CRAFT OF ORIGIN

Tea Buyer Tasting Sheet

TRADE BUYER TOOL / 01

Compare two teas on the same brew basis

Taste, compare, and note which cup best suits your menu, shelf, or service.

DATE

BUYER / VENUE

MARKET

SHARED BREW CONDITIONS

WATER / RATIO

TEMPERATURE

STEEP TIME

INFUSION NO.

SERVICE STYLE

COMPARE	TEA A	TEA B
TEA / LOT / STYLE		
DRY LEAF		
AROMA		
TASTE + BODY		
FINISH		
MENU FIT / PAIRING		
SERVICE NOTES		
OVERALL FIT	1 2 3 4 5 — 1 = low / 5 = high	1 2 3 4 5 — 1 = low / 5 = high
NEXT STEP	☐ ASK A QUESTION ☐ DISCUSS FORMAT ☐ REVISIT	☐ ASK A QUESTION ☐ DISCUSS FORMAT ☐ REVISIT

Keep the brew consistent. Review product specifications and commercial terms separately.

Use the tasting notes to guide a conversation with your team and supplier.