

Products and Services



- Product range: Orthodox Black Tea (leaf grades, broken grades, and dust grades), CTC Black Tea, and Green Tea
- Expertly crafted by Mr. Kyaw Htwe, delivering Myanmar's tea traditions
- Available across local markets, supermarkets, online channels, and exports
- Our tea is available in 30kg bags, and specialty teas are packaged in 15kg boxes
- Customisable taste profiles, catering to customer preferences
- Regular microbiological tests to maintain cleanliness and hygiene standards
- Export services and OEM opportunities for local and international distributors



I find it highly convenient to sell fresh tea leaves to the Parami Green Mountain factory. Additionally, I am thoroughly satisfied with their fair buying rates and accurate weighing procedures, which they have consistently maintained.

Mr. Aung Ba (Organic Tea Farmer)
Nout Lwi Village

Experience the authentic flavours of Myanmar tea with every sip of our premium tea blends

Head office: No.183, Dhama Thuka Kyaung Street, 13 Ward Hlaing Township, Yangon, Myanmar

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USA ORGANIC



EU ORGANIC



**PARAMI
GREEN MOUNTAIN**

Discover the Exquisite Offerings of Myanmar's
Leading Tea Producer & Exporter

Discover the Essence of Parami Green Mountain

As Myanmar's biggest tea producer and exporter, Parami Green Mountain is the country's leading tea company. Renowned for our certified organic and conventional teas, and with nearly six decades of experience, we have pioneered the tea industry in Myanmar.

Established in 1965 as a family business, we evolved into Parami Green Mountain Co. Ltd. in 2013, under the leadership of our visionary CEO, Mr. Kyaw Htwe. Rooted in a tea heritage, Mr. Kyaw Htwe's passion has driven us to empower local farmers, foster sustainable development, and expand our global market share.

Our commitment to quality is unmatched. With a highly experienced team and advanced factories, we ensure exceptional tea year-round. Working closely with over 15,000 farmers, including youth and women, we uplift communities and create economic opportunities. Since 2013, we have exported our organic teas to Canada,

the USA, Germany, India, Sri Lanka, Taiwan, and China, receiving organic certificates in 2015.

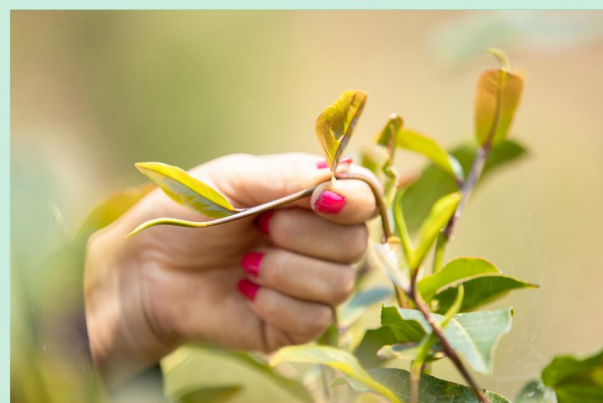
The name "Parami" holds great significance for us. Derived from the Pali Buddhist language, it represents perfection and acquired virtue. The "Green Mountain" in our company name reflects our commitment to working in pristine environments and minimising our ecological footprint. The term "Green" symbolises our dedication to environmental sustainability, and "Mountain" signifies that our factories are located in mountainous regions. Tea cultivated in high-elevation mountains tends to possess superior quality compared to tea grown at lower elevations.

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Mission and Vision

Mission: We strive to globally offer delicious, affordable Myanmar organic tea, fostering a win-win ecosystem for all: tea farmers, retailers, and consumers. Our mission embodies a commitment to improving lives, building sustainable supply chains, and championing Myanmar's unique tea culture.

Vision: Our vision is to become the most renowned tea brand, not just in Myanmar but on a global scale.



Our Tea Plantations

Nestled in the heart of the Northern Shan State of Myanmar are our tea plantations, which span a vast 10,105 hectares, divided across four locations. Our farms, surrounded by a beautiful mountain range, are home to dedicated farmers, mainly of Shan and Ta-ang ethnicity, who have been cultivating fresh tea leaves since the first Myanmar empire.

Situated at an altitude of 1300m above sea level, where clouds waft through mountains, our tea plantations are a sight to behold. Each farm boasts an average production of 300 to 500 viss (489-815kg) per acre. What sets our Myanmar tea plantations apart from other plantations across the globe is that we use traditional methods of placing unique spacing between each tea tree.

According to UK tea experts collaborating with International Trade Centre, our green tea exhibits clean floral notes, accompanied by a delightful hint of grassiness. The texture of our green tea is exceptionally smooth, devoid of any lingering bitterness. Likewise, our black tea captivates with its bright, bronze cup appearance and remarkable clarity. Its flavour is a delightful blend of fruity and woody notes, complemented by a good body and a smooth finish, leaving a lasting impression on your palate.

The tea flowering and harvesting season begins in mid-March and extends through late November, providing us with a bountiful harvest of exquisite tea leaves.

Training and Support

Prioritising the training and support of the farming community that we collaborate with is of paramount importance to us at Parami Green Mountain. We believe in equal and fair treatment for all in our thriving tea community in Myanmar which is why there are a significant number of youth and women among our farmers. Our CEO is dedicated to the welfare of farmers, forging a mutually beneficial relationship that uplifts both individuals and the company. We have earned a reputation as a trusted partner among tea farmers, with many generations entrusting their harvests to our factories.

Our support initiatives include improving agricultural practises, assisting farmers in obtaining and maintaining certifications, developing effective marketing strategies, implementing climate-smart practises, and enhancing processing techniques to increase yields. We also empower the youth by providing employment opportunities.

We are committed to paying fair prices, prioritising employee health, supporting education initiatives, as well as undertaking social projects such as water conservation, building water tanks, donating ambulances, and climate change mitigation.

