



# Which Has More Transformation, Raw or Cooked Tea?

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Cooked tea seems to be an indispensable focus every year. No, the winter is coming. For those who love Puerh tea and cooked tea, it is no stranger to it. Yes, cooked tea has the benefit of warming the stomach. So many people like to drink in winter. However, Puerh tea is not only suitable for drinking in winter, its charm can even run throughout the year.



Because the enthusiasm driven by cooked tea can be said that it is not lost to raw tea at all, and even the limelight has overshadowed raw tea, especially since the second half of 2014, the Puerh tea market, which is dominated by cooked tea, has stirred up the cooked tea fever. In the past, it was the world of raw tea, but in the past two years, people have found that cooked tea is also very easy to sell, so on the basis of raw tea, various businesses have also increased their efforts to create cooked tea.

Especially the brand tea companies headed by Bajiao Ting are the most obvious. Since 2014, Ruby has started its extreme expansion in the field of cooked tea, “low price is not low-end”. I know, but since then, many tea companies have followed the trend, and the proportion of new cooked tea has also risen sharply, because everyone sees its objectivity in sales, so they strive to build. Despite the downturn in the market, cooked tea has gone very well. This momentum has not been reduced until today, but the way is changing.

We don't know what caused the market to undergo such a huge change. From the perspective of initially favoring raw tea, it changed to cooked tea. I don't know what caused the consumer's demand for cooked tea to increase and last. It has been hot for two years! In short, the cooked tea is hot, and the sales are several times higher than before. For many people who used to drink raw tea and used to hide raw tea, cooked tea was something they could not avoid. why? Because people have always lost their correct understanding of tea under the influence of "drinking cooked Tibetan health", and blindly biased towards one side, it leads people to misunderstand, "If the cooked tea cannot be drunk, it is equivalent to abolition. It will not have a strong collection value like raw tea", so it is biased towards raw tea, resulting in cooked tea not flowing well in the market.

This is the previous understanding of raw and cooked tea. Now many people can't help but ask this question. In addition to the difference in production costs of cooked tea and raw tea, in the later conversion, is there a room for conversion of cooked tea that is not as big as raw tea? This is not to prove that cooked tea has no collection value.

In fact, for this problem, we need to analyze the specific problems. In general, under the same environmental conditions, the conversion space of cooked tea is slightly smaller than that of [raw tea](#), but it needs to be emphasized that it is slightly smaller than certain. It depends on the situation, and it must not be said in general, which conversion space must be large! This needs to be viewed according to the manufacturing process and storage conditions, especially the data for each conversion time period to be convincing, otherwise it is impossible to say which conversion space is large.

If you think one-sidedly, it will cause a wrong understanding of [cooked tea](#) and even negate its value. In fact, cooked tea also has a certain collection value. Therefore, when we look at raw and cooked tea, we should look at it in many ways, and we cannot just focus on one point and deny other values. The goodness of cooked tea is far more than that, only in the continuous tasting can you really find its beauty!

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