guarantee an experience of freshness and aroma from the tea garden to your last sip. Enjoy the perfect Kadak, Lajjatdar and Utsahi cup of GS Classic tea for a refreshing start, everyday.



MACHINE BLENDING PROCESS

GS TEA CLASSIC

POLY / JAR PACKING 250g, 500g, 2Kg Bulk Pack 12 Kg (BOX PACK)





TEAAPPREANCE

When observed tea leaves can appear as a dark green colour to a very bright green colour. Once brewed the liquid, usually a light yellowish tan colour sometimes carries a hue of green.





प्रिन चाय बनाने की विधी : उबले पाणी को एक कप में लेकर उसमे एक चम्मच प्रिन चाय को मीला के ४-५ मिनीटों कें लिए सेट होने दे। पानी में अच्छे से घुलने के बाद उसे छान कर स्वाद लिजीए, हर रोज पिए और सेहत बनाए । अपने स्वाद के अनुसार शहद या लिबू का सही मात्रा में इस्तेमाल करें । इसमें दध का इस्तेमाल बिलकुल ना करें।

GS GREEN TEA

BOX PACKING 100g Wholesale Pack 3 Kg (BOX PACK)





TEA APPEARANCE

When observed tea leaves can appear as a dark green colour to a very bright green colour. Once brewed the liquid, usually a dark yellowish tan brown colour sometimes carries a hue of green.











दार्जिलिंग चाय बनाने की विधी : उबले पाणी को एक कप में लेकर उसमे एक चम्मच दार्जिलिंग चाय को मीला के ४-५ मिनीटों के लिए सेट होने दे। पानी में अच्छे से घुलने के बाद उसे छान कर स्वाद लिजीए, हर रोज पिए और सेहत बनाए । अपने स्वाद के अनुसार शहद या नींब का सही मात्रा में इस्तेमाल करें । इसमें दध का इस्तेमाल बिलकुल ना करें।

DARJEELING TEA

BOX PACKING 100g Wholesale Pack 3 Kg (BOX PACK)





Indian Tea or chai known throughout the world and adored by millions for its rich taste and aromatic properties. India has abundance of natural resource carter to selective North India tea and South Indian Spices gives birth to "GS Masala Chai". A perfect beverage and sign of fine hospitality served throughout India at homes, cafe's, roadside stands. It is combined with warm milk and sugar to create an aromatic and invigorating treat. Ideal combination of trade and choicest quality selection along through machine blending process and in hygienically packed environment making standard choice for millions of our satisfying consumers.

MACHINE BLENDING PROCESS

GS MASALA TEA

BOX PACKING
100g Wholesale Pack 3 Kg (BOX PACK)



Good luck and thank-you for taking the first magical step of contacting us. soon this will be transform in success and journey of trust.

www.gsbrands.com