

Ceylon Tea: Company Profile - Lumbini

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One of our most memorable days spent in Sri Lanka this January was at Lumbini Tea Factory. We plucked tea leaves, we made our own tea, and so can you!! They have a two-day pick your own tea program and we will tell you more about that in another post...soon. First, please allow us to introduce you to Lumbini.

Lumbini Tea Factory (Pvt) Ltd | Lumbini Tea Exports Pvt Ltd | Lumbini Tea Estate – is located in a village called Pallegama in Deniyaya town which is in Matara district, southern province of Sri Lanka, approx 200 km from Colombo. The estate encompasses 250 acres at an elevation of 450 m above MSL located in the agro-climatic region of Ruhuna.



Lumbini Tea Factory is located near to the Singharaja Rain Forest. Because the religion of the owner of Lumbini Tea Factory is Buddhism; to remember the place where the lord Buddha was born he called the estate Lumbini and later, once the factory was built, it too took the same name.

There are a lot of interesting places near by the factory. The more famous and interesting places include Singharaja Rain Forest, Sathmahal Ella waterfall, Pallegama Aranya Temple, Kurulugala Mountain, and Diyadawa Reserve.



Lumbini Tea Factory is able to process 12,000 kg of green leaf per day. Orthodox black teas and white teas and some specialty teas are manufactured there. Annual production averages 600,000 kg of made tea carried out by 80 factory machine workers and 30 estate pluckers.

The present owner of the company Mr. Dayapala Jayawardana started the factory in year 1984. First he bought “Lumbini” tea land; a beautiful mountain. The factory had been built to manufacture estate leaf with the capacity of 2000 pounds green leaf per day. After modifying time to time, they increased the capacity up to 12000 kgs per day. In year 2000 they implemented the Japan 5S System with a large modification of the factory with the idea of manufacturing quality teas. Again in year 2005 they implemented ISO standards in the factory and now the factory is certified for ISO 9001 and ISO 22000.



In the beginning of the factory, there were only 40 workers and 3 staff members. From 1984 to 1991 the factory was running with this way as a traditional tea manufacturer. The year 1991 was a turning point for the factory and they modified to a certain level the quality and the quantity of the process. Again in year 1996 there was a considerable change in the factory and they increased the work force also. Year 1996 was a memorial year for Lumbini taking the first step to export their products directly. In year 2002 Lumbini Tea Factory was incorporated as Lumbini Tea Factory (Pvt) Ltd and is now a highly established brand all over the world.

From the beginning they followed the orthodox manufacture method with traditional tea manufacturing machineries. Gradually they have added

modern machineries and technology to their process to produce good quality teas.



Lumbini is well known worldwide and has earned/won numerous awards for their teas. One of the most interesting specialty teas they are producing in limited quantities is described here:

Jayachakra Tea- Lumbini Jayachakra is just one of their award winning specialty, hand-made teas. This specialty tea was innovated by the Lumbini team and it is produced exclusively by Lumbini in limited quantities. The whole two leaves and bud is used to form the tea which resembles a shape of a ring. They call it Jayachakra. The infusion is described as Green and Khaki turbans. The brew presents itself as colorful flashes of sun light, a delicate aroma of fresh tea leaves and fine flowery bouquet. Photo below along with a few other very special limited edition teas.



Learn more about Lumbini at their website <http://lumbinitea.com/> and do contact them for more information about their teas, special hand-made teas,

and especially about visiting! We will tell you more about our own experience with their pluck your own tea program next time!

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