Look at the following process of Manufacturing Tea Bags and write an industrial process essay of 200-250 words.

**Step 1: Separating**
- Spread the leaves manually in thin layers.
- Expose them to open air for 18-20 hours.
- Keep them to turn to a coppery colour.

**Step 2: Crushing**
- Crush the tea leaves on a rolling machine.
- Twist the leaves until coated in own juices.
- Tear the leaves into smaller pieces.

**Step 3: Drying**
- Dry the black tea leaves mechanically (using high-temperature method).
- Keep drying to seal in juices and flavors.

**Step 4: Milling (in a mill room)**
- Cut the leaves with a rotating blade.
- Refine the cut leaves through mechanical sieves with nets of varying grades.

**Step 5: Blending**
- Blend the leaves according to the required taste and texture.
- Add any natural flavorings (cinnamon, cloves, ginger, etc...)

**Step 6: Assembly**
- Feed the tea into filters through a conveyer belt.
- Heat the bags in order to seal them.
- Cut the sealed bags into squares and drop them into boxes.