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business hours.



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FINE TASTE SINCE 1836

"ALL KINDS OF SPICES AND TEA"





D&B NEWS!

D&B continues to expand! As of July 2024, we have rented a new warehouse with approx. 3,500 m² in the vicinity of our headquarter. We are thus expanding once again and will be able to produce our teas even more efficiently. We also put our new roasting facility into operation just in time for the winter season. With this additional roaster, we are significantly improving our processes and doubling our production volume. The Px 120 from Probat combines traditional drum roasting with modern technology.

We are pleased to be able to offer you more favourable prices thanks to partnership-based negotiations with our main suppliers and improved logistical import conditions, especially for many accessories.

Our very creative purchasing teams have once again done an outstanding job and so we can present you with many new tea and coffee creations, trendy tea and coffee accessories, confectionery that triggers your palate and sustainable packaging solutions. Here are a few examples:

TEA FROM THE COFFEE CHERRY

Most coffee connoisseurs have heard that coffee beans grow in coffee cherries. However, many do not realise that the dried pulp of the cherry, cáscara, can also be enjoyed as a hot, caffeinated brewed beverage.

COFFEE LEAF TEA

In Tanzania, on the majestic slopes of the imposing Kilimanjaro Mountain range, we



have found a real gem: an organic coffee farm that has perfected the art of making coffee leaf tea. A highlight that you absolutely must try.

MY BEST MATE

The mate leaves used for our new range "My best Mate" are grown organically on small farms in Brazil and ground into a fine powder after drying. A "best mate" in both meanings of the word.

HIGHLIGHT ACCESSORIES

A feast for the senses! This is how we would describe our ChaCult novelties for the coming autumn and winter season as we are presenting a particularly large number of items with an extraordinary feel and texture. It will be colourful, innovative, surprising and bright. In addition to new filters, tins and iron teapots you will also discover some porcelain and ceramic items in the trendy 'Black is back' design. Special highlights include our Bodo mug in an endearing Tea-Bear design, a must-have for all fans of the successful fruit gums, as well as the new Teamug with a wooden lid and porcelain inlay.

CONFECTIONERY TEA-BEARS

Our popular Tea-Bears are getting more siblings! We are delighted to present our new vegan Tea-Bear range in the flavours Mango-Tropical, Strawberry-Raspberry, Blueberry-Vanilla and Orange-Ginger.

As you can see, we continue to be innovative and creative in the development of our product offering without losing sight of tried and tested classics.

The same applies to our technical equipment and the optimisation of production and logistics processes. Only through continuous further development in all commercial facets can we continue to stand by your side as a reliable partner.

But at least as important as the above is being in a continuous dialogue with you to fortify even further our trusting partnership. Personal, direct contact with you is ideal for this. You are always welcome to meet us in person at trade fairs or when visiting us in Hamburg. We are also very happy to come and visit you.

A personal meeting is always the best way to discuss our manifold products and develop the right solutions for your individual situation.

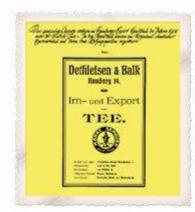
We are counting on you as our partner and look forward to a successful season together!

General manager since 1998: Jens Meier und Marcus Clausen

HISTORY – TEA CULTURE SINCE 1836

1836	Gustav C.H.J. Bal(c)k founds the company in the historical centre of Hamburg to import "miscellaneous spices and tea". A retail store for Tea and Spices opens in the Admiralitätsstraße 39.									
1846	The business concentrates on tea imports from China									
1870	The enterprise is handed over to Gustav Balk and Amandus Dethlefsen enters the company. Enrolment into the Commercial Register under the name Dethlefsen & Balk "Theehandlung en gros"									
1878	First stock exchange spot at "Pfeiler 14"									
1892	Relocation to the "Hamburger Speicherstadt", Holländischer Brook 22									
1893	Amandus Dethlefsen retires. The company is handed over to Heinrich R.G. Balk									
1904	Member of the "Versammlung eines Ehrbaren Kaufmanns zu Hamburg e.V" (Assembly of respectable merchants in Hamburg)									
1950	Trade relations undergo a restructuring process under Curt Schmoller after difficult years of war The new address of the company: Sandtorkai 2/3 in the Hamburger Speicherstadt									
1970	The enterprise becomes a limited liabilities company									
1975	Expansion of the product range to include flavoured teas and trading with tea accessories begins									
1978	Relocation to Wandalenweg 26 with a larger warehouse for the accessories									
1986	150 years D&B — the company specialises in the delivery of tea and accessories to speciality teashops. The first catalogue with standardised tea and accessories appears									
1998	Jens Meier and Marcus Clausen take over the post of managing directors									
1999	Introduction of a modern EDP merchandise information system									
2000	Hamburg, the "gateway to the world" $-$ the company's internationalisation									
2002	Expansion and relocation to Hermann-Wüsthof-Ring in Hamburg									
2003	Market leader for tea accessories and digitisation: D&B goes online. The first B2B webshop is installed									
2004	A subsidiary is founded in the USA and the product range is further enriched by exclusive confectionery items and premium coffee from the in-house roastery									
2006	Modernisation of the EDP storage system by making use of a "Pick-by-Voice" solution and rental of larger warehouse premises									
2008	Modernisation of the tea production facility									
2010	Expansion of the coffee roastery to two roasting plants									
2012	D&B employs over 100 people for the first time in its history									
2016	Modernisation of the tea and coffee production facilities, extension of the delivery warehouse and the administrative offices									
2017	Launch of the "Tea since 1836" brand									
2020	Presentation and tasting rooms expanded and refurbished									
2021	Relaunch of the facelift of the Café Cult packaging materials									
2022	Structural optimization and expansion of production facilities and warehouse premises									
2024	Expansion of storage capacity and significant increase in production in the coffee roasting facility thanks to the new Px 120 roasting unit									





Brand registratioçn document of 1906

MISSION STATEMENT

WHAT YOU CAN RELY ON

In these fast-moving times of almost unlimited possibilities, we continue to build on long-term relationships and stability. The trusting cooperation with our business partners is based on fairness and reliability and goes back to the traditional committing "gentleman's agreement". Our founding principle remains fairness in trade coupled with commitment.

TRADITION IMPLIES COMMITMENT – MODERNITY SPURS US ON

Being a traditional trading company in Hamburg, an international business location, we assume responsibility for regional projects; at the same time, we support sustainable development in the countries of origin. Environmental protection is becoming increasingly important. We take the use of alternative energies for granted. Also, a large portion of our teas and coffees come from controlled organic cultivation. From our homeport, Hamburg, into the big, wide world.

HAMBURG IS THE HUB AND PIVOT FOR EUROPEAN TEA AND COFFEE TRADE

The port of Hamburg — the gateway to the world — allows us to open our view beyond conventional horizons, a concept that has been firmly anchored in our company culture. From here, we deliver our quality products to over 80 countries worldwide. As an international import and export company, we stand for cosmopolitanism and recognise the great potential nestled in social diversity.



■ Homeport: business location Hamburg

OUR PRODUCT LANDSCAPES

TEA - OUR DNA

Tea has been our core business since 1836 and we have constantly enlarged our dynamic team with both young and experienced colleagues. By creating new, innovative varieties, we continuously optimise our range and adapt to the ever-changing international market. Apart from the 500 standard catalogue teas, we offer rarities, classic teas and over 5,000 tea taster blends that are readily available. The carefully selected raw materials are ennobled with special ingredients and flavours and packed according to the client's wishes in 1 kg, 5 kg or 25 kg containers. Individual blends can be obtained starting from a minimum order of 5 kg.



Senior tea taster Thomas Schulze and tea taster Lars Stuntebeck with Xiuli Luo & Narjes Rabiee



Good taste: Grace Chimombe (3 f.t.l.), Klarissa Avelar, Gabija Auglyte, Claudia Maibaum and Julia Ewald create the flavoured range at D&B

FROM COFFEE CULTURE TO CAFÉ CULT

November 2004 saw the birth of our in-house roastery with the roasting of green coffee into our prestigious roast coffee brand "Café Cult®". We have been able to place both rarities from the countries of origin and trends on the market without neglecting our standard assortment, which by now counts over 100 selected coffee specialities. These are available in wholesale packaging as well as consumer packages. What's more, we roast exclusive client blends as well as diverse coffee specialities for a wide number of our customers and we are happy to offer private labelling services on top. Finally, our coffee has revolutionised the specialised tea shop concept and it is impossible to imagine both our business and that of many tea shops without this successful product segment.





Coffee experts at D&B



THE BEST TREATS - CONFISERIE

Sweets are the cherry on the cake to complete the product portfolio of speciality tea and coffee shops. Many of our clients are glad to be able to purchase a multitude of different products from a single source. Our confectionery sector was inaugurated in 2004 and it has become part and parcel of our range. We stock exquisite brands of small-scale, European manufactories that are visually and qualitatively superior to conventional products as well as exclusive wholesale qualities for the deli counter. Our own brand "**Sweet Cult**" is a solid pillar in this range.



Purchasing Manager Confiserie: Monika Taube

ACCESSORIES – MORE THAN JUST ACCESSORIES

The accessories sector is one of our strengths and one of our company's cornerstones. Over the years, this sector has developed into one of the strongest in the tea world. Due to our immense success, we have the possibility to produce many items using our own designs that always respect the latest trends in design, colours and shapes while ensuring their unique character. These diverse, exclusive products almost automatically lead to our and therefore your commercial success. Our accessories range comprises over 1,200 items, and approximately 200 new articles are presented in the catalogue each year.

The exclusive selection is subject to strict quality characteristics. Particularly the long-standing cooperation with small manufactories all over the world guarantees for our high quality. Our accessory logo "**ChaCult**" has become a strong brand of its own.



Accessories Purchasers:
Christian Kröger, Szu-Han Petersen and Wiebke Ritzer



RESPONSIBILITY



PRODUCT QUALITY AND RESPONSIBILITY

Our dedicated purchasers select suppliers and products according to quality and other very high standards such as the compliance with production reliability and social responsibility. Thanks to our long-standing, close contact to our suppliers and especially thanks to the many visits our purchasers make to our producers, we can regularly check and confirm these criteria.

D&B onsite in Thailand

QUALITY MANAGEMENT AND CONTROL

Our quality management team prefers to be on the safe side when it comes to maintaining quality standards and product safety. Whether we are talking about raw materials or finished goods, declarations or application safety, all of the product characteristics are double-checked independently from supplier information before the goods are sent out to the client. Since 2015, we have been using a modern plant, which filters and removes foreign objects from purchased raw materials. Without these quality assurance measures, the goods are not released for further processing and refining. The traceability of the goods with our batch number system guarantees a complete traceability back to the raw materials. Of course, our products are also examined in accordance with the currently valid EU directives by independent and accredited laboratories. We are also proud to have obtained optimal results in various audits. Apart from the self-evident HACCP and IFS certification, we are constantly striving for further quality standards. We are "surely" on the right track.



Quality manager Dr. Gerard Saha and Aline Flores

PRIVATE LABEL



THE EMPHASIS IS ON INDIVIDUALITY

We take your needs seriously. Sometimes it is not enough, to be able to buy a wide range of high quality products at competitive prices. Individuality counts! What we offer is our support for the creative implementation of your ideas. This means that we actively accompany you throughout the development of your logo, your shop outfit, your public image, your online presence and your products. Direct and simple, aimed at your success!

INDIVIDUALISED PRODUCT MANAGEMENT

Do it your way — whatever you do. Whether you want to personalise tea in pyramids, premium teabags, tins, bags or flow packs. Whether we are talking coffee or candy: it's the packaging that matters on the first impression. And this is where we come in. You create the design or let us assist you in developing a design and shortly afterwards you will be holding the finished product in your hands. This does not only apply to food items, we will also be happy to help realise your individual designs on mugs, tins or teapots.

Individual design implementation

OUR SERVICE FOR YOU

THE WAREHOUSE – EXEMPLARY, ADVANCED, MODERN

Our hard-working warehouse team works day and night to assemble your consignments and prepare them for a punctual delivery. The one-hectare warehouse offers a highly modernised, almost paperless "pick-by-voice" system — items, quantities and batch numbers are communicated per headset to the worker who then confirms the "pick-by-voice" from the shelf back to the system. This leads to a faster, almost flawless goods commissioning and the predefined batches guarantee the complete traceability of finished product and raw materials. Motivated employees and high-tech — this is exemplary logistics in the 21st Century.



D&B Warehouse & Team

WE ARE AT YOUR SERVICE

D&B IN DIRECT CONTACT

We always put great value on having direct contact with you. You can reach us at any time by phone, email and of course via our online shop, but also with pleasure via video conference. We know that our joint success depends on our exchange and extensive communication with you. That is why we are always looking forward to be able to greet you in person at your premises, in-house or at trade fairs. Please do contact us with any query you may have — we are just a phone call or an email apart.



■ Tea tasting at our in-house exhibition





D&B INTERNATIONAL

We serve clients in over 80 countries! This goes to show that our products meet global approval and that clients in the farthest corners of the world can rely on us. While walking through our export team, it is exciting to hear languages such as Spanish or Chinese, which might sound Greek to you, but this personal contact to clients is our daily work. Our worldwide success is a combination of several factors: internationally esteemed product selection, best quality, precise documentation and logistics, experience and a deep understanding of cultures and markets. As an international client, you are dedicated just as much personal support as a domestic client. We are happy to come and visit you and we participate in numerous international trade fairs. We will also be happy to welcome you in Hamburg, Germany's most beautiful city and the gateway to the world.

D&B Exhibition Stand

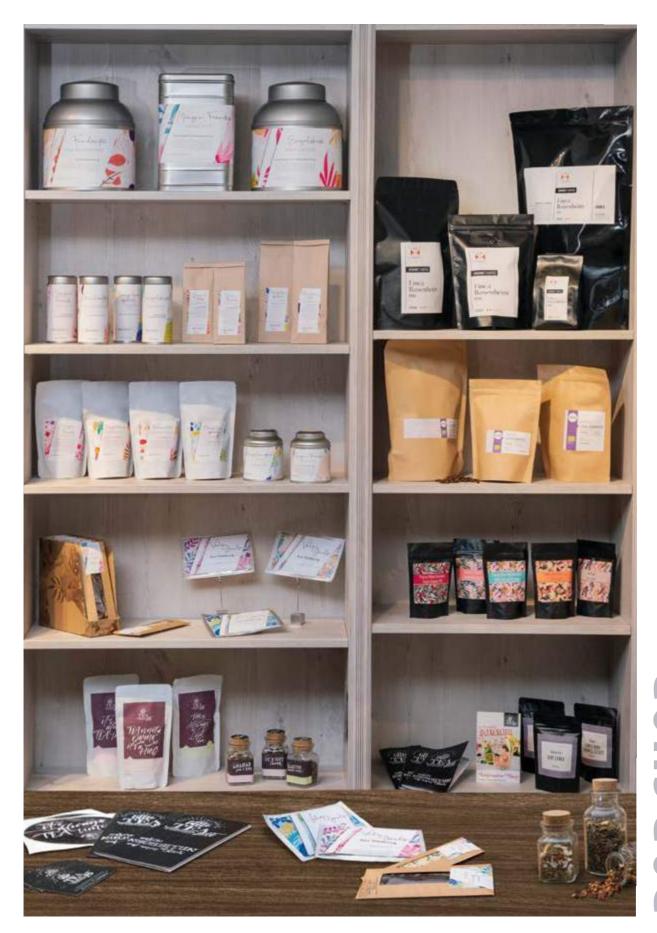
Designing a PRODUCT



is designing a RELATIONSHIP







D&B SHOP OUTFIT

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CUSTOMISABLE PACKAGINGLabels - Tins - Bags	20 – 35



TOGETHER WE WILL CREATE YOUR PERFECT SHOPOUTFIT!

+49 (0)40 73 10 73-0 | shopoutfit@db-hh.de

PRE-PACKAGED ITEMS WITH YOUR BRANDING!

You would like to set yourself apart from your competitors and are looking for individual **labels** and **products with your brand?** We are looking forward to realize your ideas.



INDIVIDUAL TEA BAGS, CUSTOMISABLE TEA PYRAMIDS, SACHETS & PACKAGING

We offer a variety of options for your customised pyramids:

Our popular pyramids or also flat tea bags can be produced with a selection of ready-made tags (tea bag tags) or with an individually designed tag for you. We can deliver your tea bags loose in a box, in bags of various sizes, in matching sachets or we can develop individual product packaging for you. We can also provide you with other products such as mixed boxes, gift sets or Advent calendars. On this page we will show you the different possibilities.

CUSTOMISABLE PRODUCTS (WHITE LABEL)

For our white label products, we offer individual packaging of your pyramids in simple, uni-coloured and printable sachets - in this case, black, one-colour printing is possible, e.g. with your logo or the name of your tea and the best-before date. Alternatively, you can also apply matching labels to the white sachets. Whatever you choose, we can quickly and easily produce pyramids/flat tea bags for you starting from a minimum order of 5,000 pieces per variety. Our tea postcards are another popular product that can be customised - filled with our 1836 tea pyramids and easily labelled with your individual label. You can find out more about this below. Your sales representative will also be happy to advise you on this.







You can find detailed information about customisable pyramids on our homepage.

INDIVIDUAL TEA POSTCARDS

Your design - as individual as our teas. Our tea postcards are already filled with our premium tea specialities. Choose a variety or fill your very own tea postcard stand with various, individual motifs! The back label contains the declaration as well as an address field which can be used for sending the card by post. For the front of the postcard, we will create your very own personal design and will be happy to advise you on the choice of the designs. You will receive the postcards and the labels, in the appropriate format 95 x 150 mm to apply yourself, in one delivery.

BLANK POSTCARDS

each filled with 2 pyramids of one of the following varieties, with address/declaration label and individual front label

PU - 80 single motive postcards / per set (per postcard)

Item no. 21040-PKBL filled with 2 pyramid tea bags of Black Tea "Margaret's Hope"

Item no. 21041-PKBL filled with 2 pyramid tea bags of Black Tea "English Breakfast Tea"

Item no. 21048-PKBL filled with 2 pyramid tea bags of Fruit Tea Blend, flavoured "Grandma's Garden"

Item no. 21051-PKBL filled with 2 pyramid tea bags of Herb Tea Blend "Ginger Fresh Tea"

Item no. 21063-PKBL filled with 2 pyramid tea bags of Black Tea, flavoured "Earl Grey"

Item no. 21045-VOPK filled with 2 pyramid tea bags of Black/Green Tea Blend,

flavoured "The Emperor's 7 Treasures"

Item no. 21159-VOPK filled with 2 pyramid tea bags of Herb Tea Blend, flavoured "Orange-Grapefruit"

Item no. 21172-VOPK filled with 2 pyramid tea bags of Rooibos Tea Blend, flavoured "Sweet Sin"

Item no. 21285-VOPK filled with 2 pyramid tea bags of Fruit Tea Blend, flavoured "Cloud Catcher"

NON-DISCOUNTABLE



ARE YOU LOOKING FOR A BOLD WAY TO PRESENT YOUR POSTCARDS?



Your

personalised Design

Item no. 93534 Tea postcard rack without contents

Rack dimensions: length and width 310 mm, height 900 mm 24 postcard compartments, incl. personalised topper **PU 1** /

Item no. 93544 Tea postcard rack small without contents

Rack dimensions: length and width 310 mm, height 450 mm 12 postcard compartments, incl. personalised topper **PU 1** /





Display for 32 Tea Postcards

The white box is easily turned into a counter display by opening the perforation and is filled with 32 postcards in two compartments that are separated by a divider. You will receive the postcards in your desired design in one or more motifs. Your sales representative is looking forward to discuss options and order minimums with you.

Dimensions: 225 x 170 x 170 mm

PU 1/

Each postcard is filled with 2 pyramid teabags.

NON-DISCOUNTABLE

INDIVIDUAL DRIP COFFEE BAGS WITH YOUR CHOICE OF VARIETY OR WHITE LABEL PRODUCTS

Be as individual as our coffee! You can also put your very own "stamp" on our Drip Coffee Bags.

You are happy with the Café Cult® design but would like to have it with your choice of variety? No problem, thanks to the individual print on the sachet you can add your personal touch to this product. Alternatively you can also receive the Drip Coffee Bags individually packed in simple, white sachets that can be printed in black for example with your logo, the variety and the best before date.

OUR ASSORTMENT - YOUR VARIETY

Our own brand **Café Cult** represents highest quality coffee. Take advantage of our own design not only with the standard coffee assorment listed on page 228 - 229 but also filled with other varieties. Our Café Cult sachet will then carry the respective imprint of your chosen variety.



YOUR BRAND - OUR COFFEE

Everything from a single source: roasted in-house, packaged and designed according to your individual vision! You are planning or already have your own coffee range and would like to market it under your own brand?

We will be by your side as your competent and reliable partner. Take advantage of our longstanding experience and the contacts of our team of sales, roastery, purchasing and marketing to create your individual, cost effective branding.

INDIVIDUAL PACKAGING

Using your vision and ideas, we will create labels for various bags/sizes and print them either in-house (for smaller batches) or work with our external partners in case of large batches or special requirements (e.g. material, finish). We are happy to advise you in your choice of bags and matching labels!









SHOPOUTFIT - FOR BULK GOODS



YOUR INDIVIDUAL EQUIPMENT FOR SELLING LOOSE PRODUCTS

Set yourself apart from your competitors and add your individual, finishing touch to manifold packaging materials!

We will work with you to develop the brand identity you need to stand out from the crowd. Get in touch with us!



OUR PACKAGING SOLUTIONS FOR YOUR PRODUCT PRESENTATION

Many of our products — shown on the following pages — can be individualised through labels or sleeves. Simply select your desired items and we will do the rest!



WE ADVISE YOU!

You already have an idea, a logo, a mere direction? Contact us. We can further develop your idea or even draw one up for you!

WE CREATE YOUR DESIGNS

Once the idea is formed, we will implement the concept and create anything you need from the graphic design to the printed product. The full package from a single source! We will turn your ideas into a brand.

Individual sleeves and labels



DESIGN SAMPLES

Coffee tray signs



Front and back labels for tea bags



Front and back labels for coffee bags



Sleeves for different tin sizes



Sleeve 93541 for 20 g tins "Globe"



Sleeve 93517 for e.g. 100 g tins "Globe"



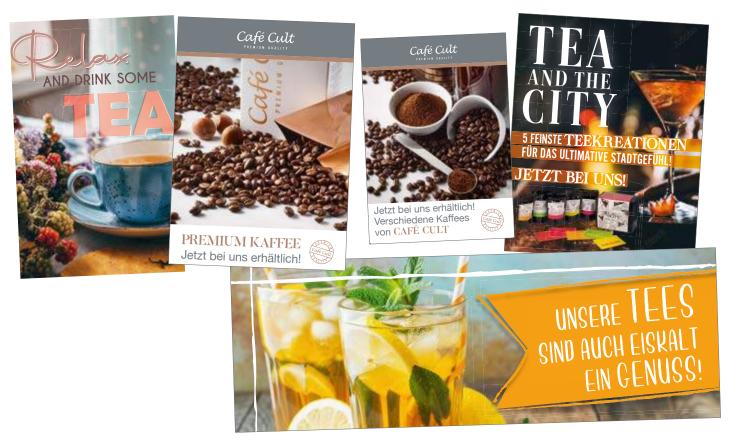
Sleeve **93536V** for e.g Tins "Globe" 1.5 kg



Label with company logo

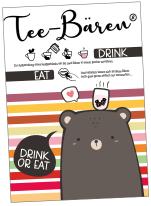


Posters & Banners individually designed



■ Tea Cards, Flyer and more







INDIVIDUALISED ADVERTISING MATERIALS

You want more? We design, advise you in and supply:

BUSINESS CARDS

FLYER POSTERS BANNERS

PRICE CARDS

VOUCHERS

BAG STAMPS TEA CARDS ADVERTISE-MENTS



AND MANY MORE!



MORE DESIGNS – LET YOURSELF BE INSPIRED:

A selection of sample designs which can quickly be modifidied with your logo and further, detailed information to all design options can be found on our website!



PACKAGING & MATERIALS



The labels for storage containers are available in the same design as our self-adhesive labels shown on page 34, printed with the tea/coffee varieties you carry. Please enquire.

93536 **Individual sleeve** for various tins, glossy, self-adhesive, printed H 128 mm height, length variable Tins "Globe" and "Uni" L 648 mm Tins "Glory" and "Loreen"

L 212 mm PU 1/







93513 **Individual sleeve** for various tins, glossy, self-adhesive, printed H 108 mm for tins "Edward" and "Till" L 648 mm PU 1/







93541 Individual label for various tins, matt, self-adhesive, printed 43 mm height for 20 g tins "Globe" L 175 mm PU 1/



93539 Individual label matt, self-adhesive, printed incl. sealing flap 143 x 216 mm, only for tin "Glory" PU 1/





Individual Label rectangular for various 100 g bags, self-adhesive, printed 50 x 100 mm, 100 labels 93511 MATT matt 93511 glossy PU 1 /

The labels 93511MATT and 93511 are perfect for the bags of "The Classics" series item no. 61051 100 g on page 28 in the catalog and for all other 100 g bags.



Individual label rectangular for various purposes, self-adhesive, printed 65 x 35 mm, 100 labels 93515 glossy 93545 matt PU 1 /

These labels 93515 & 93545 are especially suitable for the cork glass 41511 which you can find on page 409 of the catalog. This label is also suitable for our 50 g and 10 g bags, e.g. on page 31 of the catalog.



The labels 93542 are perfect for the zip bags of the series "The Zippers" item no. 61137 and 61134 in 100 g and 50 g on page 26 of the catalog.



93552 Individual Seal-Label

for our 100 g tin Globe or Glory on page 23 **glossy, self-adhesive, printed**, 170 x 35 mm, 100 labels **PU 1**/



93509 Individual label round for various purposes, glossy, self-adhesive, printed 45 mm diameter, 100 labels PU 1/

For the presentation of your logo on all types of packaging, as well as for sealing bags e.g. item no. 66121 for 100 g of the "Practical" series on page 29 of the catalogue.



Individual Label rectangular for various 250 g bags, self-adhesive, printed 70 x 100 mm, 100 labels 93512MATT 93512 PU 1/

The 250 g bags of the "Classics" series item no. 61052 on page 28 of the catalog are a perfect match for the labels 93512MATT and 93512, as well as all other 250 g bags.



93535 Individual label oval for various purposes, glossy, self-adhesive, printed 100 x 75 mm diameter, 100 labels PU 1/

The 250 g bags of the "Classics" series item no. 61052 on page 28 of the catalog are a perfect match for the labels 93535, as well as all other 250 g bags.



92101BLANKO Individual Label rectangular e.g. for individual Tea-Postcards, 500 g bags etc. matt, self-adhesive, printed 95 x 150 mm, 100 labels PU 1 /





93558 Individual Label rectangular e.g. for individual 500 g bags etc. matt, self-adhesive, printed 85 x 135 mm, 100 labels PU 1/



Your logo can be presented particularly well on all types of packaging.

93529 Individual label oval for various purposes, glossy, self-adhesive, printed 45 x 21 mm diameter, 100 labels PU 1/



SOLO

71180 Tin, 100 g

black, tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/

OC 144/

71181 Tin, 100 g

white, tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/ OC 144/ 71182 Tin, 100 g

silver, tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

Chat



70293 Tin, 150 g black, tinplate, round, with flavour-protective lid, H 15 cm, Ø 7.5 cm PU 12/ OC 72/







70754 Tin, 130 g gold, tinplate, round, matt, with flavour-protective lid, H 15 cm, Ø 6.7 cm PU 12/

OC 144/

77816 Tin, 130 g

silver, tinplate, round, matt with flavour-protective lid H 15 cm, Ø 6.7 cm

PU 12/ OC 144/



pink, tinplate, round, matt, with flavour-protective lid, H 15 cm, Ø 6.7 cm

PU 12/ **| 0C 144 /**



70769 Tin, 130 g

mint, tinplate, round, matt, with flavour-protective lid, H 15 cm, Ø 6.7 cm

PU 12/ OC 144/





THEO

70305 Tin, 25 g silver, tinplate, round, with window, H 4.5 cm, Ø 6 cm **PU 24** / | **OC 144** /

TABY

70154 Tin, 150 g silver, tinplate, round, with window, H 6.5 cm, Ø 10.7 cm **PU 12** / | **0C 72** /





70317 Tin, 200 g

silver, tinplate, square, slip lid, matt, 8.9 x 8.9 x 13 cm **PU 12** /

NON-DISCOUNTABLE

70316 Tin, 100 g

silver, tinplate, square, slip lid, matt, 7 x 7 x 10.9 cm **PU 24**/

NON-DISCOUNTABLE



GLOBE

70410 Tin, 20 g silver, tinplate, round, slip lid, H 7 cm, Ø 5.3 cm **PU 24**/ | **0C 192**/

70628 Tin, 20 g black, tinplate, round, slip lid, H 7 cm, Ø 5.3 cm **PU 24** / **OC 192** /



GLOBE

70629 Tin, 100 g black, tinplate, round, with flavour-protective lid, H 11.5 cm, Ø 9 cm PU 12 / OC 96 / 70943 Tin, 100 g
white, tinplate, round,
with flavour-protective lid,
H 11.5 cm, Ø 9 cm
PU 12 / OC 96 /

70944 Tin, 100 g gold, tinplate, round, with flavour-protective lid, H 11.5 cm, Ø 9 cm PU 12 / OC 96 / 70409 Tin, 100 g silver, tinplate, round, with flavour-protective lid, H 11.5 cm, Ø 9 cm PU 12 / OC 96 /



73026 Storage Container, 2 kg matt silver, tinplate, square, lid with reinforced hinge, 16.5 x 16.5 x 25.5 cm **PU 4**/

70412 Storage Container, 2 kg white, tinplate, square, lid with reinforced hinge, 16.5 x 16.5 x 25.5 cm **PU 4**/

71240 Storage Container, 2 kg
matt black, tinplate, square,
lid with reinforced hinge,
16.5 x 16.5 x 25.5 cm
PU 4/



NEW

73019 Storage Container, 2 kg green, tinplate, square, lid with reinforced hinge, 16.5 x 16.5 x 25.5 cm **PU 4**/

73017 Storage Container, 2 kg blue, tinplate, square, lid with reinforced hinge, 16.5 x 16.5 x 25.5 cm **PU 4**/

73000 Storage Container, 2 kg gold, tinplate, square, lid with reinforced hinge, 16.5 x 16.5 x 25.5 cm **PU 4**/



41435 Scoop for Tea & Coffee stainless steel, L 18 cm PU 1 / OC 144 /

Please find more tea and coffee scoops on page 419.



70439 Storage Container, 1.5 kg white, tinplate, round, slip lid, H 24.3 cm, Ø 20.3 cm, Ø lid 13 cm, with large cardholder for labels, dimensions 9.5 x 6.3 cm

PU 1/

70416 Storage Container, 1.5 kg

black, tinplate, round, slip lid, H 24.3 cm, Ø 20.3 cm, Ø lid 13 cm, with large cardholder for labels, dimensions 9.5 x 6.3 cm **PU 1**/

70415 Storage Container, 1.5 kg

silver, tinplate, round, slip lid, H 24.3 cm, Ø 20.3 cm, Ø lid 13 cm, with large cardholder for labels, dimensions 9.5 x 6.3 cm **PU 1**/



70174 Storage Container, 1 kg

silver, tinplate, square, hinged lid, 8.7 x 19.1 x 25.5 cm **PU 6**/

70173 Storage Container, 1 kg

gold, tinplate, square, hinged lid, 8.7 x 19.1 x 25.5 cm **PU 6** /

The matching cardholder and label frames for our storage container can be found one page 35.





70434 Storage Container, 1.5 kg

matt black, tinplate, square, lid with reinforced hinge, 14.9 x 18.9 x 22 cm

PU 6/

70437 Storage Container, 1.5 kg

matt silver, tinplate, square, lid with reinforced hinge, 14.9 x 18.9 x 22 cm **PU 6**/ 70436 Storage Container, 1.5 kg

matt gold, tinplate, square, lid with reinforced hinge, 14.9 x 18.9 x 22 cm **PU 6**/ 70435 Storage Container, 1.5 kg matt white, tinplate, square,

lid with reinforced hinge, 14.9 x 18.9 x 22 cm **PU 6**/



THE ZIPPERS - TO SEAL

High quality, three-ply bags with zip lock and flap for tearing, sealable, without weight imprint.

61137, 100 g 61133, 10 g 22.5 x 13 x 7 cm 14 x 8.5 x 5 cm PU 1,000/ PU 1,000 / per thous. per thous. / piece / piece 61134, 50 g 18.5 x 11 x 6.5 cm PU 1,000 / per thous. € / piece

3-PLY - ZIP-LOCK - SEALABLE AROMA PROTECTION 61194, 100 g, silver 22.5 x 13 x 7 cm PU 1,000 / per thous. / piece 61135, 50 g, silver 18.5 x 11 x 6.5 cm PU 1,000 / per thous. € / piece

RESIDUAL WASTE

61195, 100 g, black 22.5 x 13 x 7 cm PU 1,000 / per thous. / piece 61136, 50 g, black 18.5 x 11 x 6.5 cm PU 1,000 / per thous. / piece

61196, 100 g, matt white 22.5 x 13 x 7 cm PU 1,000/ per thous. / piece 61197, 100 g, matt black 22.5 x 13 x 7 cm PU 1,000/ per thous. / piece



Teabags three-ply, laminated (OPP foil, metallized PET-film, parchment paper), unicoloured, without weight imprint. Ideal for flavoured tea.

100 g 250 g 20.5 x 7 x 4 cm 26 x 8 x 5 cm

PU 500 / per thous. PU 500/ per thous.

/ piece / piece

61262 anthracite 61267 cream white

61266 anthracite 61265 light grey **61264** red

3-PLY - MATT AROMA PROTECTION





PLASTIC



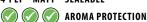
Teabags four-ply, laminated (OPP foil, metallized PET-film, kraft paper, cast polypropylene), unicoloured, without weight imprint. Ideal for flavoured tea.

61263 cream white 100 g **61261** light grey 20.5 x 7 x 4 cm PU 500 / per thous. **61260** red

/ piece

4-PLY - MATT - SEALABLE









THE CLASSICS - GLOSSY

Teabags three-ply (OPP-foil, metallized PE-film, kraft paper), unicoloured, without weight imprint. Ideal for flavoured tea.

50 g		100 g		250 g		500 g		1,000 g	
16.5 x 5.5 x 3 cm		20.5 x 7 x 4 cm		26 x 8 x 5 cm		29 x 10.5 x 6.5 cm		32 x 14 x 8 cm	
PU 1,000 /	per thous.	PU 1,000/	per thous.	PU 750 /	per thous.	PU 500 /	per thous.	PU 500/	per thous.
€ / piece		€ / piece		€ / piece		€ / piece		€ / piece	
61024 black		61018 black		61015 black		61061 black		61071 black	
61025 red		61021 red		61030 red		61062 red		61072 silver	
61000 silver		61026 silver		61075 silver		61069 silver		61089 gold	
61004 gold		61045 gold		61043 gold		61088 gold			

3-PLY – GLOSSY

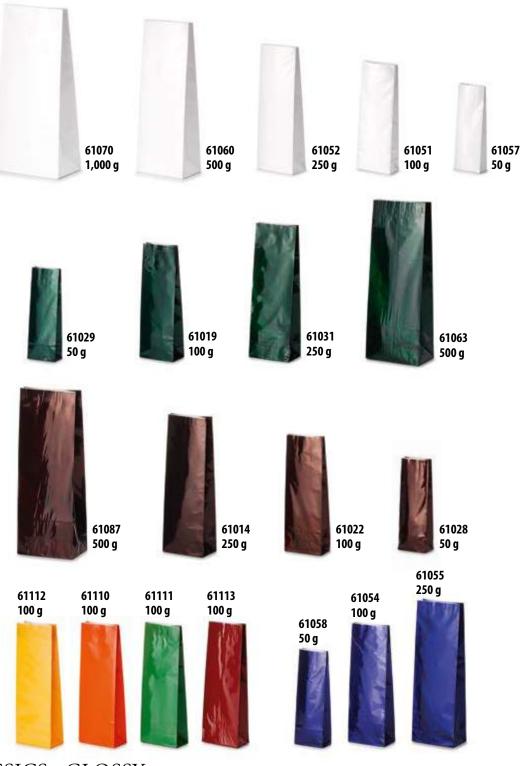












THE CLASSICS - GLOSSY

61054 blue

Teabags three-ply (OPP-foil, metallized PET-film, kraft paper), unicoloured, without weight imprint. Ideal for flavoured tea.

50 g		100 g	250 g		500 g	1,000 g	
16.5 x 5.5 x 3 cm		20.5 x 7 x 4 cm	26 x 8 x 5 cm		29 x 10.5 x 6.5 cm	32 x 14 x 8 cm	
PU 1,000 /	per thous.	PU 1,000 / per	PU 750 /	per thous.	PU 500 / per thou € / piece 61060 white 61063 green 61087 brown	is. PU 500 / per 1 € / piece 61070 white	thous.
		61111 grassy-green 61113 bordeaux 61054 blue	3-PLY – GLOSSY		METALL. PET-FILM	PARCHMENT PAPER OPP-FOIL	

AROMA PROTECTION

PLASTIC

RESIDUAL WASTE



THE PRACTICALS - TO SEAL

Sealable, flavour-protective teabags made of high quality, three-ply laminated foil (OPP foil, kraft paper, PVDC coated), unicoloured, without weight imprint. Ideal for flavoured tea.

3-PLY – GLOSSY – SEALABLE

AROMA PROTECTION



100 g 250 g 24 x 8 x 5 cm 20 x 7 x 4 cm PU 750/ PU 1,000 / per thous. per thous. € / piece € / piece **61201** black **61200** black **61206** white **61207** white **61203** red **61205** green



THE PRACTICALS - TO SEAL

Sealable, flavour-protective teabags made of high quality, four-ply laminated foil (**OPP foil, metallized PET-film, kraft paper, cast polypropylene**), unicoloured, without weight imprint. Ideal for flavoured tea.

4-PLY – GLOSSY – SEALABLE

AROMA PROTECTION



100 g
20 x 7 x 4 cm
PU 1,000 / per thous.
€ / piece
61202 red
61204 green



KRAFT PAPER - TO SEAL

Sealable, flavour-protective kraft paper bags without weight imprint, two-ply (**kraft paper and kraft paper with PVDC-coating**). With additional bottom label. Ideal for flavoured tea.

1,000 g 32 x 14 x 8 cm		500 g 31 x 10.5 x 6.5 cm		250 g 26 x 8 x 5 cm		100 g 22 x 7 x 4 cm	
PU 500 /	per thous.	PU 500/	per thous.	PU 750/	per thous.	PU 1,000 /	per thous.
€ / piece		€ / piece		€ / piece		€ / piece	
66122 natural		66125 natural		66124 natural		66121 natural	



THE ECOLOGICALS - KRAFT PAPER

With this assortment of either grass-paper, garden compostable cellophane or recyclable kraft paper, we offer you a selection of sustainable packaging solutions. **Unicoloured kraft paper bags**, two-ply (**closely structured kraft paper, grease-proof special paper**), without weight imprint. Suitable for unflavoured tea and coffee beans, for short-term storage.

,					
50 g		100 g		250 g	
16.5 x 5.5 x 3 cm		20 x 7 x 4 cm		26 x 8 x 5 cm	
PU 1,000 /	per thous.	PU 1,000/	per thous.	PU 750/	per thous.
€ / piece		€ / piece		€ / piece	
61149 natural		61154 natural		61159 natural	
61145 red		61150 red		61155 red	
61148 black		61153 black		61158 black	
61147 green		61152 green		61157 green	



disposable to a reusable material collection system.









THE ECOLOGICALS - CELLOPHANE

Cellophane-Bags made from renewable raw material (wood fibre). Suitable for unflavoured tea and coffee beans, for short-term storage. Is made from natural wood fibre, a renewable raw material, which is garden compostable.

61040 Cellophane-Bag, 250 g 23.5 x 14.5 x 6 cm PU 1,000 / per thous. € / piece

61039 Cellophane-Bag, 100 g 19 x 11.5 x 4.5 cm PU 1,000/ per thous. / piece

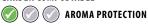
61038 Cellophane-Bag, 50 g 16 x 9.5 x 3.5 cm PU 1,000 / per thous. / piece

61036 Cellophane-Bag, 10 g 11.5 x 6 cm PU 1.000 / per thous. / piece

GARDEN COMPOSTABLE











THE ECOLOGICALS - GRASS PAPER

Grass paper bags, two-ply (grass paper, parchment paper), monochrome, without weight imprint. Suitable for unflavoured tea. For short-term storage. The outer ply consists to 40 % of grass fibre, a renewable raw material from the region.

100 g 250 g 26 x 8 x 5 cm 20.5 x 7 x 4 cm

PU 500 / per thous. PU 500 / per thous.

€ / piece / piece **61250** natural **61254** natural **61257** green 61253 green **61256** dark green 61252 dark green **61259** dusky pink 61258 dusky pink

WHY GRASS?

Grass is growing fast - especially in comparison to trees. Silviculture, timber harvest and transportation cause negative climatic effects. The production process of grass paper on the contrary reduces the CO2 emissions by 75 % and the water consumption by 99 %.

2-PLY **AROMA PROTECTION**







This assortment of transparent OPP-bags offers you packaging possibilities that ensure a clear perspective. The bags have an additional welded seam for greater stability and are sealable.

per thous.

Polypropylene Bags (OPP) sealable, 40 my with welded seam and sealed bottom for extended shelf life, particularly for flavoured teas!

61107, 50 g 61108, 100 g 61109, 250 g 18 x 5.5 x 3.5 cm 19.5 x 7 x 4 cm $25\,x\,8\,x\,5\,cm$ PU 1,000/ per thous. PU 1,000/ per thous. PU 1,000/

/ piece / piece / piece

SEALABLE









Pointed polypropylene bags, 40 my

61122, 250 g 61121, 100 g 61120, 50 g 24 x 37 cm 18 x 31 cm 14 x 25 cm PU 250/ PU 250/ per thous. per thous. PU 250/ per thous. / piece / piece / piece

SEALABLE





THE SPECIAL ONES

For providing samples and wrapping gifts.



KRAFT PAPER BAG, 10 G

61144

A three-ply bag with very high aroma protection level, zip lock, flap for tearing and window. Sealable and without weight imprint. Made out of kraft paper/PET/CPP.

8.5 x 5 x 14 cm

PU 1.000/ per thous.

/ piece





OPP BIG BAG

37 x 35 cm, ideal to pack tea presents with our mini-trays the measurements of the bottom fold are specially made to fit the mini- trays (No. 77744 and No. 77745)

PU 100/

per 100

/ piece





BIG BAG

61131

€

Polypropylene, round, Ø 16 cm, L 50 cm

PU 250/

/ piece

per 100

61132

Polypropylene, Ø 21 cm, L 60 cm PU 250/ per 100

/ piece

The polypropylene bags 61131 and 61132 are not suitable for wrapping loose food products. Absolutely timesaving for quick and elegant gift wrapping!

CARDBOARD DISC

61129 small

two-coloured, frontside golden, backside silver, for polypropylene bag 61131,

Ø 16 cm

PU 250/

/ piece

per 100

Ø 20 cm PU 250/

/ piece

61130 big

two-coloured, frontside golden, backside sil-

per 100

ver, for polypropylene bag 61132,





77744

silver, tinplate, 19 x 16 cm, suitable for OPP big bags N° 61048

PU 32/

OC 128/

77745

gold, tinplate, 19 x 16 cm, suitable for OPP big bags N° 61048

PU 32/

OC 128/



Self-adhesive labels on sheets, neutral for your own inscription, 9.8 x 5 cm: PU 100 / per 100 | € / piece

94510 Black Tea **94512** Green Tea **94516** Fruit Tea **94518** Rooibos **94520** Herbs **94522** Christmas Tea

Self-adhesive labels on sheets, imprinted, 9.8 x 5 cm: PU 100 / per 100 | € / piece

94511 Black Tea **94513** Green Tea **94517** Fruit Tea **94519** Rooibos **94521** Herbs **94523** Christmas Tea



Self-adhesive labels on sheets, neutral for your own inscription, 9.8 x 5 cm: PU 100 / per 100 | € / piece

94100 blue **94102** green **94104** red **94106** brown-blue **94108** creme-gold **94110** silver-grey

Self-adhesive labels on sheets, imprinted, 9.8 x 5 cm: PU 100 / per 100 | € / piece

94101 blue **94103** green **94105** red **94107** brown-blue **94109** creme-gold **94111** silver-grey



Self-adhesive labels
on sheets, neutral for your
own inscription,
9.8 x 5 cm
94112 Tea Cup
PU 100 / per 100
€ / piece

Self-adhesive labels on sheets, imprinted, 9.8 x 5 cm 94113 Tea Cup PU 100 / per 100 € / piece



91004A black, for writing on labels **PU 10** /



FASTENING CLIPS

Coated paper with two wires, in different colours and sizes.

6000 Fasto	1C ening clips	600 Fas	02 tening clips	600 Fast	00A tening clips	600 Fast	01 ening clips	600 Fast	00B ening clips	600 Fast	05 tening clips	600 Fast	03 tening clips "Tea"
,	L 20 cm . 000 /	,	l, L 15 cm 1.000 /	, ,	, L 11 cm I .000 /		r, L 11cm I .000 /		re, L 11cm I .000 /		t paper, L 11 cm I . 000 /	,	l, L 11cm 1. 000 /
ru i	per thous.	ru	per thous.	ru	per thous.	ru i	per thous.	ru	per thous.	ru	per thous.	ru	per thous.
€	/ piece	€	/ piece	€	/ piece	€	/ piece	€	/ piece	€	/ piece	€	/ piece



40003 40005 **Label Frames** Cards **Label Frames gold** for 2 kg tin, for 1 kg tin, for label frame N° 40003, self-adhesive pearlwhite offset cardboard, self-adhesive, 10 x 6.5 cm 4.8 x 9.7 cm 4.7 x 9.5 cm 40000 gold PU 1/ PU 200/ **40002** silver per 50 **PU1/** OC 500 / / piece OC 576/

Cards for label frames N° 40000 and N° 40002, pearlwhite offset cardboard, 9.5 x 6.3 cm

PU 200 / per 50 € / piece

40001

40004 Cardholder

transparent, self-adhesive, easy to remove, 10×7 cm, suitable for cards N° 40001

PU 20 / per 20 € / piece



TEA LEAF

41440 Freshness Clip plastic, 2.5 cm **PU 20** /



FASTENING CLIPS

60000S gold, L 4 cm PU 3.000 / per thous. € / piece



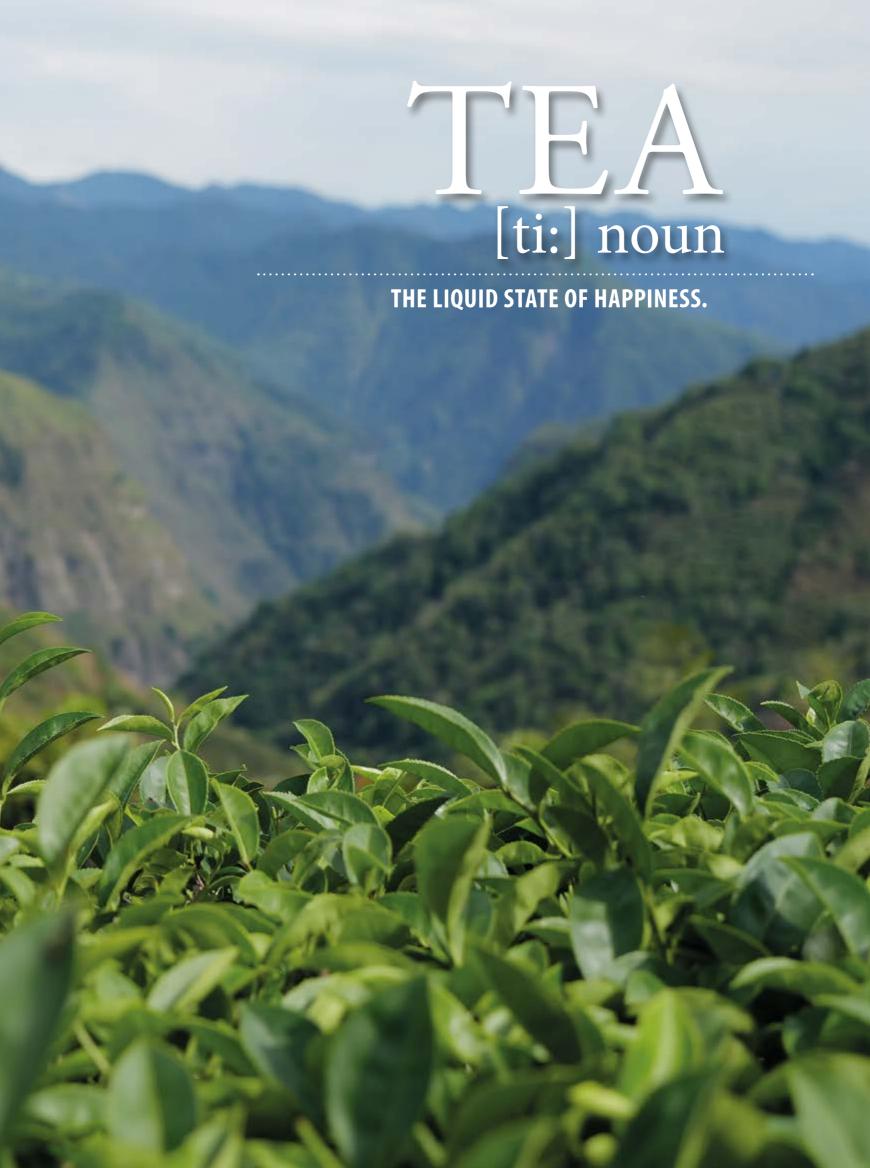
CARDHOLDER

40006

transparent, self-adhesive, easy to remove, 10.5 x 13 cm $\,$ PU 20 / $\,$ $\,$ per 20

/ piece





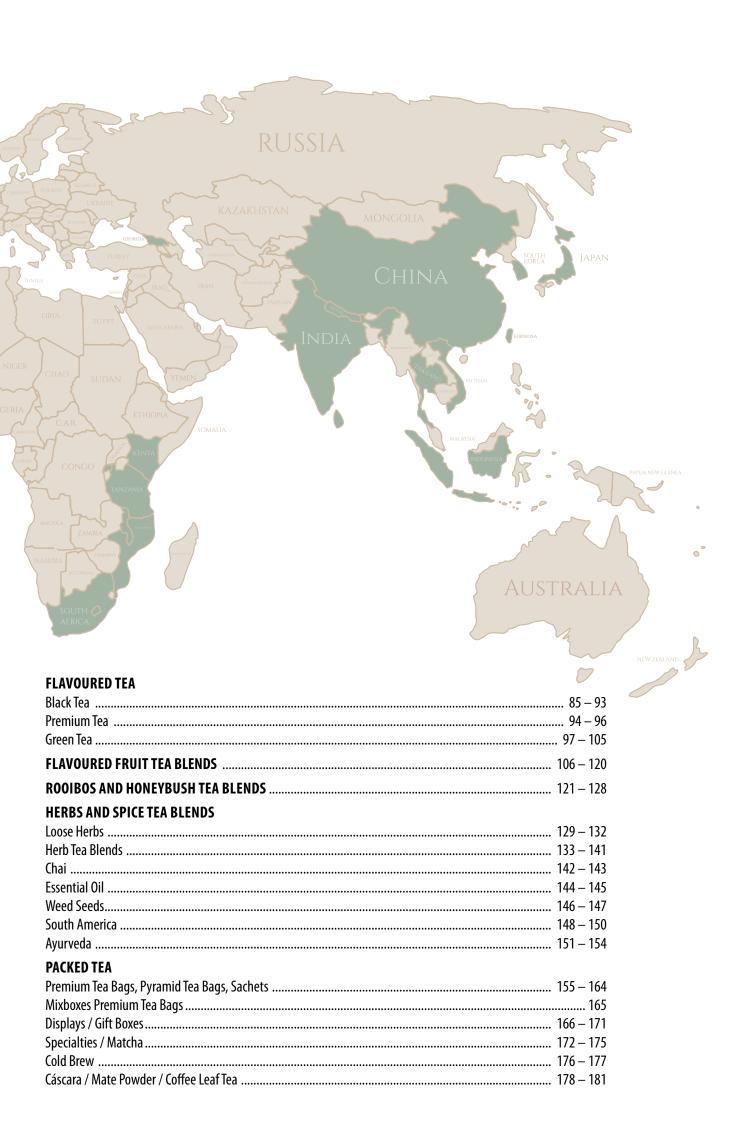




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D&B TEAS OF THE WORLD



D&B TEA



Tea tasting at D&B

OUR PHILOSOPHY

There are very few foods and beverages, which have as many facets as tea. It is one of the most important beverages, which manages the balancing act of combining modernity and tradition. The resulting responsibility dictates the way we handle our teas. For instance, the quality of the tea is only one determining factor for the purchasing decision of our tea tasters. Longstanding contacts to plantation managers, the cultivation conditions of the teas as well as the social conditions on the plantations lead to a trustful cooperation with our partners and the product. The consideration and worship of all these facets is the guarantor for first class quality teas and the preservation of a continuous and high-performing cultivation of tea.

OUR QUALITY

Our tea tasters only acquire raw materials of highest quality. The teas undergo continuous quality controls, also during their transportation, to ensure that their freshness and quality are not impaired during this time. Our teas are refined exclusively in Hamburg. Here, we can rely on a team of dependable and experienced "tea tasters", who produce the best qualities thanks to their enthusiasm and longstanding expert knowledge. The combination of quality aspiration, intensive and longstanding business contacts, extensive know-how and the sensitivity with respect to handling the raw materials ensures a continuous and excellent quality of teas. When refining our teas with flavours and other ingredients, we focus not only on the best qualities, but ensure a performance standard following international quality standards.



■ The Tea Shrub

THE HISTORY OF TEA

THE ORIGIN

Tea looks back on a rich tradition reaching back to the ancient times and continues to gain in importance in the modern world.

The tea shrub was already mentioned in Chinese literature as early as 2,700 B.C. In 500 A.D., Buddhist monks brought tea to Japan. In 621 A.D., Buddhism became the national religion of Japan and green tea developed to being the Japanese national drink. Around 1600, tea first came to Europe thanks to the famous Dutch East-Indian Compagnie. Afterwards, the English followed, founding an own East-Indian Compagnie and took over the tea monopoly for many years to come. This changed 1773 with the Boston Tea Party. American citizens protested against the high tea taxes imposed by the English colonial rulers. The tea cargo of three English tea clippers, which were anchored in the harbour, was thrown overboard. The American War of Independence commenced and this "tea war" led to the USA to become the world power it still is today. In 1869, the Suez Canal was opened for ships, which brought an end to the competition of the high tariffs imposed on English tea clippers upon their journey home from China to London. Tea has developed from being a regional tradition into a popular beverage which is enjoyed around the world in many different flavours and using manifold preparation methods.

THE TEA SHRUB

Tea, a tree-like plant, is maintained shrub-like for the tea cultivation by regular pruning. Tea belongs to the species of the camellia. The evergreen shrub has got dark, ridged, leather-like leaves. The flower is white or rose-coloured; the fruit is small with a hard shell, similar to a hazelnut. Nowadays, its reproduction is rarely done through pollination but rather vegetative, where cuttings are grown on the high-yielding parent shrub.

THE TWO PRIMAL TEA PLANTS ARE:

Thea Sinsensis (or Chinese Tea) It remains shrub-like even without regular cutting and grows to a height of only 3-4 m. This shrub flourishes best in moderate climatic zones and can even withstand frost.

Thea Assamica (or Assam Tea) It becomes a grand tree of a height of 15 - 20 m if not cut back regularly. This tea shrub requires a lot of warmth and is a purely tropical plant.

These two primal tea plants have been crossbred again and again in order to develop finer, more aromatic and, especially, more robust breeds. The so-called Assam-hybrid has proven particularly suitable. It is important to acknowledge that the differences in taste and quality not only depend on the plant itself, but also on the cultivation region, its climatic conditions and the diligent plucking as well as processing of the tea leaves.



Tea Harvest

THE TEA HARVEST

In the tea cultivation countries, generally only the upper leaf bud and the next two leaves, the youngest ones of a sprout ("two leaves and a bud") are plucked. Further, i. e. older leaves than these generally have a negative influence on the quality of the finished tea. In the higher up, cooler regions, the tea naturally grows slower. This enables the particularly fine, aromatic character to unfold. The harvesting time also has a significant influence on the quality of the tea. The plucking requires a large amount of care as well as skill and is often done by women. The average plucking capacity amounts to approximately 16-24 kg of green leaves per day. This amount yields 4-6 kg of finished tea. These amounts may vary according to cultivation area, leaf size or production type (e.g. CTC method). Two to three times a day, the green leaves are transported to the factory on the plantation. The green, fresh leaves are still entirely neutral in scent and first have to be treated in the tea factory, passing through various production steps, in order to create an aromatic tea.

PROCESSING

As opposed to coffee, which is imported as green coffee and receives its final form in the country of consumption via sorting and roasting, tea is already processed on the plantations in the country of origin and then exported in its final form. The most important phases of the treatment with respect to orthodox tea production (which can be used for the production of any type of tea desired as opposed to the later explained CTC production) are: withering, rolling, fermenting, drying and sorting into leaf and broken grades, i. e. sizes. These different steps are explained below:

ORTHODOX TEA PRODUCTION

1. WITHERING

The freshly plucked leaves are weighed and then undergo the withering process where the humidity content of the leaves is reduced by about 50 % in order to make them soft and flexible for the subsequent rolling. Nowadays the withering takes place in special withering troughs, which are stringed with a wire grid and ventilated. In earlier times it was done outside on bamboo mats or sheets. The withering process takes 12 – 18 hours depending on the current climate and air humidity. The withering opens the membranes of the tea leaves so that they can be rolled more easily without breaking.



Withering



Rolling

2. ROLLING

Subsequently, the withered green leaves are rolled in large rolling machines. These generally consist of two large, heavy metal plates, which are rotating against each other and are thereby breaking open the cells, bringing the cell fluid into contact with the oxygen in the air. This introduces the fermentation as well as the development of the essential oils, which then determine the scent and flavour of the teas. The rolled tea, now already starting to ferment, is brought into the fermentation room. Some tea factories subsequently use a so-called "rotorvane" machine, a type of shredder, which further processes the leaves. Here, the leaves are moved across a slowly rotating screw conveyor through a cylinder into which oxygen is introduced in order to accelerate the fermentation.

3. FERMENTATION

The quality of the finished tea is very much dependent on the correct fermentation. The fermentation is an oxidation of the cell fluids, which have been released during the rolling. For the fermentation, the leaves are spread out on tables in layers of 10 cm. In modern factories, spraying water from rotating ventilators humidifies the room in which the fermentation takes place. During the fermentation, which takes 2-3 hours depending on the desired taste intensity, the enzymes in the tea leaves develop complex taste profiles with malty, fruity or flowery notes. They also cause the leaves to change their colour, which gradually becomes a copper-red. This colour is found again in the wet tea leaves of the infusion. An experienced "tea maker" constantly monitors the degree of the oxidation, particularly with respect to the scent of the wet leaves.



■ Fermentation

4. DRYING

The fermentation is finished when the desired grade of fermentation is reached, i.e. as soon as the tea has developed its typical smell and the copper-red colour. For the subsequent drying process so-called tiered dryers are used which are fuelled with wood or oil. The tea is moved through the dryer on a conveyor belt. The starting temperature amounts to 90 °C and binds the cell fluid firmly to the leaves. Towards the end of the 20-minute long drying process, the temperature decreases to 40 °C and the humidity content to approximately 5 %. The traditional and somewhat more careful drying method is air or sun drying on large bamboo trays outside in the open or under a roof.



Traditional sun drying

5. SORTING

The black tea, which is released by the dryer, is the so-called raw tea, which is now sieved via a number of shaking, mechanical sieves with varying sieve sizes with which the common leaf grades are separated from each other. Depending on the sieve sizes, sorting generally yields the following grades: Leaf Tea – Broken Tea – Fannings – Dust

The size of the leaf strongly affects the infusion: the smaller the leaf, the stronger the infusion. In order to retain the original character of the tea it should be stored in a cool and dry place. Tea is a natural product, which is made durable by reducing its humidity content, but it can nevertheless change its flavour over a certain period of time. The tea retains its original taste when kept in a tightly closed container, away from strongly smelling foodstuff such as spices.

CTC-PRODUCTION

This term means: **Crushing – Tearing – Curling**

This method starts by withering the green leaves, during which the tea looses up to 70 % of its humidity, then rolling them once before they are torn in the CTC machine in between thorned rollers. This ensures that the cells are broken up more thoroughly and quickly than during the orthodox tea production. CTC tea is of a more intensive colour and is higher yielding. The stems and leaf ribs are extracted to a large extent and only the cut "flesh" of the green leaves is processed further. Afterwards, the tea is brought into the fermentation room. Depending on the desired leaf size, this process is repeated several times. During the CTC-Production, mainly fanning is produced, no leaf teas and only very few broken teas. Therefore, CTC teas are very suitable for tea bags. In our assortment you will find very few pure CTC teas while we do use some select CTC teas in a couple of specialty blends. The most important grades are: BP = Broken Pekoe PF = Pekoe Fanning PD = Pekoe Dust

GREEN TEA PRODUCTION

Green tea is produced using the same tea plant as black tea, but it differs by not being fermented. The production process is generally the same until after the withering. During the green tea production, the tea tannins and enzymes are deactivated via steam treatment or roasting after the withering, before the rolling starts — the tea is "steamed" or "pan-fried" and then rolled and dried. This ensures that the leaves are not coloured copper-red like the black tea leaves, but remain olive-green. The infusion varies depending on the variety, cultivation area and plucking period and can be anything from light yellow to dark green.

THE DIFFERENT GRADES

Differentiation According to Leaf Sizes: Generally it is differentiated between leaf teas and broken teas. The small-leafed broken teas, which are cut during the repeated rolling, are naturally very high yielding. The names of the grades are often very imaginative and vary even from plantation to plantation. They are always an expression referring to the leaf size and optic and only to a lesser extent do they address the taste (e.g. flowery), never, though, can they inform about the general quality of the tea. The quality judgement of the teas offered is always made during the tasting. Below the most important grades for:

A) LEAF TEA

1. Flowery Orange Pekoe = FOP

In Darjeeling also Golden Flowery Orange Pekoe = GFOP and Tippy Golden Flowery Orange Pekoe = TGFOP. This refers to a thin, wiry leaf with tips. Tips are the golden or silver-coloured, visible leaf tips (buds), which contain less tannin and, hence, do not darken during the fermentation. They indicate that young tealeaves were used; however this is not necessarily a determinant of exceptional quality.

2. Orange Pekoe = OP

A long, wiry leaf, larger than the FOP. The meaning of the term is unknown. Orange refers to the Dutch "Oranje", which means "royal".

3. Pekoe = P and Flowery Pekoe = FP

This leaf is shorter and larger than the Orange Pekoe, often also more open and not as finely rolled. Ceylon "low-grown" Pekoes have a ball-shaped leaf.

Pekoes are stronger in the infusion than the Orange Pekoe, because the latter contains more leaf ribs and less "flesh".

B) BROKEN TEA

1a. Flowery Broken Orange Pekoe = FBOP

This grade refers to the larger and very aromatic qualities of the small-leafed teas. A well-structured, well-rolled leaf with many tips, which yield an attractive appearance.

1b. Golden Broken Orange Pekoe = GBOP

A very fine and strong tea, especially with respect to Assam.

2a. Broken Orange Pekoe = BOP

A well-structured leaf, which has fewer tips than the FBOP, but is stronger and less flowery.

2b. Broken Orange Pekoe 1 = BOP 1

On some plantations in India, this is the explanation for the FBOP, in Ceylon it is, however, a "semi-leaf tea", a grade, which is in between the OP and the BOP.

3. Broken Pekoe = BP

With respect to the CTC method, BP is a grade, which yields a very strong cup.

4. Fannings und Dust

The smallest parts of the leaf, without the stem or ribs, which are collected during the sieving. Fannings and Dust are high yielding, strong, colour the cup quickly and, hence, are preferred for use in tea bags.

EXPLANATION OF THE ABBREVIATIONS CONSIDERING SOME EXAMPLES:

SFTGFOP	S (Super) F (Finest) T (Tippy) G (Golden) F (Flowery) O (Orange) P (Pekoe)	large leaf
FP	F (Flowery) P (Pekoe)	small leaf
GFBOP	G (Golden) F (Flowery) B (Broken) O (Orange) P (Pekoe)	fine broken
BOPF	B (Broken) O (Orange) P (Pekoe) F (Fannings)	fannings
СТС	C (Crushing) T (Tearing) C (Curling)	round leaf

TIPS FOR MAKING TEA

- **1.** For your general information, our tea varieties are fitted with some recommendations for their preparation.
- **2.** These recommendations are only suggestions based on our experience. Certainly, every tea lover should prepare his/her favourite tea according to his/her personal taste.
- **3.** The basic rule for making tea: tea should be brewed with boiling water. Green tea, however, differs: the water should be brought to boil and then left to cool down to the appropriate temperature as stated in the recommendations.
- **4.** A general rule for caffeine-containing tea varieties: an infusion of up to 3 minutes has a stimulating-, over 3 minutes a calming effect.
- **5.** After the tea is brewed, it should be poured through a strainer into a pre-heated teapot.
- **6.** Green tea can be infused several times; this reduces the bitterness of some varieties.

GENERAL INFORMATION

ALLERGENIC SUBSTANCESE

Substances with allergenic potential according to EU regulation 1169/2011, also called Food Information Regulation, are marked in italics in the ingredients list.

LOTS IN ORIGINAL PACKAGING / SPECIAL BLENDS

Our world of teas is so rich in specialities that it is impossible to display them all in this catalogue. Should you miss any varieties or should you be interested in more blends, seasonal varieties or speciality lots, please let us know. We continually stock a large selection of interesting, imported lots from several origins. Upon a minimum purchase of 5 kg, for example packed in flavour-protective bags of 1 kg each, we also blend and flavour tea according to your wishes.

RESIDUE ANALYSIS

As importer and wholesaler, we are obliged to bring only proper goods and qualities into circulation. For this reason, specialised, authorised food laboratories control almost all our teas.

SHELF LIFE

The shelf life of teas depends on the variety and on how it is stored. Generally, teas should be stored cool and dry in tightly closed and light-tight containers. If not otherwise declared on the packaging, the teas are delivered with a shelf life of 24 months in case of orthodox varieties, and 18 months in case of teas with several components, provided they are adequately stored.

LABELLING OF PRE-PACKED PRODUCTS:

On December 13, 2016, the EU Food Information Regulation N° 1169/2011 for all labelling elements became mandatory. We will gladly supply you with a declaration support leaflet for pre-packaged goods.

DEFINITION OF FLAVOURS

We only use flavours that are in accordance with the current EC and international directives and guidelines. Extensive and strict quality controls result in consistent and high quality products. The new flavour regulation (EC)1334/2008 was put into action on January 20, 2009 and has been officially in effect since January 2011 after a transition period of 2 years. Regulation (EC)1334/2008 replaces the flavour guideline 88/388EWG.

DEFINITIONS ACCORDING TO EU REGULATION NO 1334/2008:

FLAVOURS

are produced through chemical synthesis by using processes such as esterification or acetylation. The materials used need not be of natural origin, but the chemical composition of the majority of the final product must be identical to a naturally existing substance of vegetable or animal origin (formerly nature-identical flavours according to old EU guideline for flavours 88/338EWG). That is why these flavours are generally residue-free. The company Dethlefsen & Balk still only uses natural flavours and those, which were formerly known as nature-identical according to the old EU guideline for flavours 88/338EWG.

NATURAL FLAVOURS

are won from natural, vegetable or animal raw materials such as fruits, spices, herbs or roasted coffee. They may only be produced using physical, enzymatic or microbiological processes; for example squeezing, distilling, warming, filtering, grinding, blending, fermenting or crushing.

95:5 FLAVOURS

Subcategory of the section "natural flavouring", stricter rules of production: at least 95 percent (of weight) of all flavouring compunds must come from the name-giving source. A maximum of 5 percent (of weight) may come from other natural sources with the sole goal of rounding off the flavour (not strengthening it). For example: 95 % of the flavouring compounds in a natural banana flavouring must come from the banana. The remaining 5 % may come, for example, from a material won from cloves as long as it does not strengthen the banana flavour but only rounds off its sweet or ripe note.

ESSENTIAL OILS

Pure plant materials which are won by steam distillation, cold pressing or extraction. Cold pressing is used for citrus oils, extraction mainly for flower oils. The most widely used method is steam distillation often employed with herbs. Organic essential oils are made from organically cultivated plants, fruits and spices.



100 % Natural Seal

According to the new organic regulation, only flavourings belonging to the category 95/5, essential oils and organic flavourings are allowed in organic products. Sustainability and good taste are, however, so important to D&B, that we have decided to combine ingredients from controlled organic cultivation with natural flavours and have developed the new "100% Natural" product line with high-guality products. According to the new organic regulation, we are not allowed to label the end product as organic due to the natural flavours used, yet the ingredients used still come from sustainable, resource-friendly, controlled cultivation.

ORGANIC

When cultivating and producing organic teas and coffees, no artificial fertilizers or pesticides may be used. The EU regulation (EC) No 834/2007 and the commission regulation (EC) No 889/2008 form a uniform basis of the cultivation, processing, storing, labelling and selling of organically produced foods. Starting on January 1st, 2022, the new organic base regulation (EU) 2018/848 came into effect with adapted regulations concerning suitable organic flavours, indications of source and others. Flavoured organic teas and organic coffees may then only be made with organic flavours, flavours of the 95:5 (weight %) category or with essential oils.



EU Organic Seal: The organic seal labels products and raw materials from controlled organic cultivation. Since July 1st 2012 the new EU organic label showing the form of a "EU leaf" is mandatory on all packaging of organic products. The location of production of the agricultural raw materials (indication of source) is given directly beneath the control code:

EU-Agriculture: at least 95 % of raw materials were produced within the EU. Non-EU-Agriculture: at least 95 % of raw materials were (Jacon) produced outside of the EU. **EU/Non-EU-Agriculture:** raw materials were produced within as well as outside of the EU.

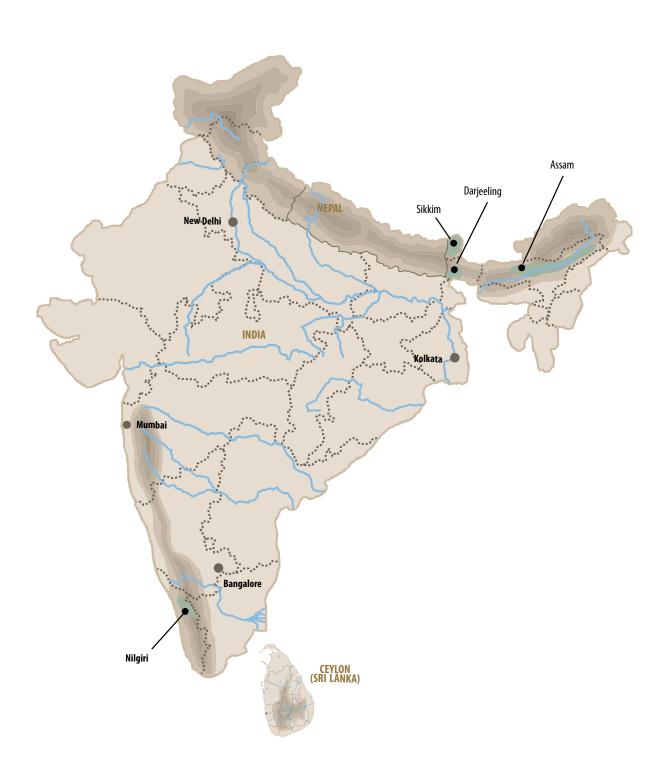
Regional Agriculture (i.e. Bavarian Agriculture): at least 95 % of raw materials were produced within this region.

Our entire control number: D-HH-003-00575-BCD-13595 || from organic cultivation

INDIA

India is the seventh largest country of the world area-wise and borders on Pakistan, China, Nepal, Bhutan, Myanmar (formerly Burma) and Bangladesh.

According to ancient records, the cultivation of tea in India started at the beginning of the 18th century. At that time, English scientists were able to cultivate cuttings of Chinese tea seeds. Simultaneously, the "thea assamica" was discovered in impenetrable territory. Both of these successes laid the foundations for a large-scale cultivation of the tea plant in India. The mild, tropical climate, which predominates the region of Assam, proved to be ideal for the cultivation of strong, spicy teas. The cooler highlands of Darjeeling, on the other hand, were ideal for cultivating finer, more flowery qualities. The black teas from the highland plateaus of Sikkim resemble those of Darjeeling, but have an even softer cup. In the tea gardens of the southern Indian tea district Nilgiri, fine, lively teas grow on various mountains. These are reminiscent of high-quality Ceylon teas.



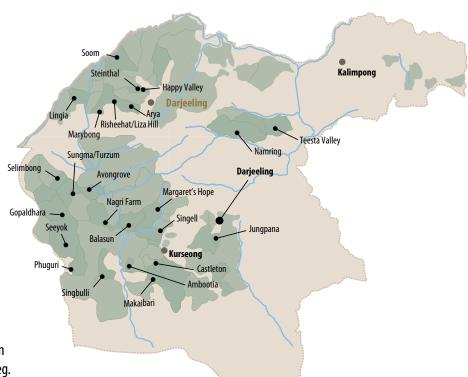
DARJEELING

Darjeeling is without doubt one of the most renowned tea growing regions. On the southern slopes of the Himalaya Mountains at altitudes of up to 2,500 m more than 80 plantations produce the most exquisite varieties of the world.

MAIN CROPS

March - May • First Flush

At the beginning of spring, after the end of the vegetation break, the first, delicate leaves and leaf buds are plucked. Lively and fresh aromas, as well as delightfully flowery scents characterise a good first flush. Premium qualities sometimes contain a hint of a nutmeg.



May - June • Inbetween

Towards the end of the first flush season the first touches of the second flush period can be noted in the qualities. The leaves and the infusion are already turning darker and the diversity of the flavours varies from full-bodied to slightly aromatic.

June - July • Second Flush

During the summer harvest, the summit in the crop year, the tea shrubs develop more strength and aroma by the longer exposure to stronger sunlight. The most important quality features of a classical second flush tea are a dark brown to black leaf with golden tips and the colour of the infusion, a soft amber, presenting an aromatic flavour. Top qualities possess a distinctive nutment note.

October - November • Autumnal

After several periods of rain in late summer and until the vegetation lull in November, we can enjoy fully aromatic but somewhat milder teas.

FIRST FLUSH



First Flush Leaf Blend

Black tea Darjeeling

This quality is already blended in the country of origin from high quality garden teas. We selected teas from the medium and late first flush season, which are shipped directly to us. A medium-large, almost black leaf and a light brass colour of the infusion characterise this blend. The taste of this first flush blend leaves a **fresh**, **slightly spicy** impression with a little **tartness**, which is also reflected in the scent. Always a treat! Ingredients: black tea.

22619	1	/ 1 kg
ion		2-4 min.
ch is		100° C
	f	4-5 tsp./1 l

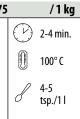


First Flush Leaf Blend

In addition to our conventional classic, we are proud to offer a highly aromatic organic first flush leaf blend. While searching for **well-balanced** leaf qualities that also present a harmonious taste, we found the components for this blend made of selected crops, which result in a mild blend and form the perfect companion throughout the day. A wonderfully crafted tea presenting a **fresh**,

slightly spicy character. Ingredients: black tea*. *from organic cultivation.

Organic black tea Darjeeling • DE-ÖKO-003



22366

FIRST FLUSH

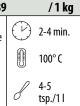


Lingia TGFOP First Flush

Organic black tea Darjeeling • DE-ÖKO-003

This tea comes from a small tea plantation, located near the Nepalese border. It offers flowery and rather soft teas thanks to its high portion of Sinensis leaves growing at altitudes of up to 1,848 m. The name Lingia is derived from the word Linge that in the language of the Lepcha means "triangle of eight mountain tops". This garden was founded about 140 years ago. Our quality delights with a light golden infusion and a small, semi-dark Sinensis leaf completed by green tips. The taste is **soft** and **flowery** with an **aromatic** and **round** scent.

Ingredients: black tea*. *from organic cultivation.





Marybong FTGFOP1 First Flush

Organic black tea Darjeeling • DE-ÖKO-003

The Marybong Tea Estate is situated in the East Valley. This rather small garden produces top qualities every year on a cultivated area of approx. 285 hectares, at altitudes between 1,200 and 1,970 m. This is a well-balanced, **aromatically sweet plucking** featuring a certain "body" with some strength. The leaves are smaller, fine, and dark with green parts and bright tips. The cup's colour is the typical light copper of a tea of the late first flush period. Ingredients: black tea*. *from organic cultivation.



/ 1 kg



Phuguri FTGFOP1 First Flush

Organic black tea Darjeeling • DE-ÖKO-003

This plantation has a surface of more than 400 hectares and is located near the Kanchenjunga mountain range. During the winter vegetation break, the plants, cultivated at altitudes of between 1,400 and 2,400 m, find their energy to convince us, as every year, of their extraordinary qualities. The leaves are large and regular with a classical, beautiful first flush appearance and large portions of silvery tips. With a very **flowery** and **spicy** character of its own and a **sweet** body, this tea has a highly aromatic scent. The infusion is a very bright orange.

Ingredients: black tea*. *from organic cultivation.



2-4 min.

tsp./11

/ 1 kg

tsp./11





FIRST FLUSH



Seeyok SFTGFOP1 First Flush

Organic black tea Darjeeling • DE-ÖKO-003

Founded by the British in 1869 in the picturesque Mirik Valley on the border with Nepal, Seeyok Garden is also one of the oldest certified organic plantations in Darjeeling. Affectionately called 'Swek' by the locals, which translates as 'at your service', tea was cultivated here under organic guidelines for the first time in the region 30 years ago. Since then, many prizes and awards have been won, including the 'Excellence at Origin Award' for the best organically produced Darjeeling first flush in 2019. Ideal conditions such as the altitude of 1,100 - 1,800 metres, a good mix of sun and rain as well as very nutrient-rich soils form the basis for a wide range of unique tea qualities. The spring productions in particular often have very delicate floral aromas with slightly fruity green hints. Ingredients: black tea*. *from organic cultivation.



21698

22367

2-4 min.

/ 1 kg



100° C





Soom FTGFOP1 First Flush

Organic black tea Darjeeling • DE-ÖKO-003

"Soom" means "The Triangle" in the language of the Lepcha and is a symbol of the Hindu goddess of wealth ... Seen from the mountaintops this plantation reminds of the letter "Y". This tea garden was founded more than 120 years ago. Only pure Chinese plants and Chinese hybrids grow at the higher altitudes. This classic and highly aromatic first flush tea has a medium-sized, excellent leaf with light green tips. The plantation is famous for an amber coloured cup with a nutty, sweet and soft flavour. It is a tea of the highest quality.

Ingredients: black tea*. *from organic cultivation.



2-4 min.

/ 1 kg



100° C





Teesta Valley FTGFOP1 First Flush

Black tea Darjeeling

Ingredients: black tea.

22198 This very fine tea is from one of the highest plantations in Darjeeling and was the first plantation ever to be awarded a gold medal for excellent product quality in 1884. Ideal climatic conditions favour the above-average produce, which again and again achieves the highest bids in the tea trade. This tea is of the finest quality, with many tips and the typical flowery, nutty flavour and taste of



2-4 min. 100° C

/ 1 kg





Soom TGBOP First Flush

Organic black tea Darjeeling • DE-ÖKO-003

As the first flush leaf tea from this garden has become a very successful classic in our assortment, we would like to present to you its "little" brother, of course, also organic. The tea estate, which is surrounded by the mountain river "Little Rangeet", delivers a very high yielding, **fresh** and **full-flavoured** broken. Its black, rough, grainy leaf with green tips unfolds a bouquet of scented spiciness

after the infusion Ingredients: black tea*. *from organic cultivation.



/ 1 kg 2-4 min.

/ 1 kg

100° C







Jungpana FTGFOP1 Inbetween

Close to the city of Darjeeling, at an altitude of between 915 and 1,375 m, you will find the cultivation area of this rather small tea plantation. Jungpana has been known as a high-quality garden for several decades now. The qualities produced, which come mainly made from Chinese bushes, are in high demand worldwide. The inbetween we are offering excels due to its well-worked leaf, a light

amber cup and an incomparable, slightly flowery, scented bouquet. A special tea with a delicate, fine taste for a perfect Sunday

afternoon. Ingredients: black tea.

Black tea Darjeeling

2-4 min.

22016

21276

100°C



SECOND FLUSH



Second Flush Leaf Blend

Organic black tea Darjeeling • DE-ÖKO-003

In the highlands of Darjeeling, these attractive organic consumer qualities are produced at the end of the second flush season. Selected lots have been used for this attractive leaf mixture: evenly worked, dark brown leaves with some tips yield a full-bodied, **intense** bouquet in the cup. A tea that can be consumed at any time of the day. Ingredients: black tea*. *from organic cultivation.



2-4 min. 100° C

 $/1 \,\mathrm{kg}$



4-5 tsp./11

22852

22990

SECOND FLUSH



Avongrove FTGFOP1 Second Flush

Organic black tea Darjeeling • DE-ÖKO-003

The tea garden Avongrove located in the Rungbong Valley is surrounded by dense forests and has a picturesque view of the Balasun River. Very nice, organically cultivated teas are produced at altitudes of up to 1,800 m. A large portion of China and China Clonal shrubs form their base and yield fresh and slightly flowery qualities in spring as well as stronger, aromatic qualities in the summer months. We have selected a lot from the second plucking period, which has a slightly open leaf, is a bit rougher in structure and has silvery tips. Besides its aromatic base character, the brewed tea surprises with flowery notes and light Clonal hints. This flavour composition is reflected in the shining infusion. Ingredients: black tea*. *from organic cultivation.







Balasun FTGFOP1 Second Flush

Black tea Darjeeling

Apart from top tea qualities, oranges, cloves and cardamom are also cultivated on this plantation and sold on the local market. The tea garden was founded in 1871 and named after the river, which forms the border on one side of the plantation. At altitudes of up to 1,400 m above sea level pure China bushes, but also hybrids of different tea bushes are cultivated. Summerly temperatures of up to 30 °C are one reason for this excellent quality of a second flush tea which has ripened to perfection. A wonderfully crafted leaf with silvery tips is crowned by a **flowery** bouquet and a distinct **muscatel flavour**. Ingredients: black tea.



2-4 min.

100° C

/ 1 kg





Castleton TGFOP1 Second Flush

Black tea Darjeeling 22450A

For years now, this small plantation located in the south of Darjeeling has been producing first quality teas that are known all over the world. This tea garden is a classic for connoisseurs and lovers of excellent second flush tea! The shining amber coloured cup is absolutely beautiful! The dark and excellent Sinensis leaf and the silvery tips show the careful plucking by excellently trained personnel. The taste is aromatic, elegant and soft with a mild and subtle flower. Ingredients: black tea.



/ 1 kg







Happy Valley FTGFOP1 Second Flush

Ingredients: black tea*. *from organic cultivation.

Organic black tea Darjeeling • DE-ÖKO-003

The Happy Valley Tea Estate is located approximately 3 km from the city of Darjeeling. Situated at altitudes of up to 2,100 m, this tea garden covers an area of 111 hectares. From April to November, visitors have the opportunity to observe the tea leaf plucking process and learn about tea processing. We offer a pure-grade blend of second flush leaf tea, specially blended for us in the country of origin. It is **highly aromatic** with a **full** and vibrant cup. The leaves are medium-sized and regular, with bright tips.



2-4 min.

/ 1 kg







Himalaya Blend

Black tea Darjeeling / 1 kg A classic of our second flush assortment! Appearance: a medium, regular, dark Sinensis leaf with some tips. This consumer second 2-4 min.

flush tea was blended in the country of origin especially for us and is of high-grade quality. The taste is spicy and fully aromatic. Not a common everyday tea, but a delight for every day. The infusion of the Darjeeling Himalaya blend welcomes us with a bronze coloured cup and a harmoniously spicy flower! Ingredients: black tea.











Margaret's Hope TGFOP1 Second Flush

Black tea Darjeeling

In memory of his prematurely deceased daughter Margaret, who had loved this garden very much, the proprietor Mr. Bagdon gave her name to the plantation in the early 1930s. Plants of the Chinese type Thea Sinensis are almost exclusively cultivated on this plan tation. The slow growth of the shrubs at the cool, higher altitudes of the Himalaya forms the basis for high-grade and fully aromatic qualities! A crisp, fully aromatic tea from the beginning of the second flush period with a full amber-coloured cup. The bouquet is aromatic, spicy and a bit sweet. Ingredients: black tea.



2-4 min.

/ 1 kg









SECOND FLUSH



Risheehat FTGFOP1 Second Flush

Organic black tea Darjeeling • DE-ÖKO-003

This plantation was co-founded by a German missionary and manufactures leaf teas of excellent quality, which grow at altitudes of between 980 and 2,050 m on 257 hectares of pure cultivation area. We are proud to offer this excellent quality: this tea presents a regular Sinensis leaf with silvery tips. This quality does not only enchant us by its bright, amber-coloured cup but surprises us with its highly aromatic and spicy taste with a very pleasant muscatel note. The flowery bouquet reflects the taste. It is worth an affaire! Ingredients: black tea*. *from organic cultivation.



22369

2-4 min.

/ 1 kg



100° C





Selimbong FTGFOP1 Second Flush

Organic black tea Darjeeling • DE-ÖKO-003

This well-known garden was founded in 1886 and is also called "Silbung" in the local language. Selimbong is well known for second flush production of prime quality and has also been awarded many prizes. We have chosen a wonderful quality from the second plucking period which is reflected in the leaf and the taste: a completely even and dark Sinensis leaf with lots of silvery white tips, a shining copper-coloured cup, and a taste that is **highly aromatic**, **spicy**, with a **soft**, **flowery** flavour! Ingredients: black tea*. *from organic cultivation.



2-4 min.

/ 1 kg



tsp./1 l



Singell FTGFOP1 Second Flush

Organic black tea Darjeeling • DE-ÖKO-003

22830 Singell is one of the oldest tea plantations among the approximately 87 tea gardens in Darjeeling. The plantation has been producing teas from controlled organic cultivation since the mid-80s. The infusion has the bright bronze colour typical of Darjeeling teas from the second plucking period. The regular, short leaf is processed very carefully and has many silvery tips. The full and **very aromatic** second flush fascinates with its soft and velvety muscatel flavour. Ingredients: black tea*. *from organic cultivation.



/ 1 kg 2-4 min.



4-5 tsp./1 l



Steinthal SFTGFOP1 Second Flush

Organic black tea Darjeeling • DE-ÖKO-003

In 1852, Steinthal was founded by the German priest Joachim Stoelke as the first tea garden in Darjeeling. It is very popular particularly in Europe, not only due to its history but also thanks to the excellent qualities which have been produced there over the years. Steinthal is probably the only tea garden in Darjeeling which still cultivates 100% China plants. This is wonderfully reflected by the nicely worked, slightly twisted Sinensis leaf. The cup is **full-bodied** with a **muscatel** flavour and the infusion has a delicately

Ingredients: black tea*. *from organic cultivation.



2-4 min.

/ 1 kg

100° C

4-5 tsp./11



Singtom GBOP Second Flush

Organic black tea Darjeeling • DE-ÖKO-003

Like Steinthal, Singtom was also planted around 1854-1860 by the German priest Joachim Stölcke and is therefore one of the oldest gardens in Darjeeling. Fully certified organic since 2001, the 650 acre tea plantation today consists of approx. 90% original Chinese bushes and 10% clones. The factory itself was completely renovated and extensively modernised in 2004 in order to meet the constantly growing production requirements. D&B has been importing an extensive selection of various teas from all harvest periods for many years now and is very satisfied with the work of this garden. Singtom teas are always characterised by a highly aromatic and full-bodied character with subtle floral to spicy aroma notes. Ingredients: black tea*. *from organic cultivation.



2-4 min.

/ 1 kg

100° C

4-5 tsp./1 l



Sungma BPS Second Flush

Organic black tea Darjeeling • DE-ÖKO-003

This tea has curly leaves with green portions, which is typical of the Souchong rolled leaf processing and is mainly found in northern Indian teas. Its very strong flavour will highly please Darjeeling admirers — even in case of poor water quality. The Sungma Tea Estate is located in the Rungbong Valley. Here, tea plants are cultivated at altitudes of between 1,420 and 2,360 m above sea level on an area of approximately 281 hectares. This dark and light green Broken Pekoe Souchong delights us with its reddish gold shimmering colour. It has a **strong** and **spicy** taste and scent. Ingredients: black tea*. *from organic cultivation.



2-4 min.

/ 1 kg



100° C



4-5 tsp./1 l

/ 1 kg

AUTUMNAL/HALF-FERMENTED AND GREEN TEA

GFOP Autumnal

Black tea Darjeeling 22803 A few weeks after the summer monsoon and shortly before the onset of the winter season, the sun allows the tea to become fully aromatic, yet mild. In the annual search for top autumnal varieties, we would like to recommend this marvellous autumnal plucking:

the leaf is medium-sized, regular with rougher brown and green parts. The infusion is a dark amber colour typical for teas of this time of year. The tea is **aromatic** and **mild** with a **spicy** taste and scent. Ingredients: black tea.





Gopaldhara Wonder Tea Oolong First Flush

Half-fermented tea North India

22283

/ 1 kg

From one of the highest plantations of the world, we would like to introduce this unusual Darjeeling Oolong with a typical first flush character! These leaves are excellently worked, slightly open and curly and contain large parts of silvery-white leaf tips and darker, fully fermented leaf portions. This excellent tea pleases with its soft and, at the same time, lively and highly aromatic taste experience and has a nutty aftertaste. Ingredients: half-fermented tea.



90-100° C





Liza Hill Oolong Second Flush

Organic half-fermented tea North India • DE-ÖKO-003

21345 RARITY

/ 1 kg

Liza Hill is located just 14 km east of the centre of Darjeeling and, looking closely, it is not really an independent tea garden, but rather a premium section of the Risheehat plantation. Approximately 60% of the tea shrubs are China plants and 20% each are Assam hybrids and other clonals. Some of the very finest black and green teas as well as a rare few, high quality semi-oxidized qualities are grown here on the many steep slopes. In particular, the **flowery**, delicately **aromatic** and **spicy** Oolongs are much sought after and therefore achieve highest prices in the auctions. Ingredients: half-fermented tea*. *from organic cultivation.



2-4 min.

90-100° C





Arya FTGF0P1

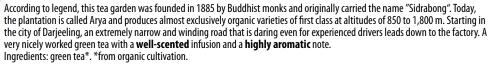
Organic green tea North India • DE-ÖKO-003

1-3 min.

/ 1 kg

75-80° C

tsp./11





Steinthal FTGF0P1

Organic green tea North India • DE-ÖKO-003

Steinthal not only produces excellent first and second flush qualities, it also impresses with its highly sought-after green teas. The exceptional altitudes, which offer a breath-taking view of the Himalaya, ensure ideal preconditions for producing excellent green teas. The olive-green leaf shows some tips and the citrus-coloured cup shines brightly with fresh, mellow flavours. The typically grassy tanginess remains very subtly in the background.

Ingredients: green tea*. *from organic cultivation

21005

 $/1 \,\mathrm{kg}$ 1-3 min.





ASSAM

Koomsong Mokalbari Halmaṛi Harmutty Assam is a province in north-eastern India and has a tropical climate. Surrounded by Bangladesh, Burma, Bhutan, Tibet and China, the only connection Hatimara 🧃 Margherita to the mother country India is a strip of land Orangajuli Bukhial in the northwest of this province. About Mangalam half of the tea produced in India is grown Hatidubi here: the largest tea-growing region in Dispur Hathikuli the world. These strong and spicy teas perform well with hard (calcareous) water and form the basis for several classical black tea blends. Tea plants are cultivated in large tea gardens with a cultivatable area of up to 1,000 hectares. There are about 2,000 plantations in Assam. MAIN CROPS

Mid April – Late May • First Flush

These qualities are not economically significant for the European market. These teas are mostly aromatically fresh, feature a light cup and are rather tart in character. For this reason they do not meet the traditional Assam character.

Early June - Mid August • Second Flush

Assam teas from the second plucking period are of the largest relevance in terms of quality and export business. These qualities are often very "coloured" (high portions of tips), the infusion is mostly very dark and they have a typical strong, full, spicy and malty character.







Leaf Blend OP1

Right towards the end of the harvest, at the end of August, any surplus teas are offered at very attractive conditions. However, we don't simply care for the price, rather, we especially look for teas with an expressive, long, black leaf, a medium, copper-coloured cup and a **slightly spicy**, **malty** character. Ideal for beginners and price-sensitive tea drinkers.



22800

/ 1 kg

2-4 min.

100°C

tsp./1 l

/ 1 kg

3-5 min.

100° C

tsp./1 l



/ 1 kg

100° C





Harmutty STGF0P1

Black tea Assam 22787 / 1 kg

The tea garden "Harmutty" was founded in 1870 and has been producing very good Assam qualities ever since. Our Assam Harmutty has been generated from the 3rd dool (processing stage after rolling) and convinces by an extraordinarily pretty and regular leaf, which is dark and has lots of golden-brown tips. The taste is **full**, very **balanced** and has a **moderately spicy** and **malty** character. The cup is of a shiny, deep copper colour; the flavour is malty and strong. Ingredients: black tea.



3-5 min.





Hatimara FTGF0P1

Black tea Assam

Located in the Moran district in north-eastern Assam, the Hatimara plantation is one of the few that uses exclusively cloned bushes. The plants are on average 45 years old, which is quite young for tea shrubs. To achieve this, the best cultivars available in the tea world were used, including TV1-22, S3A3 and T3A3, P126A as well as N436. Year after year, teas of intense colour, aroma and flavour $are \ created \ through \ a \ separate \ development \ process. \ Our \ leaf \ quality \ is \ particularly \ fine \ and \ wiry \ with \ many \ delicate \ tips, \ a \ bright$

copper-red cup and a fully **aromatic**, **malty** flavour with a hint of **saffron**. Ingredients: black tea.



21570

3-5 min.

/ 1 kg







Hunwal TGF0P1

Black tea Assam 22451 The Hunwal Garden is located in Jorhat, in the Indian State of Assam, south of the river Brahmaputra. The relatively low altitude of

about 1,000 m above sea-level, which is atypical of Assam, and the resulting cooler day- and night time temperatures and the inherent slower growth of the plants guarantee very rich, strong qualities. This well-processed tea is from the second plucking period. It is very spicy and strong, with a distinct aftertaste and a malty and harmonious bouquet. Ingredients: black tea.



3-5 min. 100° C

/ 1 kg





Koomsong TGFOP

Ingredients: black tea.

Black tea Assam 22628 / 1 kg

The Doom Dooma River winds its way through the picturesquely located tea garden and contributes significantly to watering the tea plantation, which has a size of over 658 hectares. Its beautiful leaf catches the eye: very even, wiry, long and with lots of golden-brown tips. And its inspiring taste: strong and fully spicy, copper-coloured in the cup with a spicy, slightly malty note . . a real gentlemen's tea.



3-5 min.







Mangalam FTGFOP1 (special)

Black tea Assam / 1 kg

This Assam is of prime quality! In 1973, encouraged by extraordinarily good production results from the tea plantation "Manjushree", the owners decided to found a further tea garden: the Mangalam Tea Estate. The selected Assamica hybrids are planted very closely together and produce remarkably good CTC and orthodox qualities. Our Assam Mangalam is a carefully processed tea with large leaves and lots of golden tips. It tastes very deliciously malty and richly spicy. The colour is dark amber. An absolute highlight in every Assam assortment. Ingrédients: black tea.





tsp./11



Mokalbari East FTGF0P1

/ 1 kg

A classical Assam from the second plucking period from one of the top plantations of the region. For almost 100 years now, excellent teas have been produced here, just like our quality with its wiry, colourful leaf and the strong and spicy flavour with a rich, malty character. A real delicacy, either drunk pure or with Kluntje (rock sugar) and cream, like in Eastern Frisia. It should definitely form part of any upscale tea assortment. İngredients: black tea.



3-5 min. 100° C









Panitola FTGF0P1

Black tea Assam

A totally atypical leaf for Assam lovers: a strikingly even, medium-sized, pine needle-shaped leaf with lots of tips. The infusion is medium dark. On the tongue we experience a **soft**, somewhat **medium** to strong taste with a slightly malty aftertaste. This Assam has a nicely **aromatic** and **spicy** flavour. In comparison to others, this is a high-quality consumer tea. Ingredients: black tea.



22955



/ 1 kg



Thowra TGFOP

22451A Black tea Assam

This tea grows in one of the most famous tea gardens of this region. This strong and malty dream of a second flush Assam, enjoyed with cream and rock sugar, is ideal for cosy evenings by the fireplace. This tea has a typically large Assamica leaf that is well-processed with lots of golden tips. A **spicily malty** scent unfolds from the deeply copper-coloured cup. Ingredients: black tea.



3-5 min. 100° C

/ 1 kg



tsp./1 l



Tonganagaon FTGF0P1

Organic black tea Assam • DE-ÖKO-003

22384 For some years now, this rather small tea plantation from the eastern Assam valley has been producing very nice, organic qualities. The Tonganagaon Estate is located at the edge of the Namdapha natural reserve, which is known worldwide for its biodiversity A delicate leaf structure with golden tips and an infusion, which impresses with its smooth, expressive bouquet and a spicily scented aroma with malty touches. The copper-shining infusion is reflected in the cup. Ingredients: black tea*. *from organic cultivation.



3-5 min.

/ 1 kg







Halmari TGFBOP

Black tea Assam 22203 / 1 kg

With this rough broken tea, we are presenting a further interesting Assam plantation. It is situated in the district of Dibrugarh on the northern bank of the Brahmaputra and has been producing very fine, aromatic orthodox and CTC teas for many years. Our imports have striking, rough, small leaves with many golden tips. The dark infusion reminds the nose a little of fresh white bread and has a spicy and malty taste. Ingrédients: black tea.



3-5 min.



100° C





Hathikuli GBOP

Organic black tea Assam • DE-ÖKO-003

The Hathikuli Tea Estate cultivates noticeably pretty teas on one of the largest certified organic cultivation areas in the Assam Valley south of the River Bramaputhra. We have selected this Broken, because it convinced us with its very pretty, rough optic and its malty, slightly bread-like flavour. Allow yourself be delighted by its glowing copper-coloured cup with a strong and spicy scent. Ingredients: black tea*. *from organic cultivation.



/ 1 kg 3-5 min.







Margherita GFBOP Black tea Assam

The tea plantation Margherita was founded in 1884 and is situated in the Indian district of Tinsukia. The total surface area of this tea garden is 946 hectares, of which approx. 614 hectares are used for the cultivation of tea. The city of Margherita that was named after a former Italian queen also gave its name to the plantation nearby. The well-shaped fine leaf with its golden tips develops a dark cup

and a **strong, spicy** scent in the infusion. The **full-bodied** and **strong** flavour remains on the tongue for a long time. Ingredients: black tea.



3-5 min. 100° C

/ 1 kg



4-5 tsp./1 l



Bukhial BOP (CTC)

Black tea Assam 22621 / 1 kg

The Bukhial Tea Estate is situated in the Golaghat District and was founded in 1920 on behalf of the McNeil & Berry Company. The rural workers and their families all came from the nearby area of "Bokotial". The name changed gradually to "Bokial" and a few years later finally to "Bukhial". Today, high quality Assam teas are cultivated on about 570 ha. One of these qualities is this rough and regularly grainy CTC. The cup colour is reminiscent of dark teak wood tones, while the bright crimson infusion develops savoury peaty notes. The brew is strong and has a malty, bready depth. İngredients: black tea.



tsp./1 l



Hathikuli FTGF0P1

Organic green tea Assam • DE-ÖKO-003

21176 / 1 kg

The name "Hathikuli" is composed of the two words, "Hati" which means elephant, and "Kuli" which means often. The "Hathikuli' tea garden is on a territory close to the Kaziranga National Park and is often visited by roaming elephants. The young shoots are carefully plucked by hand from Clonal shrubs and immediately steamed, gently rolled and dried. The organically grown tea is now ready to be brewed and to unfold its noble class. The open, wiry leaf is rather atypical for Assam teas, and has a matt, light green iridescent colour. This is a beautiful, **fresh** green tea that remains faithful to its Assam character. Ingredients: green tea*. *from organic cultivation.



tsp./1 l

DOOARS



Putharjhora FTGF0P1

Organic black tea Dooars • DE-ÖKO-003

21604 / 1 kg

The tea garden Putharjhora is located in the Dooars region south-east of Darjeeling, already over 140 years old and family-owned ever since. Surrounded by the two mountain rivers named Chel and Rinchington the estate is under complete organic production for almost 25 years by now. The ideal climate between the foothills of the Himalayas and the shallow levels of the river Ganges is developing teas of ultrafine spicyness and flavour very similar to Assam paired with a slight sweetness of Darjeeling. Especially the black teas are basic standards for the various traditional Indian Masala Chai recipes. Ingredients: black tea*. *from organic cultivation.





tsp./11

SIKKIM



Temi TGFOP1 First Flush

Black tea Sikkim 22526

/ 1 kg

Temi, the only tea estate in Sikkim, was founded in 1969 and is located in the south of the country. We offer you an absolute top quality of this popular plantation from the first plucking. The finely shaped, slightly matt, greenish leaf and the fresh and flowery taste are the significant characteristics of our import. The golden-glowing infusion as well as the aromatic, fresh bouquet crowns this plucking. Ingredients: black tea.







ngredients: black tea.



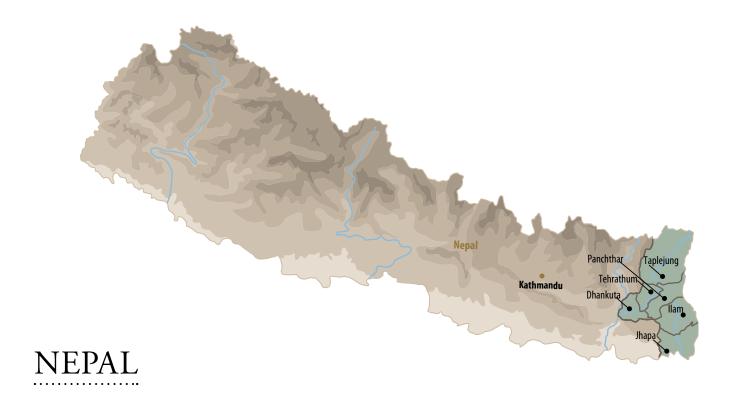
22620 The small former kingdom of Sikkim is today an Indian state. The tea garden Temi has been producing high-grade first and second flush qualities for centuries. These are often sold at the highest prices on the world market due to their quality and the low production quantities. We are presenting an excellent, **flowery, strong** and **highly aromatic** tea from the second flush period. Excellently shaped, colourful leaves with lots of tips — a rarity for connoisseurs. The beautiful amber-coloured cup with the flowery and spicy note is really a dream!

3-5 min.

/ 1 kg







Teas from Nepal, which used to be classified as "good average" qualities in the past, have undergone an impressive development in recent years. Not only the black tea varieties, but also the half-fermented, green and even white creations, which are offered on the market, must not hide behind their "big" brother in Northern India in terms of processing, optic, flavour and scent — some even surpass it.

Exceptional teas are produced by individual plantations with lots of enthusiasm and more and more know-how in largely mountainous cultivation areas at altitudes of up to 2,100 m, often already from controlled organic cultivation. In the mid-19th century, the first tea plants were cultivated in the region of llam. In the world of tea, the term llam is still today associated with quality tea from Nepal. Similarly, the younger cultivation areas, e.g. Dhankuta or Therastum, also enjoy an excellent reputation today.



Golden Nepal

The small tea plantations in Nepal are partly still operated by so-called "small holders". These are family businesses without their own production plants. At altitudes of between 1,000 and 2,000 m, aromatic and fine teas are produced mainly from Chinese hybrids. Due to the small growing area, they are unfortunately only available in small quantities. A **mild** and **very aromatic** leaf tea with a striking, medium-sized, well-worked leaf with many tips. It is a tea of prime quality, soft and aromatic and with a **light**,

smoky sweetness. The bouquet is round and spicy. Ingredients: black tea.







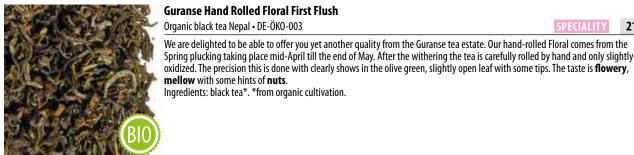
√Jun Chiyabari (handrolled)

Organic black tea Nepal • DE-ÖKO-003

The success story of Jun Chiyabari started in the year 2000 when three tea lovers founded this fine, exclusive, 75 hectar tea garden in East Nepal in order to produce, amongst other teas, half-fermented premium qualities in close cooperation with several smaller farms. Serious competition for the Oolongs from Darjeeling and Formosa with an annual export of only a few lots with just under 100 kg net produce each. Both tealeaves and infusion have an **intense scent of hay flowers**, a **complex**, **freshly aromatic** and

slightly earthy character with a delicately sweet spiciness. Ingredients: black tea*. *from organic cultivation.

	,9
	2-4 min.
	100° C
l	4-5 tsp./1 l



Guranse Hand Rolled Floral First Flush

Organic black tea Nepal • DE-ÖKO-003

/ 1 kg 2-4 min.

100°C

tsp./11



Jun Chiyabari HIB

Organic black tea Nepal • DE-ÖKO-003

22770

/ 1 kg 2-4 min.

Yet another wonderful speciality from the country of the Himalaya: Himalayan Imperial Black, a black tea from the tea plantation Jun Chiyabari. This quality is not only black, but also produced using a special method. Handmade and thoroughly fermented, this tea presents an Oolong-like leaf structure, long and slightly twisted with many copper-coloured tips. The infusion itself unfolds a strong, spicy scent followed by a mouth-watering cup with expressive, mildly sweet caramel and cocoa notes as well as a hint of malt. Ingredients: black tea*. *from organic cultivation.



100° C

tsp./1 I





Maloom FTGFOP1 Second Flush

Black tea Nepal

Ingredients: black tea.

22580 A flowery and highly aromatic leaf tea with the appearance of the best Sikkim teas and the exquisite character of the finest Darjeeling teas. The small plantation Maloom, located on the roof of the world, produces outstanding teas, which need not fear the comparison with the most significant Darjeeling. The very nice Sinensis leaf with its silver-coloured tips develops a bronze-coloured infusion with a **flowery** and **round** scent. A real alternative for those who love something special.



3-5 min.

/ 1 kg







Guranse Emerald Green

Organic green tea Nepal • DE-ÖKO-003

With a heavy heart and after many successful years, we now had to say goodbye to our Antu Valley in order to be able to offer you an organically grown variety. This tea from the Guranse Tea Estate is a worthy successor and cultivated at altitudes of up to 2,100 m. The leaf is rolled somewhat tighter, the colour dark green with silvery tips. The characteristic taste of the precursor is even more expressive in this variety. Mild and smooth with a **delicate grassy** flavour which reminds of Japanese teas. A gentle character with

Ingredients: green tea*. *from organic cultivation.



/1 kg2-3 min.







Jun Chiyabari HG

Organic green tea Nepal • DE-ÖKO-003

/ 1 kg

Himalayan Green – green tea, yet again something different. The leaf structure is of a striking matt, reed-green colour with a slightly frizzled, rolled leaf form, and scattered, silvery tips. Very nicely handcrafted. The cup is a shining honey colour and develops an intensely fruity, aromatic bouquet with the slightly grassy tartness so typical for green teas. Ingredients: green tea*. *from organic cultivation.



1-3 min. 75-80° C







Shangri-La

Organic white tea Nepal • DE-ÖKO-003

/ 1 kg 1-3 min.

This splendid piece of beauty is cultivated at altitudes of 1,200 to 2,100 metres and is produced by hand. As opposed to the many other, very "light" white teas, this tea will surprise you with some body and exceptional flavour nuances in the infusion. Subtle hints of elegant, floral aromas interact with smooth, fruity citrus textures. Superb! The leaf is very expressive, anthracite-coloured with many plushy, silvery leaf tips. Only recommended for tea gourmets! Ingredients: white tea*. *from organic cultivation.



75-80° C



tsp./11

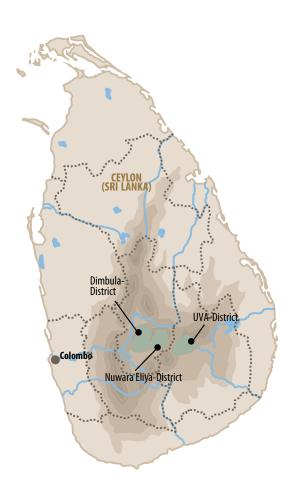
CEYLON (SRI LANKA)

Ceylon teas offer the tea connoisseur a large spectrum of flavours: Pleasantly harsh, high-grade tea from the south-eastern UVA-District, delicious, golden tea from the Western Dimbula-District as well as highly aromatic and golden yellow-coloured tea from the mountains (some reach an altitude of 2,000 m) surrounding Nuwara Eliya. Stronger and darker qualities are generally from the lower tea growing regions.

Ceylon teas are traditionally very famous, especially in Eastern Europe and in the near and Middle East. The influence of the English colonisation greatly affected Ceylon's (renamed Sri Lanka in 1972) cultural and economic development.

Due to the various geographical locations, one does not only distinguish the regions, but also the altitudes at which the teas are grown:

Lowgrown: $0 - 550 \, \text{m}$ Mediumgrown: 550 – 1,050 m **Highgrown:** 1,050 - 2,250 m



MATARA-DISTRICT



Ahinsa OP

Organic black tea Ceylon • DE-ÖKO-003

21001 More than 185 farmers and a very ambitioned management have been offering organic qualities for more than 20 years now of which we may also import a certain contingent. The offering is not very large, however, as the suppliers are mainly small, family-run farms. The tea fields are located in the south-western part of the island, almost at sea level. Mainly green and black teas, but also some white varieties are produced and marketed here. The quality of our variety comes very close to the teas offered in the northern districts around Kandy with a rather strong, spicy cup. Ingredients: black tea*. *from organic cultivation



100° C

tsp./1 l





Sarnia OP

Black tea Ceylon

Ingredients: black tea.

Different altitudes, different ground structures and changing climatic conditions result in a vast number of different qualities in appearance, taste and bouquet. This tea from the garden Sarnia presents a strikingly original character. A well-processed tea with a reddish, slightly open, fleshy leaf. The **highly aromatic** taste is so strikingly soft and round that this tea is a valuable addition to each Ceylon assortment. A dark, copper-coloured cup with a spicy, slightly sweet bouquet.



22953

/ 1 kg

tsp./11



Aislaby BOP Black tea Ceylon

The plantation Aislaby produces an outstanding quality during the peak plucking phase, between July and September. This high-quality, slightly reddish, fine sieving makes a highly yielding tea with a strong and spicy taste. The luscious copper-coloured cup develops an **aromatic**, **round** flavour. Enjoyed at breakfast time, this tea can help you along to an agile day. Ingredients: black tea.



100° C



/ 1 kg

22453A

UVA-DISTRICT



St. James FP

Located in the famous Malwatta Valley in the UVA region, the St. James Estate produces leaf and broken teas of prime quality on a plantation of approximately 300 hectares. The classical Pekoe leaf shows a remarkably thorough processing. The bright, reddish-golden cup is generally somewhat darker than the UVA highland qualities, which grow at higher altitudes. A **full, spicy, very**

balanced taste harmonises with an aromatic, strong, scented bouquet — a prime quality Ceylon tea for Ceylon connoisseurs. Ingredients: black tea.







UVA Highlands Pekoe

Black tea Ceylon

21274 The UVA Highland Tea Estate is one of the oldest and most renowned tea gardens in Sri Lanka. The plantation covers an area of over 300 hectares and most of the bushes are almost a century old. These plants are not as productive as they were, but they nevertheless yield a high-quality leaf, which makes this Pekoe tea so special: a beautiful coarse rusty, red Pekoe with a brilliant red cup. The taste spectrum is robust, strengthened by citrus notes and metallic hints and lingers for a long time on tongue and palate. This UVA

Pekoe can indeed be called UVA! Ingredients: black tea.

100°C

3-5 min.

/ 1 kg

tsp./11





Highgrown OP

Black tea Ceylon 22453 We would like to offer you this carefully selected, quality tea, which comes from altitudes of between 1,000 and 2,300 m. The

very well-processed, wiry, slightly reddish leaf with its medium-strong, well-balanced spiciness makes this tea a smart choice as a complement to each Ceylon assortment. The bright copper-coloured cup offers us a **strong** and **spicy** aroma with a touch of **malt**. A Ingredients: bláck tea.



3-5 min.

/ 1 kg







Pettiagalla OP Black tea Ceylon

This quality comes to us from the Dimbula district in the west of Ceylon's Central Province. A tea with a dark red colour, which has

been one of our sales hits for years thanks to its highly aromatic and simultaneously mild taste. It should be part of every Ceylon assortment. The leaf is dark, long and wiry; the infusion has a spicy and slightly malty character. This tea can be served with a dash of cream. A good quality at a favourable price. Ingredients: black tea.



3-5 min.

/ 1 kg





RATNAPURA-DISTRICT



Ratnapura FOP Special

Black tea Ceylon RARITY 22478 / 1 kg

A top speciality and a real rarity! This nice, fine, pine needle-shaped leaf with many silvery tips comes from the Sabaragamuwa provnice, near the city of Ratnapura in the district of the same name. The taste is **highly aromatic** and **spicy** with a note of its own, reminiscent of mild, malty Assam leaf teas. The cup is dark red with a malty and spicy bouquet. Everyone who loves exquisite qualities must try this tea at least once! İngredients: black tea.



3-5 min.



tsp./11





Special Rose Congou

Ingredients: black tea.

/ 1 kg

A hand-plucked speciality grown at an altitude of 1,500 m in the heart of Nuwara-Eliya forms the base of this exceptional rose tea. The tea leaves were scented with the help of a cleverly designed production method which deliberately foregoes the use of liquid flavours. The rose aroma is very subtle, not overpowering yet very present and in wonderful harmony with the smoothly floral flavour of the black tea base. The long leaves are rolled, slightly open and have some tips. The infusion has a delightfully flowery



2-4 min. 95-100° C



4-5 tsp./11



NUWARA-ELIYA-DISTRICT



Kenilworth OP

22813 Black tea Ceylon This popular plantation offers outstanding quality. On a growing area of 308 hectares, this plantation still produces orthodox leaf qualities in large quantities, compared to many other Ceylonese tea gardens. Strikingly beautiful, black, pine needle-shaped leaves,

full-bodied in taste. The infusion is a dark-red with a sweetly earthy, spicy flavour. Ingredients: black tea.



3-5 min.

/ 1 kg



100° C





Uda Radella Special

Black tea Ceylon 21565 / 1 kg

We are very pleased to be able to offer you this speciality in exclusive cooperation with our supplier. The long, slightly open leaf with the occasional golden leaf tips reveals the careful processing of the tea. The basis for this tea are selected Chinese plants that thrive in the Uda Radella Estate at an altitude of over 1,600 m and are exclusively picked according to the two leaves and a bud maxim. The delightful highgrown character is not only evident in the infusion and cup, but also in the flavour: beautifully soft, floral notes are perfectly rounded off by light citrus hints. Ingredients: black tea.



2-4 min.



95-100°C



tsp./11



Lover's Leap Pekoe

Black tea Ceylon 22814 / 1 kg

A long time ago, a lady who jumped to her death from the cliffs together with her lover of inferior rank, involuntarily bestowed this romantic name to the plantation. A top tea from the Nuwara Eliya-District, which offers a soft, highly aromatic flavour. A delicate, slightly reddish Pekoe leaf, with a golden cup and a flowery bouquet typical of these altitudes. In every case a tea for lovers. Ingredients: black tea.



3-5 min.

100° C







Moragalla Oolong (type)

Half-fermented tea Ceylon / 1 kg

The Moragalla Estate is located close to the ocean in the south of the island at an altitude of only 60 m. The resulting elevated salt level in the soil is absorbed by the tea shrubs and forms an important component of the production of this very special quality. More mature as well as younger leaves and always "three or two leaves and a bud" are plucked for the production. The leaves are not cut into pieces, but only broken in themselves. Thereby, a so-called natural oxidation is achieved during the fermentation process. Result: the black, long, open leaf yields a brass-coloured cup with a slightly roasted note and malty aromas, which surround the overall aromatic character of this tea. Ingredients: half-fermented tea.



95-100°C

/ 1 kg



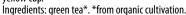




Idulgashinna OP

Organic green tea Ceylon • DE-ÖKO-003

This small plantation in the UVA District was the world's first certified organic plantation to produce premium green tea qualities. This estate ranks very high due to its finest organic green teas, which are sought-after by connoisseurs and enthusiasts around the world. Our tea shimmers in many nuances of green, with long, slightly needle-like leaves. After brewing, you will be impressed by the bright green, flowery, sweet infusion and the clearly visible leaf structures. The sweetish, fresh taste is reflected in the sunny



2-3 min. 75-80° C

22894



UDA PUSSELLAWA-DISTRICT



Melfort Special Green tea Ceylon

On the way from Colombo to the high plateau of Nuwara Eliya we pass the Pussellawa Valley in which the Melfort Tea Estate, founded in 1914, is located. Since 2004, exceptional green teas have been produced in a very modern production facility based on

the exclusive use of Chinese plants. Our quality impresses with a matt, olive-coloured, rough and open rolled leaf, which reminds of traditional Chinese tea art. The infusion is freshly scented, fruity and spicy. The golden, glowing cup receives us with a spicy, strong bouquet with a full body and a slight tartness. A tea, which will meet the expectation of any green tea lover thanks to its exceptional quality! Ingredients: green tea.



/ 1 kg



/IETNAM

Although Vietnam has one of the oldest tea cultures in Asia, it is only since the beginning of the 1980s that tea from Vietnam has been taken seriously by the Europiean Market in the bulk tea sector and even more recently also for specialities.

While largely green teas have been produced for more than 2000 years in the Northern Vietnamese highlands at altitudes of up to 1,500 m, Southern Vietnam produces mainly orthodox black tea "trà man" in the lowlands around Lam Dong and Thai Nguyen. In the North, we still mostly find traditional structures. "Small holders", which are family-run plantations with own tea fields, but without own production facilities deliver the freshly plucked leaves to a factory. There, they receive a payment based on the quantity and quality of the leaves.

In Central and Southern Vietnam, the tea plantations and factories are mostly in the same hands, following the example of the tea gardens of India and Ceylon.



Golden Tippy OP

Organic black tea Vietnam • DE-ÖKO-003

21010 In the Province Ha Giang, located in the very north of Vietnam, close to the Chinese border, family-run estates, so-called "small holders", cultivate teas following traditional methods. Since 2012, this is done largely as controlled organic cultivation. Amongst them, the Cao Bo Factory produces very fine black and green qualities. We have chosen a light brown, evenly worked leaf with golden leaf tips. Light and smooth, but still full-bodied and aromatic with a copper-coloured cup. The infusion is slightly floral with hints

3-5 min.

/ 1 kg

100° C

tsp./1 l





Jasmine FOP

Organic green tea Vietnam • DE-ÖKO-003

21605 The base for this organic Jasmine tea is the "Tua Chua-Lai Chau" (item 22819) from the mountainous North of Vietnam. The steps of production for the Vietnamese version are very similar to those of the Chinese classic. Only the Jasmine blossoms are a special variety which differ in optic and taste from the Chinese ones. During the scenting, the mellow, flowery scent of these blossoms attaches itself to the somewhat rougher leaf that shows some tips. The taste is full-bodied, slightly tangy, with a fruity, sweetish note of

Ingredients: green tea*, jasmine blossoms*. *controlled organic cult..



75-80° C

/ 1 kg

tsp./11



Organic green tea Vietnam • DE-ÖKO-003

Also called "Tua Chua-Lai Chau" in Vietnamese. The leaves of this rarity come from the old "Tuyet San" tea trees which grow up to 10 m in height in the mountain ranges in northern Vietnam at an altitude of about 1,500 m. The mountaintops are covered in thick clouds almost throughout the year. These practically ideal growing conditions guarantee a constant, very high quality. This tea captivates with a smoky green, beautifully curled leaf. The brewed olive-green leaf discloses the careful processing of the whole leaf, and the golden-coloured cup has a full, slightly sweet taste with a fresh, grass-like note. Ingredients: green tea*. *from organic cultivation.



22819







Tung Ting Oolong

Half-fermented tea Vietnam

The city of Bao Loc is located in the Lam Dong province in the highlands of Southern Vietnam. In its surroundings excellent green Oolong varieties are produced using ancient Taiwanese methods. The freshly picked tea leaves are first laid out on cloth to be dried in the sun under the open sky. Then, they are rolled in cylindrical bamboo baskets till they get crushed, which starts the fermenting. After reaching the desired level of fermentation, the tea is dried using low temperatures. The glowing green cup has a **flowery** scent and caresses everyone's taste buds with its flowery, sweet flavour. Ingredients: half-fermented tea.



2-3 min.

/ 1 kg





CHINA

The Chinese Middle Empire is generally considered as the home of tea and the province Yunnan as its birthplace. The world's biggest tea producing country is also one of the most fascinating. The many mountain provinces of central and southern China are the origin of countless green and black teas, e.g. Chun Mee, Gunpowder, Jasmine, Keemun, Lapsang Souchong, Lichee, and Yunnan. The provinces Zhejiang in the southeast of the **Province Yunnan** country, famous for its Gunpowder "Temple of Heaven", and Fujian, located to the southwest of Zhejiang, belong to the classical and most important tea growing regions. Fujian is known as the country of the traditional Chinese Jasmine tea culture. Apart from these well-known teas from regions such as Zhejiang, Anhui, Yunnan, Fujian and Jianxi, we are pleased that many small plantations and family-run farms are again offering their exquisite specialities to the Western market

after the opening of China. A specific characteristic of the Chinese teas is that they are often given creative, flowery names which describe the special appearance or the original plantation: Chun Mee is designated as "valuable brow", Lung Ching means "dragon's well".



Special Golden Black Tea

Organic black tea China • DE-ÖKO-003 Located in south-western China, Yunnan is the home of this exceptional black tea. This tea is plucked only between the end of March and mid-April, depending on the weather, and produced according to a special method. This tea is cultivated at altitudes ranging between 1,800 and 2,100 m, in an area with a cool climate and natural woodland. The big, finely worked, tobacco-like leaf with many golden tips yields a copper-coloured cup and a **strong, spicy, malty** flavour combined with the typically **soft, earthy** Yunnan character. Ingredients: black tea*. *from organic cultivation.



3-5 min.

100° C

/ 1 kg

 $/1 \, kg$

3-5 min.

3-5 min.

Province Zhejiang

Province Fujian

Shanghai

Province Guangdong

Hong Kong

Province Anhui

Province Guangxi

Province Jiangxi

Hunan³



Black Gunpowder Black tea China

Experienced tea experts carefully process this tea from the Eastern part of the Chinese Province of Fujian by hand and according to tradition. It presents a pleasantly aromatic, mild and full-bodied taste with a very slight smoky note. The leaf has been rolled to pearls and has a shining anthracite colour, which is why it is also known as "Black Pearls". The infusion is medium-dark, the bouquet aromatic and **round**. Ingredients: black tea.





Keemun OP Black tea China

Keemun is one of the most important teas in China. It is grown in the province of Anhui, in Central China. Despite its great popularity it has only been produced since 1875. Before this time, only green teas had been produced in Anhui. Our Keemun OP is a soft finely aromatic and very mild tea, with a marvellous, regular Sinensis leaf. The cup colour shines dark red; the bouquet is **spicy** and Ingredients: black tea.



100° C

22465

22357

tsp./11



Keemun OP

Organic black tea China • DE-ÖKO-003

The trend towards organically produced foods has also reached the world of teas. Today, almost all cultivation areas offer organically produced tea. The Keemun region is no exception. Our organic version comes from the Chinese province of Anhui and is a **mild**, finely aromatic and very light tea with a beautifully structured Sinensis leaf. The cup colour is a shining reddish brown and the bouquet is spicy and sweet with a hint of smokiness. Ingredients: black tea*. *from organic cultivation









Lapsang Souchong

Black tea China 22459 / 1 kg

When plucking this tea, not the youngest leaves and the bud are taken, but the Souchong leaf: riper, larger leaves from the lower parts of the tea bushes. After fermentation, these leaves are put on hot iron pans or iron plates and roasted for a short time, and then the tea is smoked over pine woods rich in resin. The smoking time is determined for each type separately (Lapsang Souchong, Tarry Lapsang Souchong or Lapsang Souchong Crocodile). Our Lapsang Souchong has a large, open, slightly greyish to black leaf with a strong **note of smoke**. The taste is **smoky** and **spicy**. Ingredients: black tea, smoke.



2-4 min.



Lapsang Souchong "Shaowu"

Organic black tea China • DE-ÖKO-003 Shaowu lies in the North of the Fujian province and is generally considered the production capital of Chinese smoked teas. Generally,

large, ripe tea leaves are used for this organically grown tea as they are perfectly suited to the repeated smoking processes and ensure a successful, spicy outcome. The beautifully regular worked leaf is streaked with anthracite tones and presents some golden tips. The cup is full-bodied with a soft, smoky accent. Ingredients: black tea*, smoke, *from organic cultivation.



/ 1 kg

2-4 min.

21148

22842



Yunnan Pu-Erh Black tea China

Pu-Erh or Pu-er teas are teas whose leaves are re-hydrated after fermentation, to enable a second fermentation; they are called post-fermented teas. After production, these teas used to be stored in cool cellars or buried in the ground for one or more years. This

is hardly possible anymore due to their high popularity. Our quality is the most popular and best sold worldwide. The dark to light brown Sinensis leaf develops a strong, spicy and earthy taste and — depending on the brewing time — an earthy and woody flavour. The infusion has a dark red colour. Ingredients: black tea.





100°C

/ 1 kg

tsp./1 l



Yunnan Pu-Erh

Organic black Tea China • DE-ÖKO-003

Centuries ago, when this tea was only reserved for the privileged Chinese and was still traditionally buried in the soil in order to develop the typical taste, nobody would have been able to imagine that this would once develop industrial dimensions, not to think of an organic version. Thanks to special techniques and the necessary demand, this is now possible. We have acquired a very finely crafted quality for you, which is characterised by a dark brown leaf with **golden tips** and a strong, **spicy** flavour with an **earthy**,

Ingredients: black tea*. *from organic cultivation.



/ 1 kg 1-5 min.

100°C





Yunnan Royal Pu-Erh

Black tea China PREMIUM 21700 / 1 kg

Our tea tasters discovered this superior Pu-Erh quality on their trip to Yunnan and were immediately impressed! The Cangyuan region is located directly on the border with Myanmarand offers perfect preconditions for growing excellent teas. At altitudes of up to 2,200 metres, the native Yunnan Large Leaf variety thrives magnificently, as can be seen from the beautifully wiry leaves with their many tips. Our supplier was one of the pioneers of the Shou process and the many years of experience in fermentation are evident in the cup. There are notes of **chestnut** and **caramel** as well as a full-bodied, **earthy** flavour - a must for Pu-erh lovers. Ingredients: black tea.



/ 1 kg

3-5 min.







Rose Tea OP

Black tea China • flavoured

This tea belongs to the classical "scented teas". In China, it is also known as Meigui Hongcha. The tea is processed in a traditional way: red rose petals and the tea leaves are layered during the production process, and after the right quality has been achieved, sieving separates them. Chinese Rose Tea is thus given its typically sweet, full taste and its flowery flavour. Connoisseurs improve its note with a dash of cream or milk. Ingredients: black tea, rose blossoms, flavouring.

100° C

tsp./11



Lychee Tea OP

Black tea China • flavoured

22469 A classical version of the so-called "scented teas" which is called "Lizhi Hongcha" in China. Lychee is one of the most popular fruits in southern China. Due to its high juice content and sweet, tart flavour, lychees are often compared to grapefruits, although these two fruits are not related. This medium-strong tea with its pleasant, fruity flavour is ideal as a delicious ice tea in summer. The fine leaf develops a **fruity**, **sweet** taste in the cup, with a **mild note of smoky** Keemun. Ingredients: black tea, flavouring.



3-5 min.

/ 1 kg



100° C





Yunnan FOP

Black tea China In the province of Yunnan, in southwest China, tea has been grown and produced as green tea for approximately 1,700 years. The production of black teas commenced in this region only in 1939. Due to its geographical location and climatic conditions, Yunnan can

be compared to Assam. Our Yunnan FOP is a medium-strong, spicy tea, has a dark, medium-long leaf with some bronze-coloured tips. The **slightly sweet** and **earthy** taste and its earthy, **woody bouquet** give a unique character to this tea. Ingredients: black tea.



3-5 min.

/ 1 kg



22460

100° C



tsp./1 l



Yunnan Imperial FOP

22728 Black tea China / 1 kg

The principal growing regions in Yunnan are located at altitudes of 1,200 to 2,000 m and have annual average temperatures of between 12 $\stackrel{.}{-}$ 23°C. Here, high-grade, black and green qualities are produced. The very high portion of large, golden leaf tips gives the rich, sweet, spicy taste and malty, soft aftertaste to the Yunnan Imperial. Our Yunnan Imperial is an excellent top quality tea. The large leaf is dark, matt and green and contains many bronze-coloured tips; the infusion is strong and dark. Ingredients: black tea.





100° C



4-5 tsp./11



Black Sencha

Organic black tea China • DE-ÖKO-003

The origin of black Sencha lies in the province of Zhejiang. The tea leaves are treated once again with an elaborate oxidation technique before they are finally dried. This makes the tea somewhat less "green" in taste, but pleasantly smooth, with a delicate

Ingredients: black tea*. *from organic cultivation.



/ 1 kg 3-5 min.



4-5 tsp./11



Yunnan Imperial

Organic black tea China • DE-ÖKO-003

Today, it is very hard to detect differences between organically and conventionally produced teas. This is not different when it comes to Yunnan specialities from the highland region of the same name. Our top quality presents itself beautifully with many large, golden-brown leaf tips and a dark, copper-brown infusion with a well-balanced taste with **slightly sweet**, spicy notes and a soft, slightly smoky finish.

Ingredients: black tea*. *from organic cultivation.

22359

/ 1 kg



4-5 tsp./1 l



Jasmine FOP Black tea China

Black Jasmine tea is very popular in Northern China and hardly ever finds its way to the markets to be exported. The manufacturing processes of black and green Jasmine teas are almost identical, but the dark variety is sometimes made with a different base tea. Our base, for example, comes from the sunkissed slopes of Yunnan, which results in a tea with much more strength and **spiciness** as well as a hint of pleasantly sweet jasmine flavor.

Ingredients: black tea, jasmine blossoms.

3-5 min.

/ 1 kg



100° C



4-5 tsp./1 l

/ 1 kg

/ 1 kg

1-3 min.

65



Da Hong Pao Oolong

Organic half-fermented tea China • DE-ÖKO-003

Da Hong Pao, also called cliff tea, is one of the most popular and famous Oolongs in China and is produced on the slopes of the Wu-Yi mountain range in Fujian. This rather robust-looking Oolong from organic cultivation speaks for itself. Following tradition, the first infusion of this tea is not drunk but is given to Buddha as a ritual offering. The second infusion then develops an almost complete, harmonic combination of ripe, nutty flavours, accompanied by **elegant muscatel notes** and enveloped by a soft, smooth roasted taste. The infusion shines in copper colours and the ruby-coloured cup keeps its promise: long-lasting flavour with **depth** and a **full**

Ingredients: half-fermented tea*. *from organic cultivation.





Jasmine Oolong

Half-fermented tea China

We are happy to now be able to offer you a jasmine tea in our oolong range. Our quality comes from the province of Guangxi in the south of China. As with the green tea qualities, jasmine blossoms are blended with the Oolong tea several times and then sieved out again, so that almost no blossoms are visible in the tea leaves. This feature is considered an extraordinary sign of quality. The combination with a Ti Kuan Yin cultivar results in a wonderfully floral, very sweet taste that lingers on the tongue for a long time. A

must-have for Oolong as well as Jasmine fans! Ingredients: half-fermented tea, jasmine blossoms.



21341





Milky Oolong

Half-fermented tea China • flavoured

22063 Probably one of the most unusual tea specialities in terms of production as well as character is produced almost entirely by hand in the Province of Fujian. A high-quality Ti Kuan Yin Oolong which was fermented only lightly, forms the base of this rarity. The production steps must be followed meticulously in order to receive the desired creamy, milky taste. Taking so much care is rewarded with an extremely mellow tea which will quickly win over many new lovers.





80-90° C

/1 kg







Muscatel Dragon

Organic half-fermented tea China • DE-ÖKO-003

Ingredients: half-fermented tea*. *from organic cultivation.

Ingredients: half-fermented tea, flavouring (*lactose*).

This rarity was born in the mountainous highlands of Yunnan. At altitudes of 800 - 2,000 m, the special tea plants for this truly unique téa are cultivated under controlled organic conditions. Intense sunshine and an innovative production process that combines aspects of black and oolong tea production ensure the distinctive, full-bodied character. Immediately after infusion, the **intense floral** fragrance fills the room, while the finely **spicy honey** note in combination with the pronounced **muscatel** aroma and the beautiful sweetness result in a taste experience that is second to none. Beware, highly addictive!



/1 kg2-4 min.



tsp./11



Special Premium Ginseng Oolong

Half-fermented tea China 22826 / 1 kg

The premium ginseng Oolong (also called Lan Gui Ren or Ren Shen) comes from the Chinese province of Hunan and is based on high quality green Oolong, which is blended with very small amounts of powdered ginseng and liquorice root. Only the youngest sprouts are "dusted" with a fine coat of these ingredients, after withering and rolling and before the subsequent drying stage. The optic reminds of small rolled, pressed olive-green tea bits or nuggets. The cup is golden-green while the "ingredien'ts" underline the delicately soft, slightly sweet flavour. The tea can be infused more than once, but the first two infusions are the best... Ingredients: half-fermented tea (78%), Ginseng powder (20%), liquorice.



2-3 min. 80-90°C







Ti Kuan Yin

Half-fermented tea China

An absolute Oolong classic from the Chinese school. Unlike many white or green Chinese teas, whose production peak takes place in

spring, the Ti Kuan Yin Oolong qualities tend to be produced in the autumn. These teas captivate the senses with their **ripeness** and highly aromatic full body. Our Ti Kuan Yin comes from the Fujian province and was harvested and produced in October. Ingredients: half-fermented tea.



1-3 min. 80-90° C

/ 1 kg



tsp./11



WHITE, YELLOW AND GREEN TEA

By now green and white tea is produced in nearly all tea producing regions of the world while yellow tea is still mostly only produced in China. The general difference between white and yellow tea is the production process: white tea ferments only a bit during the wilting process, whereas yellow tea ferments briefly with dry heat. The Chinese white tea is produced from special plants in the province of Fujian, while the small varieties of yellow tea are cultivated in the provinces of Yunnan and Guangdong.



Pai Mu Tan

Organic white tea China • DE-ÖKO-003 22377 Pai Mu Tan is the best-known specialty within the category "White Tea" and is finding more and more friends all over the world. A tea plant called Chaicha or Narcissus grows in the province of Fujian and is also known as "White Peony" After plucking, the tea is dried in the sun or in closed rooms without further technical aid. The leaf shows many shades of green, is very voluminous with different structures and a nice portion of longish, silvery-white leaf tips. The cup colour is a shimmering amber tone, and the taste is

elegantly spicy. Ingredients: white tea*. *from organic cultivation. 1-3 min. 75-80° C tsp./1 l

/ 1 kg



Cui Min (Spring) Qingshan

Organic white tea China • DE-ÖKO-003

This tea is hand-picked on the Qingshan Tea Farm in the countryside of the province of Hunan at an altitude of approximately 750 m. Our quality was plucked during the spring harvest, between the end of March and the beginning of April. Only un-opened buds are selected and processed for this tea. The infusion is **mild, aromatic** and has a slight **hay-like** flavour. Ingredients: white tea*. *from organic cultivation.



tsp./11



Snow Buds

Organic white tea China • DE-ÖKO-003

We are now glad to be able to offer you this tea also from controlled organic cultivation. For more than 100 years, this tea has been produced in the southeast of the Chinese mountains at an altitude of about 1,000 m. After the traditional hand plucking, this tea is only fermented for a very short time, in order to save the tea's "green soul". The very homogeneous leaf of a light green colour offers a further particularity in the silvery, shimmering back of the leaf. The thorough "two leaves and a bud" plucking is clearly visible. The cup shimmers light green with a slight shade of champagne. The taste is spicy with a mild, slightly fruity note. A treat of the

ingredients: white tea*. *from organic cultivation.



4-5 tsp./1 l



🕨 Yunnan Special White Leaf Tea

A further version of the "White tea", this time from Yunnan! This quality is grown at altitudes of between 1,300 and 2,000 m with average temperatures varying between 12 to 23 °C. The large, open, light green leaf with its high portions of silvery-coloured tips leaves a soft, mild and, at the same time, delicately fruity bouquet in the cup. The infusion has a flowery scent and the colour

Ingredients: white tea.

White tea China





Yunnan Silver Bud Ya Bao

White tea China

This exceptional quality is picked in the winter months in the plains of Yunnan from wild growing tea shrubs. Depending on the climatic conditions, the colour range of the pure blossoms changes between cream-white and moss green. The production is quite purist: the blossoms are dried in the sun after the plucking. They are also called "white pu-erh" because a relatively long storage time, so-called "aging", can achieve further grades of ripeness. Á **mellow** scent is crowned by a bouquet and flavour with a hint of tangy, floral freshness; the cup is a white-golden colour. Too pretty to be Ya Bao.

Ingredients: white tea.



1-3 min.

/ 1 kg



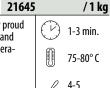
tsp./1 l



Downy Silver Needle

Organic white tea China • DE-ÖKO-003

While the conventional version of this tea has been forming part of our assortment for a long time, we are now exceptionally proud to be able to offer you an organic version. We have chosen a quality from the Guanxi province which is cultivated on 1,000 m and plucked by hand from the end of March until the beginning of April. After the withering the tea is carefully dried at low temperatures, sometimes more than once, yielding a very smooth tea with mellow, floral and slightly fruity notes. Ingredients: white tea*. *from organic cultivation.



tsp./11



Kekecha

Yellow tea China

Yellow tea is traditionally only half- or partially-fermented, and is comparable to Oolong tea. During production, the experienced tea master must rely on his instinct in order to stop the oxidation process at exactly the right moment. Due to its stimulating effect

and its many pleasant qualities, consumption of this tea remained a privilege of the Buddhist monks for a long time. Our quality has an open, multi-coloured leaf with bronze, golden-brown and green shades, similar to the Pai Mu Tan. The cup colour offers a unique kaleidoscope of colours in apricot. The taste is **mild** with a hint of papaya and an **underlying spiciness**. Ingredients: Yellow tea.



22774

21145

22508

1-3 min.

/ 1 kg





Huang Ya Yellow Tips

Yellow tea China

This yellow tea comes from the Simao region in Yunnan. Production begins with the so-called "pan-firing", in which the tea is slightly roasted in a kind of wok so that the enzymes responsible for the fermentation process are destroyed. The still warm leaves are then carefully wrapped in cloths to let the remaining humidity dry naturally and gently for several hours. This step is repeated until the leaves have reached the right degree of maturity. The yellow tips develop a unique spicy sweetness in the cup, accompanied by a **fresh, fine** resonance. Memories of a mixture of Lung Ching and Kekecha awaken. Ingredients: Yellow tea.



1-3 min.

tsp./11

/ 1 kg





Jasmine OP

Green tea China

The basis for this Chinese speciality is a green tea to which fresh jasmine blossoms are added during the drying period. The blossoms are partially removed later. The classical flavouring technique has been known in China for some 1,000 years. Jasmine tea is practically the Chinese national drink and is consumed at any time of day and on every occasion. This quality is one of the most popular. This mellow blend still has quite a few blossoms, which leave an intense, flowery jasmine taste and scent.



1-3 min.

/ 1 kg











Jasmine OP

Green tea China 22463 /1 kg

Compared to the China Jasmine Tea (22508), this quality is somewhat finer in its appearance and taste. The fragrant leaves were harvested and processed more carefully, and the jasmine blossoms were put through a finer sieve, so that the tea features a more discreet jasmine taste. The cup has a light, slightly yellow colour and already spreads the intense bouquet of jasmine. Ingredients: green tea, jasmine blossoms.



1-3 min.







Fine Jasmine OP

Organic green tea China • DE-ÖKO-003

Ingredients: green tea, jasmine blossoms.

Our popular "flower tea" from China is now also available from controlled organic cultivation. With a slightly yellow cup and the expressive, typical jasmine scent and a light **fruity-tangy** note it is an ideal companion for each meal and a real thirst quencher. Depending on the quality of the water, the tea can be infused more than once. Ingredients: green tea*, jasmine blossoms*. *from organic cultivation.



22362

1-3 min.

/ 1 kg









Jasmine Chun Hao OP

Green tea China

This speciality was exclusively reserved for the Imperial Court in former times. This jasmine tea is of higher quality and price range and is based on a first-class green tea. The freshly added jasmine blossoms are thoroughly removed after the fresh leaves have absorbed the jasmine scent. The precious, only slightly fermented silvery leaf tips are clearly visible. They are also responsible for the **light** taste and the full harmony with the **tender**, **flowery** jasmine aroma.

22629

1-3 min.

tsp./11

/ 1 kg

75-80° C

4-5



Ingredients: green tea, jasmine blossoms.

Organic green tea China • DE-ÖKO-003

22378

/ 1 kg 1-3 min.

This tea is one of the prettiest treasures from the world of tea. It grows in the mountains of southeast China. For more than 100 years, only the finest and youngest leaves of the best green tea qualities have formed the basis for this rarity. The still not quite dry leaves are mixed up to six times with **fresh**, delicately smelling jasmine blossoms, then sieved and rolled by hand to small pearls. The leaf encloses the **fine jasmine aroma** and only sets it free during brewing. The fact that "two leaves and a bud" were taken shows in the infusion. The cup colour has an **elegant** champagne colour. Ingredients: green tea*. *from organic cultivation.





4-5 tsp./11



Chun Mee

Organic green tea China • DE-ÖKO-003

Ingredients: green tea*. *from organic cultivation.

22379 1-3 min.

22486

In China, this tea is very popular and its tradition is very old. This tea has influenced the European tea lover's idea of green tea. Chun Mee means "valuable brow", for the leaf reminds of the eyebrow form of classical Chinese beauties. The tea has a very **typical** taste with a tangy aroma accompanied by a slight sweetness. It is grown in south-eastern China near the river Yangtze. If you find this tea too strong, you may pour away the first brew and enjoy the second, milder brew afterwards.



75-80° C

/ 1 kg





Rose Congou

Green tea China • flavoured

Now we can also offer you the classic, black "scented tea" China Rose as a green tea variety. As a base, a high quality, slightly opened green leaf was used, which is spotted with silver tips. As is the case with the production of the black China Rose, the green tea is also blended with fresh rose petals and then separated from them again after having reached the desired degree of refinement. The result is striking: the flavour of the rose petals develops a bouquet of delicate rose on the green tea; **finely balanced** and with a scented flavour.

Ingredients: green tea, rose petals, flavouring.

1-3 min.

/ 1 kg

75-80° C

4-5 tsp./1 l



Gunpowder

Green tea China

This tea is probably the most popular green tea from Zhejiang, south of Shanghai. The name "Gunpowder" was given to this speciality because of its rolled leaves, which have the form of bullets. If the rolled tea leaves are brewed with hot water, they begin to crackle. The tea is very original in taste, with a very strong and tangy aroma. If you find this tea too strong, you may pour away the first brew. The second one then offers the tender soul of the tea. By the way, in northern Africa the first brew is served with a mint

leaf, a tea "à la menthe" so to speak. Ingredients: green tea.

22461

/ 1 kg 1-3 min.



4-5

tsp./1 l



Gunpowder

Organic green tea China • DE-ÖKO-003

/ 1 kg 1-3 min.

A low-priced Gunpowder is one of the most popular teas in China. However, this organic variety is largely exported as the worldwide demand significantly exceeds the domestic one. The typical gunpowder form is created by wetting the leaves a few times during the short roasting period, which slows down the drying process and results in a curling of the leaves. This organic version can also be infused more than once which will reduce the slightly **tangy** character. Ingredients: green tea*. *from organic cultivation.



75-80° C





Special Gunpowder "Temple of Heaven"

Green tea China

Also known as "Zhucha" or "Pearl Tea", this Gunpowder is much **finer** than its predecessor. Just like the classic Gunpowder, this tea is dried in rolling drums. The constant rotation gives the tea its spherical form. "Temple of Heaven" tea features a very tightly rolled ball, which is also a sign of quality. The aroma is softer than that of the standard quality and less bitter. This tea may be enjoyed at any time of the day. If you still find the brew too tangy, try pouring away the first brew and taste the second. Most of the caffeine will also be eliminated in this way. Ingredients: green tea.





Lung Ching

Organic green tea China • DE-ÖKO-003

The eastern province of Zhejiang is famous for Lung Ching tea, which has been grown at the western lake Xihu near the city of Lonjing ever since the time of the Tang dynasty. Also known as the "Dragon Fountain Tea" following a legend about a rain-bringing dragon, it was awarded the highest possible title: "Tea of the Emperor". Its taste gives you an idea why. It is light, a little **sweet** and fruity without losing the classical green tea character, with a really royal temper. The top quality is carefully dried by hand in pans after wilting and thus receives a flat, emerald-green leaf. Ingredients: green tea*. *from organic cultivation.



22380

21006

1-3 min.

 $/1 \,\mathrm{kg}$

75-80° C





Mao Feng

Organic green tea China • DE-ÖKO-003

While this tea has been part of our assortment as a conventionally grown variety for a long time, we are now finally able to also offer an organic quality. Preceding from the province of Zhejiang it is harvested at altitudes of 500 to 600 m starting at the beginning of April. The cultivation area is close to the mountain "Jiu Long Shan" (mountain of the nine dragons). Due to its "wild" leaf structure, it is also called "criss cross". The dark green, twisted Sinensis leaf will surprise you in the cup with a **fine** scent and a colour, which reminds of fully ripe, bright lemons. **Delicate** and **soft** in flavour, yet very **aromatic.** Ingredients: green tea*. *from organic cultivation.



1-3 min.

/1 kg







Misty Green

Organic Green Tea China • DE-ÖKO-003

High humidity and prevailing ground fogs gave the tea its name. These teas are nurtured and cared for following controlled organic cultivation in the western part of Zhejiang, at altitudes of 800 m where there are lots of sunny days with not too hot temperatures. The finished leaf is a sight for sore eyes: rich, dark green colour, evenly worked and slightly curly. The infusion is shiny and scented as well as **smooth** and **grassy**. The flavour surprises with **fresh** and **spinach-like** aromas and hints of algae, which could also stem from a Japanese "Tea Maker". For sure a tea which you should get to know a little bit closer! Ingredients: green tea*. *from organic cultivation.



22175

1-3 min.

 $/1 \, kg$

75-80°C





Palace Needle

Organic green tea China • DE-ÖKO-003

Like all tea rarities, the Palace or Ocean Green Needle is produced with utmost caution and care. Harvested in the Province of Hubei in mid-April, only the finest leaves and the buds are plucked, steamed, dried, sieved and re-selected again before packaging. Of particular importance are the differing temperatures used: as opposed to hot steam, the subsequent drying is rather moderate in temperature so as to conserve the nice colour and finely aromatic taste of this subtle tea. Ingredients: green tea*. *from organic cultivation.



 $/1 \, kg$ 1-3 min.







Sencha

Green tea China

With this tea we are offering a popular and frequently consumed standard quality, which is drunk a lot in China. It can be consumed

at any time of the day and on every occasion. The large-leafed tea is slightly brittle and wiry. The dark, olive-green infusion clearly shows that the middle leaf shoots, which contain less caffeine, have been processed. The cup shimmers in a strong green-yellow tone. The taste is extremely **soft** and **mild** with a **sweet** note. It is ideally suited for green tea beginners and those who prefer mild qualities Ingredients: green tea.



22962

1-3 min.

 $/1 \,\mathrm{kg}$









Sencha

Organic green tea China • DE-ÖKO-003

Sencha is one of the best-known types of green tea. Originally consumed by Buddhist monks, it is today considered a source of inspiration. Sencha means "steamed tea": Sen = Steam, Cha = Steam, the tea leaves are folded lengthwise while drying on warm trays, and then they are heated in wood-fuelled pans in order to produce the characteristic shape. After the infusion, the full leaf structure can be seen, and the cup has a bright yellow colour. The fresh, grassy flavour and fine tartness are a pleasure for every Sencha enthusiast!

Ingredients: green tea*. *from organic cultivation.



/ 1 kg

/ 1 kg

1-3 min.

75-80° C

22503

22973

22786





Sencha Premium (Gyokuro Type)

Organic green tea China • DE-ÖKO-003

We can now offer the organic Chinese version of the famous speciality from Japan at an incredibly attractive price! This pleasantly soft, aromatic tea, very similar in appearance and processing to its Japanese counterpart, comes from a small farm near Fusheng Town in the Zhejiang Province. Far away from civilization, contamination can be excluded and controlled organic cultivation can be ensured. Harvesting in the early hours of the morning allows the tea to be processed on the same day, resulting in an extraordinary cup of tea. A remarkable quality and a winner in its class!

tsp./11





Silvery Pearl Mountain (Tai Mu Long Zhu)

Ingredients: green tea*. *from organic cultivation.

Organic green tea China • DE-ÖKO-003

In China, this speciality is as popular as its partner, Jasmine Dragon Pearls. Its fine leaves are rolled to a tight ball. After brewing, the infusion impressingly discloses the secret around the "two leaves and a bud" plucking rule. The cup impresses with an elegant champagne colour. The taste keeps the promise that the leaf and bouquet of the cup hint at: a unique, very light and mild note. A sweetish character rounds off the soft and mild taste. For green tea novices, this tea has the perfect taste to enter this new world

Ingredients: green tea*. *from organic cultivation.

1-3 min.

75-80° C

/ 1 kg

tsp./11



Sweet Osmanthus

Green tea China 22720 / 1 kg

This fragrant speciality from the province of Guangxi in the south of China is a classic. The traditional history of its production, which has hardly undergone any changes, is based on a small-leaved green tea, which is mixed with still damp Osmanthus blossoms. Unlike jasmine tea, it is not sieved in order to remove the blossoms, so that the many remaining blossoms take on the colour of honey during the drying process. Accordingly, the infusion has a mild and **fruity** bouquet. The honey-yellow cup attracts temptingly with a mellow, slightly fruity taste and a spicy note of honey. Ingredients: green tea, Osmanthus.



75-80° C





White Monkey Green tea China

If there were ever an official hall of fame for the world's finest teas, this speciality would undoubtedly belong in the upper echelon. It was originally grown in Fujan at such high altitudes that monkeys were trained to pluck the leaves. Today, professionals do this during a period of several days. The rough, slightly fluffy leaf makes a light green infusion and a mild cup. Slight hints of honey characterize this fascinating tea, making it a must-have for every green tea enthusiast.

Ingredients: green tea.

1-3 min. 75-80° C

/ 1 kg

22843

tsp./11



Yunnan FOP

Organic green tea China • DE-ÖKO-003

Our tea comes from the mountains south of Yunnan, whose mostly rainy and foggy climate supports the growth of very aromatic and fine teas, which differ clearly from the qualities coming from other parts of China. They are considered stronger and have more "body". The Assamica leaves are more voluminous, but, at the same time, softer and tender in their flesh. Only the youngest leaves are plucked and processed according to tradition, but using the latest technologies. The ideal conditions provide the basis for this tender, very aromatic taste, which combines the earthy characters of Yunnan and green tea. Ingredients: green tea*. *from organic cultivation.



75-80° C

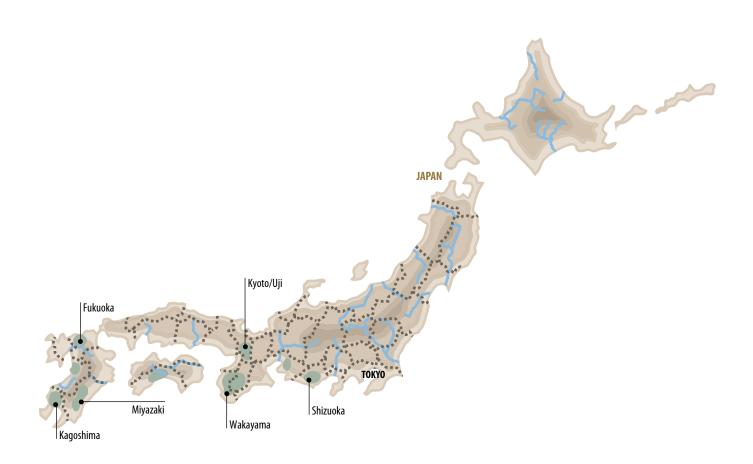
/ 1 kg



tsp./11

JAPAN

On the main island Honshū, as well as on the smaller islands Shikoku and Kyūshū, almost all plantations traditionally grow green tea, these teas vary widely, but all of them present a fresh, clear character. The main harvesting period is between April and September. The very few, select export qualities are, therefore, very popular. Right after the withering, the leaves of the green tea varieties are steamed in order to stop oxidation by the natural enzymes present in the leaves and to fix the green colour. According to the quality, the leaves are either hand or machine-rolled afterwards.





Bancha

Organic green tea Japan • JP-BIO-041

The Japanese traditionally drink this tea with their meals, and it is considered a classical everyday tea. The large-leaved tea is taken from the lower shoots of the tea plant. After brewing, the evenly worked leaf shows its real quality and its fine leaf structure. The taste is very soft, discreet, and slightly grassy. The discreet note makes this tea perfectly suitable both for green tea beginners Ingredients: green tea*. *from organic cultivation.



/ 1 kg





Benifuuki

Organic black tea Japan • JP-BIO-041

21197

2-4 min.

90 - 100° C

/ 1 kg

The Land of the Rising Sun, traditionally bound to green teas, has recently been developing a noticeable trend towards fermented teas. Black teas from, for example, Darjeeling or Sri Lanka are gaining in popularity. For this reason, local tea companies are now trying their hand at producing black teas and are reaping success, as shown by this organically grown Benifuuki! The base of this tea is a hybrid grown from the Thea Assamica and Sinensis shrubs, which was developed in 1965 in the Kagoshima prefecture. The leaf has a flatly worked, rough, deep black appearance, a reddish golden cup colour and the taste profile presents a full body with a decent sweetness leaving a nuance of ripe plums as an aftertaste.



tsp./11

Ingredients: black tea*. *from organic cultivation.



Gabalong

Organic green tea Japan • JP-BIO-041

21149 This Japanese green tea, which is produced under special conditions, is grown primarily in the Shizuoka District. "Gaba" means gamma amino acid and "long" is taken from "Oolong". The origin of this tea lies in the "National Tea Research Institute", where a project was created to find out whether tea could be preserved for a longer time. Nitrogen was thus added to a traditionally produced, fresh tea, which was then stored in sacks for 14 to 15 hours. The product which resulted had a much higher "Gaba" content than conventional Sencha does. The leaf is rough, open and slightly worked, it presents a brassy infusion with a soft, tangy bouquet and subtle buttery echoes.

Ingredients: green tea*. *from organic cultivation.



1-3 min.

/ 1 kg

 $70 - 80^{\circ}$ C



4-5 tsp./11



Genmaicha

Organic green tea Japan • JP-BIO-041

To meet the increasing demand for organically grown teas, we offer this very fine quality. In Japan, Genmaicha is often brewed in large bowls, and the floating puffed rice, known as Blossom or Flower, is enjoyed as a snack for "a little hunger in between." The puffed rice can also be sieved out according to preference. Our quality is based on a high-grade Sencha from Kagoshima Prefecture, produced in the Kirishima region. It has a **fresh** taste with **sweet**, **caramel** notes.

Ingredients: green tea* (50%), roasted rice*, puffed rice*. *from organic cultivation.



21198

1-2 min.

/ 1 kg



75-90° C



tsp./1 l



Genmaicha

Green tea Japan

22482 "Genmai" means natural rice. This speciality is made from Bancha tea, to which approximately 50 per cent roasted or popped rice grains have been added. The incomparable taste is characterised by the mildness of the Bancha tea and is ideally complemented by the pleasant, slightly **sweet** and **nutty caramel** note. Thanks to the low caffeine content and the **fine mildness**, this tea can be consumed all day long. Also here, green tea beginners can make their first positive experience. The Japanese prefer this tea for the afternoon hours.

Ingredients: green tea (50%), roasted rice, puffed rice.



1-2 min.

/ 1 kg



75-90° C



4-5 tsp./11



Gyokuro Asahi

Organic green tea Japan • JP-BIO-041

RARITY NOW ORGANIC Gyokuro Asahi is a Japanese rarity of the top class, which is also called "Dew of a Pearl" or "Most Exquisite Dew Drop". The tea shrubs

grow in the shade of broad-leafed trees and are covered with bamboo mats two weeks before plucking. The fine, regular leaf has a deep green, slightly shining colour and gives off a **noble, strong** flavour with a hint of **sweetness**; an impressive mixture of tender mildness and the typical Japanese tanginess. The leaves may be brewed two to three times, with a slightly longer brewing time. Ingredients: green tea*. *from organic cultivation.



1-3 min.

/1 kg







Gyokuro Hiki Green tea Japan

This rarity created by tea masters has its origin in a garden near the river Hiki in the prefecture of Wakayama. The long pine

needle-shaped leaves are fascinating. The infusion is light yellow, very clear and with the typical fresh grass scent and an intense, highly aromatic taste. Due to the small production quantities, we can only offer limited stock. Ingredients: green tea.



1-3 min.

/ 1 kg







Shincha Gyokuro

Organic green tea Japan • JP-BIO-041

PREMIUM

21278

 $/1 \,\mathrm{kg}$ 1-3 min.

We are pleased about the ever-increasing demand for top class Japanese Teas! We are only too happy to fulfil our duty and look for new teas. On their trip to Japan, our tea buyers also made their way to Kagoshima. After tasting this organic Gyokuro, they simply could not resist and nor will you! An inky green, excellently structured, wiry leaf with a brilliant green cup colour and a fully aromatic bouquet presenting an intrinsic sweetness and expressive notes of spinach and seaweed. The Umami effect is unbeatable! Ingredients: green tea*. *from organic cultivation.



60-80° C



4-5 tsp./1 l



Kabusecha

Organic green tea Japan • JP-BIO-041

21651 Kabusecha is a so-called semi-shaded tea and forms its own category between Sencha (not shaded) and Gyokuro (fully shaded). Kabuse translates roughly as 'to cover' and refers to the nets used for shading. Compared to the nets used for the production of Gyokuro and Tencha, these are somewhat more translucent, and the shading time for Kabusecha is also somewhat shorter at 7 - 14 days. Our quality comes from the Miyazaki Prefecture and is based on the cultivars Yabukita and Asanoka. The leaf is a rich green and

reminiscent of pine needles. In terms of flavour, the tea combines the sweetness and umami of a Gyokuro with the freshness and slight tartness of a delicate Sencha.

Ingredients: green tea*. *from organic cultivation.



1-2 min.

/ 1 kg

60-80° C



/ 1 kg

1-3 min.



Kokeicha

Green tea Japan

After production, yet before the drying process, the Sencha leaf is crushed to a pulp and, after the addition of water, it is pressed into its traditional form. This green tea thus presents its unmistakeable, regular, pine needle-like appearance. Our Kokeicha has an

anthracite leaf and develops an intense, tangy flavour with a citrus-coloured, slightly opaque cup. Ingredients: green tea.



22603

22873





Kukicha

Organic green tea Japan • JP-BIO-041

This Kukicha, which in Japan is considered a very popular, yet high grade tea, is now available as an organically grown quality. The production foregoes the sieving of the delicate, light green petioles (jp: Kuki) which create a delightful optic in combination with the dark green Sencha. Our palate captures a **subtly astringent, pleasant spicy** note, strongly reminiscent of Japanese Sencha. The cup colour is lemon yellow and the light green infusion presents a full, spicy aroma. Ingredients: green téa*. *from organic cultivation.





/ 1 kg





Kukicha toasted

Organic green tea Japan • JP-BIO-041

This green tea quality from organic cultivation is largely composed by leaf stalks, the so-called "Kuki", which are obtained during the production of Sencha or Bancha. It is, therefore, nearly free of caffeine, but rich in trace elements. Toasted Kukicha is a particular green tea speciality with a strong, sweetish taste. The mild coffee note reminds a little of dark chocolate. Despite its characteristic appearance, its taste is discreet and thus makes it an enjoyable experience. It is suitable both during the day and in the evening. Ingredients: green tea*. *from organic cultivation.



1-3 min.

/ 1 kg







Matcha Genmaicha

Organic green tea Japan • DE-ÖKO-003

Thanks to an excellent cooperation with our supplier, we were able to secure this popular tea from organic cultivation. The wonderful combination of classic Sencha leaf tea, mild Matcha and peeled, roasted rice is found in this lime-coloured cup which spreads a pleasant scent of roasted notes. Delightfully smooth in taste, slightly sweet with some hints of caramel, this tea shows its true soul and is highly addictive for those who like a spiced sweetness.

Ingredients: green tea* (50%), roasted rice*, matcha-powder* (2%), *from organic cultivation.



/ 1 kg









Matcha Ujicha

Organic green tea Japan • JP-BIO-041

We are delighted to be able to offer the ever-growing Matcha fan base yet another top quality from organic cultivation. The first Matcha is said to have been produced in Uji towards the end of the 16th century. Altitudes of 250 m, calcium-rich soil as well as prevailing ground fogs offer perfect preconditions for excellent and complex green teas. During its preparation, the shining, emerald green Matcha unfolds intensive, matt-green shades, which are crowned by its grass green, creamy foam. The scent is sweetish, fruity and its taste aromatic and full-bodied.

Ingredients: matcha-powder*. *from organic cultivation.



1-2 min.

 $/1 \,\mathrm{kg}$







Sencha Fuji Green tea Japan

Sencha is by far the most popular tea in Japan and accounts for the majority of the local production. This high-quality tea is plucked in the spring and steamed lightly before being rolled. The long, needle-shaped leaf appears to be slightly brittle. After brewing, the fine leaf structure becomes clearly visible. The infusion has a shimmering, deep olive-green colour and the cup is light green. This Sencha has a definitely milder taste than its competitors. With its pleasantly tender note and a light sweetness, this tea is

22782

22470

1-3 min.

/ 1 kg

 $70 - 80^{\circ}$ C

4-5





Sencha Fukujyu

Ingredients: green tea.

particularly recommended for sensitive taste buds.

Green tea Japan

This tea is from Shizuoka on the Fujiyama mountain slopes and is harvested mechanically in summer. Sencha means "steamed tea". This tea is carefully processed and slightly steamed before rolling and drying. The leaf thus obtains a very fine and fragile structure. The infusion has a shimmering, light olive-green colour. The taste is **distinct** with a **dominant** note in the aftertaste and ideal for those who like **strong** green teas. Besides the taste characteristics, this tea is also most cost-effective. Ingredients: green tea.



1-3 min.

 $/1 \,\mathrm{kg}$

75-80° C



tsp./11







Sencha Shizu 7132

Organic green tea Japan • JP-BIO-041

Ingredients: green tea*. *from organic cultivation.

21646 An absolute rarity which was offered to us from the Shizuoka Prefecture! Shizu 7132, also known as Machiko, is the name of the cultivar used. This special variety came into fame only sometime after its discovery, when a farmer noticed its expressive, natural cherry blossom aroma. The leaf stems are deliberately not sieved out completely because they carry most of the flavour notes responsible for the cherry blossom aroma. A neon yellow cup with a full-bodied, yet at the same time smoothly creamy body and a uniquely flowery taste.



1-2 min.

/ 1 kg







Sencha Uchiyama

Organic green tea Japan • JP-BIO-041

The origin of this exceptional Sencha quality lies in the Prefecture Kagoshima, which offers ideal preconditions for the cultivation of tea due to its subtropical climate and the widespread volcanic soil of the volcano "Sakurajima". A high proportion of the Benifuuki cultivar subsequently transforms this tea into something very special, producing a slightly coarser leaf and providing aromatic richness as well as the intense green, grassy note. Reed green infusion and lightly green cup. Ingredients: green tea*. *from organic cultivation.



22293

1-3 min.

 $/1 \,\mathrm{kg}$



4-5 tsp./11



Sencha Yamato

Green tea Japan

lf you are looking for a traditional Japanese green tea, you will find it here in this spring tea of truly outstanding quality. It has a very intense flavour, with hints of the typical Japanese bitterness and a very aromatic note, which can also be seen in the full cup colour. A tea whose flavour would be too much for beginners, but which is a pleasure for experienced green tea enthusiasts. Compared to the Sencha "Fuji" or "Fukujyu", here we have a **rich** and intense Sencha with a bold cup. Ingredients: green tea.



1-3 min.

/ 1 kg



4-5 tsp./11



Tamaryokucha

Organic green tea Japan • JP-BIO-009

This organically cultivated Tamaryokucha is cultivated and produced in the Prefecture Miyazaki on the Kyūshū Island. The name of this variety, which is only produced in relatively small amounts, clearly expresses its quality: Tama = gemstone/jewel | Ryoku green | Cha = tea. Compared to the Sencha production, the Tamaryokucha retains it original appearance during the production process and reminds slightly of "Chun Mee" due to its mid-green, somewhat rougher, curled leaf. The scent is grassy and fruity and the cup offers hints of lime. Smooth, nutty flavours are accompanied by spinach-like notes and yield a vivid taste experience. Also to be tried by inexperienced fans of green tea. Ingredients: green tea*. *from organic cultivation.



1-3 min.

/ 1 kg



70 - 80° C





THAILAND

Located between the Indian Ocean in the West and the Pacific in the East, Thailand borders on Myanmar, Laos and Cambodia in its North as well as Malaysia in the South. Tea cultivation takes place in the north of the country, at altitudes above 1,000 m.

Since the 1980s, tea cultivation was pushed and financially accelerated by the popular King Bhumibo with the goal to turn the farmers and their families away from the cultivation of opium and help them build a secure future income. As a supporting measure, selected tea plants of first rate were imported from Taiwan in the 1990s and integrated in tea gardens in even the most remote mountain villages. Thailand is still a young tea country, but it will surely soon make a lasting impression on the tea world map.





Choui Fong

Green tea Thailand While a large proportion of the teas cultivated in Thailand are based on imported know-how from Taiwan, this variety is a purely Thai craftwork. Thanks to the excellent climatic conditions at altitudes of up to 1,200 m this tea ripens into a premium quality. The visual

impression: long, roughly rolled, anthracite-coloured leaf with some silvery tips. The flavour: flowery scent with body. Delicately fruity flavours remain on your palate. Ingredients: green tea.



22610

21098



/1 kg



Hong Cha

Organic black tea Thailand • DE-ÖKO-003

This speciality from organic cultivation comes from the northern Province of Chiang Rai. Ancient trees surround the tea fields and constant rainfalls as well as warm temperatures offer the best preconditions for the cultivation of this rarity. The freshly plucked leaves are spread under an outside roof to wither and start to ferment for approx. 18 hours. Then, the tea is rolled and fermented for another 4-5 hours. After the drying, the "Hong Cha" can finally demonstrate its exceptional shape: a very nicely formed, long twisted and ebony-coloured leaf. The infusion has a **fruity, caramel-like** bouquet with a cup that shines in amber tones. **Very aromatic** with a subtle sweetness and hints of honey on the palate. Ingredients: black tea*. *from organic cultivation.



3-5 min.

100° C

/1 kg





Jinxuan Oolong

Half-fermented tea Thailand 22622 / 1 kg

Exceptional green Oolong teas which match or even surpass high quality green Formosa Jade Oolongs, have been produced for over 50 years now in the north of Thailand at the foot of the Mountain "Doi Phayapai". The basis for these are imported tea plants from the Taiwanese highlands, coupled with the extensive know-how of Taiwanese tea makers who monitor the cultivation and make continuous improvements. Here, we have selected a quality, which enthuses with its dark green, finely rolled leaf. The infusion unfolds a glowing, citrus-coloured cup with an exceptionally flowery scent. The **flavour-intensive** bouquet and the **smooth**, but noticeable sweetness remain on your taste buds for a while after enjoying this masterful tea. Ingredients: half-fermented tea.



80-90° C





Sticky Rice Oolong

Organic half-fermented tea Thailand • DE-ÖKO-003

Both ingredients of this tea, the Jinxuan Oolong as well as the leaves of the Nuo Mi Chiang plant (bot. Strobilanthes Nivea Craib) come from the mountainous region Chiang Rai in Northern Thailand. According to tradition, 90% of tea is blended with 10% of herbs, while the tea leaves were previously oxidized for approximately 8 hours. Together, they are then fermented again for another 16 hours. As a result, you receive a pleasantly **mellow** tea with an incomparable, **intense** scent and taste of cooked rice. Ingredients: half-fermented tea*, Nuo Mi Chiang leaves*. *from organic cultivation.



1-3 min.





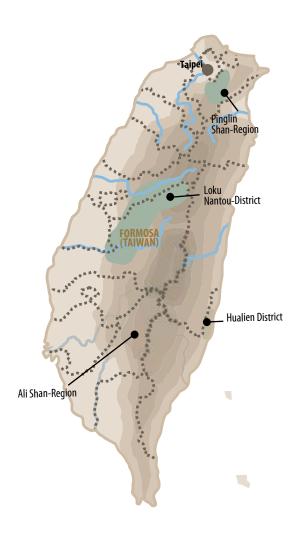
FORMOSA (TAIWAN)

This island is home to the world-famous Oolong teas and of some interesting green teas. Various qualities are predominantly exported to China, Japan and the USA; some do, of course, reach Europe.

The term Formosa comes from the Portuguese and means "wonderful" island. Since 1885, the name Taiwan (literally "Terrace bay") has become more famous and is the official name of this island today.

As in the case of Sri Lanka/ Ceylon, the name Formosa kept its importance in the world of teas. Even though the first tea plants were grown in Formosa only in 1650, an impressive tea culture has developed ever since and was further promoted by the many tea experts who emigrated during the Cultural Revolution.

First-class Oolongs are produced in the northern and north-eastern mountain regions of Taiwan. The province Nantou is known as the main growing region of the classical Oolong teas.





Cinnamon Tung Ting Oolong

Half-fermented tea Formosa

Ingredients: half-fermented tea.

The Jade Tung Ting Oolong from the Nantou District in the Taiwanese highlands forms the base of this speciality. The production process is very similar to those of Jasmine or Rose tea production. The already fermented tea leaves are blended in roughly equal amounts with the cinnamon pieces and then carefully warmed in tiered driers at very low temperatures. This blend is then set aside for about a week so that the ingredients may "rest" before the cinnamon pieces are sieved out again. The final product is a very aromatic, smooth green tea with a subtle sweet, fruity cinnamon note.



/ 1 kg



1-3 min.

tsp./11



Honey Black

Black tea Formosa

The Hualien district located at the eastern coast of Taiwan is home of this speciality: Honey Black. It is mainly produced during the summer months when the young leaves are nibbled at by small grasshoppers, which leads the leaves to stop their growth and to curl. At the same time, the salivary juice of the grasshoppers initiates a reaction with the plant juices, yielding a slightly **honey-like** flavour. A result that is responsible for the name as well as the **wonderful** taste. A very well-worked leaf with longish, dark brown leaves and some coppercoloured tips, slightly curled. The strong, brass-coloured, shining cup unfolds a scent that reminds of Oolong. The **floral** notes with a hint of honey and some **malty** aromas will pamper your taste buds. Ingredients: black tea.



3-5 min. 95-100° C

/ 1 kg





Dark Pearl Oolong

Half-fermented tea Formosa

A tea like an exquisite little paradise! The Dark Pearl Oolong is cultivated in the Tai Tung Region in eastern Taiwan and belongs to those Oolongs that are fermented longer. The excellent climatic conditions with overrich rainfalls and plenty of sunshine form the ideal preconditions for this wonderful tea. The leaf is carefully hand-picked and is then shaped into its distinct pearl form by repeated, careful rolling. The glowing amber cup envelops a **highly aromatic** scent of **tropical fruits**, the flavour notes of which you will detect again on your palate. Ingredients: half-fermented tea



2-3 min.





22466

22484

22630

22484A



Oolong

Half-fermented tea Formosa

Oolong is a speciality, which had originally been produced in the Taiwanese mountains. After plucking, the teas are fermented to approximately 50% and then wilted in the sun. Frequent turning of the tea in bamboo baskets during the drying process allows the Oolong to develop a mild aroma and a large, wildly curled leaf. After brewing, the still green leaf centre with the fermented leaf edges becomes clearly visible. It is very light in the cup and has a very **flowery** and **spicy** taste. Ingredients: half-fermented tea.





Oolong "Butterfly of Taiwan"

Half-fermented tea Formosa

This leaf with its many shades of green and brown is only produced in the Taiwanese highlands. Stopping the fermentation process at the right moment leaves only the edges fermented, whereas the leaf centre remains green. This quality has a fleshier and more finely processed leaf than standard Oolongs. The cup shines in a brassy colour. The infusion shows the blaze of colour with the differences between intense green and brown colours. The tea has a slight black tea character with a pleasant sweetness and a slightly doughy note.

Ingredients: half-fermented tea.



2-3 min.

/ 1 kg







Fancy Oolong

Half-fermented Tea Formosa

The word Oolong means "black dragon" and bears an indication of the particular production method. This select Oolong speciality fascinates with its beautiful, open and very carefully processed leaf. The many silvery-white tips are high-grade, unfermented leaf tips. They do not only look good, but also give a very remarkable tenderness to the tea. The elegant, very harmonious and flowery aroma is the reason why so many tea experts call it "the champagne among the teas". An absolute dream for Oolong specialists! Ingredients: half-fermented tea.





/ 1 kg







Top Superior Fancy Oolong

Half-fermented tea Formosa

RARITY PREMIUM The best we have been offered in the last years. Finest, white leaf tips crown the marvellous Oolong leaf. In the infusion the leaf structure of the whole shoots is clearly visible. An intense flowery bouquet and a highly aromatic, very soft cup are overwhelming. A slightly doughy spiciness completes this extraordinary treat. A top tea for connoisseurs; its noble taste lingers for a long time. A highly aromatic sweetness and a distinct flower characterise this unique treasure. Limited production! Ingredients: half-fermented tea.



2-3 min.

/ 1 kg







Classic Tung Ting "Jade" Oolong

Half-fermented tea Formosa 22527 / 1 kg This select speciality is only produced in the mountainous region Nantou in Taiwan and is valued highly by tea connoisseurs around 2-3 min.

the world. It is firmly rolled and only briefly fermented as opposed to other Oolongs. The relatively short fermentation time ensures the rather light and fresh character, in contrast to the rather heavy, dark Oolongs which have a more tangy depth and spicy body. The leaf structure shines in olive and jade shades. The cup is a light amber colour. The first infusion is very vivid and reminds of the scent of peach blossoms Ingredients: half-fermented tea.





tsp./11



Pouchong

Organic green tea Formosa • DE-ÖKO-003

21697

/1 kg

For a long time, it was not possible to import certified organic teas from Taiwan due to the complicated political situation. After a lot of hard work, our Taiwanese partner finally succeeded in starting a pilot project, allowing us to source this excellently crafted organic Pouchong. The tea garden is located south-east of Taipei in the Pinglin region, which is famous for Pouchong tea. The workers here are paid a fixed monthly salary, even in winter when the tea is not being harvested. This guarantees income for the employees and a stable workforce for the garden. The tea presents itself with an open, slightly blue-green leaf and reveals its true quality on the palate: lovely orchid notes are entwined with a hint of caramel and leave a long-lasting, almost creamy flavour. Ingredients: green tea*. *from organic cultivation.



1-2 min.



4-5 tsp./11

OTHER COUNTRIES

GEORGIA



Wild Grusinien OP

Black tea Georgia RARITY 21199 /1 kg

Teas from Georgia (in Russian: Grusinia) boast a long tradition and were very hard to find and very rare. We are thus overjoyed to be able to revive this tradition. Tea has been cultivated and produced in Georgia ever since the middle of the 18th Century. Chinese tea shrubs form the basis of Georgian tea cultivation. This quality that we are offering comes from wild growing shrubs. The leaf structure is matt black, long and wiry and presents some tips, and develops a **sweet**, **bready** scent in the infusion with a bronze cup colour emanating a full bodied, **spicy**, **fruity** brew. Ingredients: black tea.







Green OP

Green tea Georgia RARITY 21200 / 1 kg

The cultivation area of this tea is in the vicinity of the Mtirala National Park, just a few kilometres away from the Black Sea. Harvesting begins in May, when green teas are produced, while the black teas are harvested and produced in summer. We are offering a tea that has been worked according to Chinese production methods, presenting a conspicuous, roughly rolled, agave green leaf. The **fresh**, scented infusion develops a **soft**, slightly green aroma with **grassy notes** and a pineapple coloured cup. Ingredients: green tea.









Sunda Purwa PS

Ingredients: green tea.

Green tea Java 22995 / 1 kg

Indonesia not only offers the classic black teas on Sumatra and Java, but also excellently produced green teas. Around 1850 green tea production was commenced around the city of Bandung. In Kiwidey, a little to the south of Bandung, the "Sunda Purwa" is harvested and produced almost year-round. This coarse Pekoe-type is made from medium leaves and is a very down-to-earth variety with an excellent value for money. It impresses with an **expressive** body and **intensive** flavour even after having been infused a couple of times.



& 4-5 tsp./11



Premium OP

Organic black tea Java • DE-ÖKO-003

We were delighted to be able to secure this very nicely worked black tea from organic cultivation as successor to our Java OP Ciater. Located in the heart of Western Java and surrounded by dense forests, preconditions for tea cultivation are ideal at altitudes of over 1,000 m. The plantation became certified organic in 2007 and developed further towards biodynamic cultivation step by step. All this formed the base to produce this very pretty black tea with a somewhat rougher, open leaf. The infusion is shiny and copper-coloured and spreads a pleasant, **slightly malty** scent. The taste is based on **spicy** flavours, enveloped by some hints of **chocolate**. It is not without reason that this OP Premium received awards at the AVPA in Paris and at the Japan Tea Festival, amongst others. Ingredients: black tea*. *from organic cultivation.



/ 1 kg





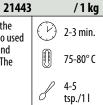
COLOMBIA



Leafy Green

Organic green tea Columbia • DE-ÖKO-003

Colombia is known by the vast majority as the land of coffee. Tea, if produced at all, is almost exclusively cultivated to cater to the American iced tea market with cheap fannings and dust. We are delighted that the perfect conditions in Colombia are now also used to produce high quality leaf teas from organic cultivation. Our Leafy Green is grown at altitudes of between 1,800 – 2,000 m and picked by hand according to the principle "two leaves and a bud". It convinces with its semi-open, twisted leaf and some tips. The cup is light and has **mildly sweet** base notes that are complemented by aromas of **nuts** and a **subtle tanginess**. Ingredients: green tea*. *from organic cultivation.



KOREA



Woojeon FOP

Organic green tea Korea • DE-ÖKO-003
This organically cultivated tea is a speciality of the Korean tea culture. It comes from the volcanic island of Jejudo, located to the

This organically cultivated tea is a speciality of the Korean tea culture. It comes from the volcanic island of Jejudo, located to the south of the Korean peninsula. The volcanic layers of rock act like a natural filter for the rain water. This clear and pure water is one of the most important reasons for the cultivation of this wonderful product. "Woojeon" means "before the rain", because the harvest takes place from the middle to the end of April, before the spring rain sets in. The glowing, bottle green cup treats us with a scented, grassy and slightly nutty taste experience. Ingredients: green tea*. *from organic cultivation.



3-5 min.

tsp./11

/ 1 kg

22607

22284

RWANDA



Rukeri FOP

Organic black tea Rwanda • DE-ÖKO-003

The tea industry has come to be Rwanda's most important economic sector and one of its largest employers. More than 90 % of the production is exported. The plantation Rukeri was founded by Europeans almost 50 years ago and produces 3,000 t of orthodox tea per year. In order to keep the leaves from breaking, they are moved only minimally during the withering process. Our quality has a long, wiry, brownish leaf and its taste is slightly spicy with a pleasant citrus note. The brightly shining cup releases a spicy, fresh

Ingredients: black tea*. *from organic cultivation.





Rukeri Pekoe

Organic black tea Rwanda • DE-ÖKO-003

Pekoe teas enjoy large popularity among tea purists due to their "make" and high yielding characteristic. This organically cultivated Pekoe tea from Rwanda has a medium grind and deeply black leaf appearance. The full-bodied, strong presence comes with a delicate citrus note in the aftertaste. The Infusion is copper-coloured and has a long-lasting, robust character. Perfect for lovers of the traditional tea trade.

Ingredients: black tea*. *from organic cultivation.



tsp./1 I



Rukeri Green OP

Organic green tea Rwanda • DE-ÖKO-003

22408 Almost 75% of all Rwandan cultivated teas come from small farms which have united in a cooperative called Assopthe. The proportion of orthodox tea is not even 20 %. This is why we are rather proud of this green tea rarity which grows at an altitude of approximately 1,800 m above sea level. The infusion unfolds the wiry, dark-green leaf and a scented, slightly spinach-like aroma which stays on your palate for some time after tasting the tea. The cup is a shining lime colour. Ingredients: green tea*. *from organic cultivation.



2-3 min.

75-80° C







Kaproret GFOP Black tea Kenya

Orthodox qualities from Africa have become absolute rarities. The export business today is predominated by CTC teas, and only the highland plantations Kaproret, Saramek and Chemase are still cultivating hybrids of Chinese bushes. The demand largely exceeds the small yields, but thanks to longstanding business relationships, we have always been able to secure the best qualities from the sec-

ond main plucking period. Due to their striking, golden-brown leaf tips, their shining orange coloured cup and the strong, slightly flowery flavour, they are often mistaken for Chinese Yunnan teas. Ingredients: black tea.



3-5 min.

/ 1 kg







Tippy Purple Tea

Black tea Kenya SPECIALITY RARITY / 1 kg

A Purple Tea from the Kapkoros region, and very much to our liking! The slightly open, twisted structure of the leaf with lightly golden tips already shows that this quality is different from the mainly broken versions which are usually available. The slight purple leaf colour which is even more visible in the infusion, is not the result of a production method but comes from the use of a very unique tea plant containing anthocyanin which gives the leaves this particular colour. The cup has a slight lilac shine and the tea offers complex, fruity aromas of **plums** and **red berries**, rounded off by a slightly **tangy** note in the finish. Ingredients: black tea.







MOZAMBIQUE



Monte Metilile CTC

Organic black tea Mozambique • DE-ÖKO-003

The Monte Metilile Tea Estate lies in a remote region in the North of the country, close to the city of Gurué. Tea cultivation is by far the most important economic sector of this region, accounting for up to 90% of the generated value. Fertile soils and altitudes of up to 1,000 m offer excellent preconditions to produce finest organic teas. Apart from the orthodox tea production, CTC production is very important. The use of modern machinery results in a very even, somewhat smaller grind of this tea. The brightly red cup is perfect for lovers of strong and spicy black teas. Ingredients: black tea*. *from organic cultivation.



3-5 min.

100° C





BLENDS

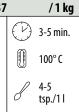
Annual tea harvests vary worldwide to some degree. This, of course, affects the optic and flavour as well as the costs of the innumerable qualities. As tea developed into a consumer good in many parts of Europe several centuries ago, tea tasters started long ago to blend various tea varieties in order to be able to offer a consistent quality despite the varying harvests, and also to be able to guarantee a more or less stable price level of the particular blend.

In addition, blends were developed which are perfectly attuned to the local water conditions. This refers in particular to English Breakfast Blends, as well as Irish and Scottish Breakfast, which are traditionally strong breakfast blends and are ideally matched to the respective water hardness. Strong Assam Broken, CTC and leaf varieties, sometimes in combination with select Ceylon or Africa teas, form the base of many East Frisian Blends which are perfectly in tune with the water of Eastern Frisia. Russian Blends, on the other hand, mainly consist of smooth, robust qualities such as China or Ceylon, which are perfect for the use in a samovar.



English Leaf Blend

Among the countless types of English tea blends, which are offered today, the traditional classics are still amongst the most popular. Our creation is based on a traditional recipe and composed of 50 % select Ceylonese highland teas and of equal portions of **highly aromatic** Assam and Africa leaf teas. Thanks to its **fine** and **spicy** taste, this blend is a perfect companion for your morning toast with honey or jam, but also ideally suited for afternoon tea with cake, biscuits or scones with clotted cream. Ingredients: black tea.





English Breakfast Broken Organic black tea • DE-ÖKO-003

Select broken teas from Assam and Rwanda form the base of our breakfast composition of controlled organic cultivation. It is equally powerful and **aromatic** and shows a dark, coppery brown cup with a **full**, **spicy** bouquet. A very **high-yielding** tea blend which can surely compete with some of the East Frisian Blends. Milk or cream, as well as a couple of pieces of rock sugar are the perfect supplement for this blend.

Ingredients: black tea*. *from organic cultivation.





English Breakfast Broken

22497 / 1 kg

For all those among the tea drinkers who still do not think our English Blend # 22637, for example, is strong enough. Select broken teas from Assam and the African continent form the basis for an extremely **yielding** quality, which is strongly reminiscent of East Frisian blends. It presents a marvellously dark infusion with a malty spiciness, which is at its best when slightly sweetened with a dash of milk or cream. Ingredients: black tea.



3-5 min. 100° C







Scottish Breakfast Broken

22591 These blends were originally created especially for the very soft Scottish water. This blend is a combination of special, carefully selected organic broken teas from Assam, the African continent and northern Indian highland varieties. The tea enthusiast already knows that each single origin speaks for itself, but this combination truly unfolds an exceptional taste experience in the cup: very well balanced, fresh, flowery and scented while still slightly malty and with a full body. A very pleasant Scot, not only at the

Ingredients: black tea*. *from organic cultivation.



/ 1 kg





Welsh Breakfast Broken

Black tea 21647 / 1 kg

By no means did we want to exclude the Welsh from our British breakfast blends! The base of our Welsh Breakfast is made up of a high portion of Darjeeling broken teas from the first and second plucking periods. This certainly makes it a much more mellow tea compared to its siblings from Ireland and England. Its aromatic, fresh, slightly flowery note still makes it a very suitable companion for your start into a successful day. Ingredients: black tea.







Sailor of Hamburg Thé Broken

Since the weather on the coast and offshore is quite rough and cold, one needs to warm up from the inside as well. And what

could be better suited than a nice cup of hot tea — pure or laced. Sailor of Hamburg tea, not only for sailors and coast dwellers, is furthermore a very **yielding** and **aromatic** black tea blend of high quality, thoroughly matched broken teas from Assam, Ceylon and Ruanda. This copper-coloured and strong, spicy quality can practically be consumed any time of the day or night. Ingredients: black tea.



3-5 min.

/ 1 kg







Irish Breakfast Broken

 $/1 \,\mathrm{kg}$

With an annual per-capita consumption of nearly 3 kg, the Irish are still the European champions when it comes to drinking tea. They have a special preference for very strong blends, which may happily contain a good portion of local whiskey. Following this tradition, we are producing a special quality in our house, which only consists of the season's strongest broken teas. A deep dark infusion with a highly spicy and malty character — a definite must for each lover of such tea types and, of course, for all friends of the Green

Ingredients: black tea.



100° C





Caravan Blend

Organic black tea • DE-ÖKO-003

Ingredients: black tea*, smoke, *from organic cultivation.

This blend originates from the caravans which used to travel the Silk Road, bringing tea from China to Russia. The smoke from the bonfires was said to have spread to the sacks of tea stored close by. This scent became the unique characteristic of those caravan teas. Even though the selected teas of our version came here by sea, they must not fear comparison with the original. Finest, earth-spicy Yunnan teas were blended with sweetish-smoky Keemun and a dash of Lapsang Souchong, creating a full-bodied, very aromatic tea with a subtle note of smoke.



3-5 min.









Morning tea

You are looking for a stimulating but mild blend for your start into the day? You have found it in this fine composition of select spring

tea productions from the highlands of Darjeeling and Ceylon. Balanced and harmonious components make a golden-yellow, marvellous fragrant cup with pleasantly fresh and slightly flowery taste nuances, which will tease your senses. And that already for Ingredients: black tea.



tsp./1 l

/ 1 kg

/ 1 kg

22732



East Frisian Selected Broken Blend

22801 Although East Frisia is rather small and not very densely populated, this region in the northwest of Germany is top-ranking when

it comes to drinking tea with a per-capita consumption of 3 kg per year. Due to this large demand, each year large quantities of the finest teas, in particular from Assam, are shipped there to be processed into noble and sophisticated blends. The mostly **strong** and marvellously **malty** qualities are traditionally served with "Kluntje" (rock sugar) and a dash of cream. Ingredients: black tea.





Finest Broken (East Frisian quality) FBOP

Black tea Assam 22452A / 1 kg

Our East Frisian friends have always used this tea for their traditional "East Frisian Tea" with rock sugar and cream. A finely shaped and roughly broken tea with lots of light-coloured leaf tips. This classical tea with a malty and rich cup, dark infusion and a strong, malty and doughy note leaves no wishes unfulfilled. Ingredients: black tea.





East Frisian Leaf Blend

/ 1 kg

It is rumoured that East Frisian tea is grown locally. This is, of course, nonsense, since the prevailing climate and soil conditions make its cultivation impossible. However, in the meantime, East Frisian qualities have gained a popularity that goes far beyond the borders of Germany. We are very conscious of this tradition and only process the season's finest teas in the recipes. Our East Frisian Leaf Blend has many golden-brown leaf tips and a classical, strong and spicy taste. Ingredients: black tea.



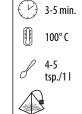


East Frisian Sunday Tea

Black tea blend 22939 / 1 kg

Selected Assam leaf teas with a striking pine needle-shaped leaf and many golden brown tips form the basis for this classical East Frisian type. Of a **medium-strong** and **aromatic** character, this blend develops a **temptingly** delicious and **sweetish** note through the portion of real vanilla pieces when brewed. We recommend adding some rock sugar and milk or cream, which even intensifies the taste. It is a real treat, not only on Sundays . .

Owing to the tense world market situation concerning vanilla prices, the quantity of vanilla pieces may be reduced and/or the catalogue price may be subject to change. Ingredients: black tea (90%), vanilla pieces.



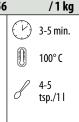


Russian Blend "Samovar Tea"

Black tea blend

Long before black tea was imported from China and until the end of the 17th century, people living at the time of the czars had been drinking "Smitten", a brew made with hot water, honey, and herbs. Today, tea is the most popular non-alcoholic drink in Russia. Our black tea blend, not to be confused with the Gruziya tea of former times, is based on an old Russian recipe and is perfectly suitable

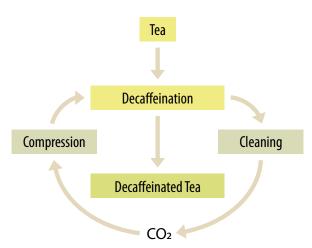
for being served from a samovar. A **highly aromatic** and, at the same time, soft tea with a very **light, smoky note**. Ingredients: black tea.





DECAFFEINATION

This tea is produced under the CO2 high-pressure decaffeination method, one of the most modern technologies existing so far. It is a cycle process as shown, whereby the caffeine is selectively removed from the extracted product. The suitable selection of processing conditions (i.e. pressure, temperature) leads to a very smooth and safe decaffeinated quality. Slight losses of raw material, a better flavour and full colour are the most significant details of a CO2-decaffeinated tea. Carbon dioxide is a natural part of the air and physically harmless. It protects from oxidation and prevents undesirable smells and tastes.





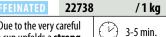


Decaffeinated TGF0P1

Black tea Assam

The base for this much appreciated decaffeinated Assam TGFOP1 was blended at the origin especially for us! Due to the very careful decaffeination procedure, we can still appreciate the dark brown, very well-worked leaf with golden tips. The cup unfolds a **strong**, **malty** aroma with a **hint of chocolate**.

Ingredients: decaffeinated black tea.



100°C





Broken (Breakfast Quality) decaffeinated

We have completed our range of decaffeinated teas by adding one more speciality. This Assam Broken blend presents an evenly worked grain and a few tips and is wonderfully completed by a high proportion of CTC tea. This tea develops an uncommonly expressive strong spicy flavour profile with malty pugges.

sive, **strong, spicy** flavour profile with **malty** nuances. Ingredients: decaffeinated black tea.



3-5 min.

/ 1 kg



/ 4-5 tsp./11



Decaffeinated TGFOP

Black tea Darjeeling

22736

/ 1 kg 3-5 min.

Here you have the proof: decaffeinated tea does not have to taste boring! This Darjeeling of highest quality still has its characteristic attributes after the decaffeination. Our Darjeeling TGFOP, with its medium-dark, fine leaf and its silvery tips convinces you with its mild taste and tender, aromatic bouquet. The light copper-coloured cup has a pleasant scent and is glowing. Ingredients: decaffeinated black tea.



100° C

4-5 tsp./11





Decaffeinated OP

Black tea Ceylon

22791 DECAFFEINATED We have selected this classic quality coming from the famous island, situated in the Golf of Bengal, for our decaffeinated Ceylon OP. With respect to our decaffeinated qualities, we put a lot of emphasis on being able to identify a high portion of taste and optic. The

leaf is anthracite-coloured, long and wiry, **mild** and yet **aromatic** in taste, with a copper-coloured cup. Ingredients: decaffeinated black tea.



3-5 min.

100° C

/ 1 kg





Orange decaffeinated • Orange Taste

Black tea blend • flavoured

22817

3-5 min.

A variety of the fine, decaffeinated tea for all lovers of this basis. It is characterised by a round, sweet orange flavour which is decorated with delicate orange blossoms.

Ingredients: decaffeinated black tea (90%), orange peel, flavouring, orange blossoms.



100° C





Sencha decaffeinated

Green tea China

/ 1 kg

When the production methods and "know-how" for the production of classical Japanese teas was transferred to China some years ago, the demand for decaffeinated Sencha soon followed suit. This decaffeinated China Sencha will satisfy the desires of any green tea lover. Well-structured leaf, lemon-yellow in the cup, with a **fruity, slightly tangy** character and a **mild** and **round** bouquet. Ingredients: decaffeinated green tea.



1-3 min.



tsp./11



Earl Grey decaffeinated • Bergamot Taste

Green tea blend China Sencha • flavoured

/ 1 kg 1-3 min.

Sir Albert Henry George Grey, Fourth Lord Grey and Canadian Governor General between 1904 and 1911, was an engaged and modern-minded statesman. Unfortunately, decaffeinated teas did not exist back then, but we are sure he would have liked our mild variation of the famous flavoured tea classic. Decaffeinated Sencha has been ennobled with a **natural, highly aromatic** bergamot flavouring of first quality. Ingredients: decaffeinated green tea (94%), orange peel, lemon peel, natural bergamot oil.

75-80° C

4-5 tsp./1 l



Children + Seniors decaffeinated • Strawberry Taste

Green tea China Sencha • flavoured

/ 1 kg 1-3 min.

There is hardly another fruit on this planet that is as popular among young and old as the strawberry. We are therefore, presenting our particular, decaffeinated, flavoured green tea variation. It is mild and, at the same time, intense taste is due to a natural strawberry flavouring, which shines when interacting with the soft tea basis. Ingredients: decaffeinated green tea, natural flavouring, freeze-dried strawberry pieces.



75-80° C



4-5 tsp./1 l

FLAVOURED BLACK TEA

At the end of the 1970s, the world discovered flavoured black tea; there was hardly anyone who didn't drink wild cherry or vanilla tea while trying to save the world from his or her candlelit living room.

Today, this product category has a completely different role. A finely adjusted base is combined with a huge variety of flavours and decorated with many pieces of fruits and blossoms. The sweet, fruity or intense flavours are mostly blended with mild China and strong, spicy Ceylon teas. The mild, gentle flavour compositions are supported by an elegant selection of mild bases. Thus, we gladly select a soft Oolong tea, a fine, soft Keemun tea, unique Pu-Erh or an aromatic, sweetish, earthy Yunnan tea as bases for our flavoured teas.





Acai Blueberry Boost • Blueberry-Acai Taste

Black tea blend • flavoured

21611 / 1 kg

How to get through the day with momentum - help is at hand: one or more cups of this blend of superfruits, like the native blueberry and the **exotic** acai berry with its unique flavour. **Spicy** ginger notes provide an additional, pleasant boost. Ingredients: black tea (51%), apple pieces, ginger pieces, flavouring, acai cubes (5%) (acai fruit, apple, apple juice concentrate, rice flour, acidifier: citric acid), beetroot, sweet blackberry leaves, mallow blossoms, freeze-dried blueberries. **Superfruit: acai, blueberry**





Aronia-Acai-Pear • Aronia-Acai-Pear Taste

Black tea blend • flavoured

21612 / 1 kg

Is it a bird? Is it a plane? No, it's the **Superfruits!** Whether at home, at work or just whenever, the Superfruits have come to save the day with super powers and super taste. The **exotic** acai berries get help from super Aronia berries, super apples and also from super pears. **Refreshingly fruity** and delicious in every situation.

3-5 min 100° C

Ingredients: black tea (51%), apple pieces, aronia berries (5%), pear pieces, flavouring, acai cubes (4%) (acai fruit, apple, apple juice concentrate, rice flour, acidifier: citric acid), sweet blackberry leaves, mountain everlasting, cornflowers, freeze-dried pear pieces.

Superfruit: acai

& 4-5 tsp./11



Time to breathe • Vanilla-Aniseed Taste

Black tea blend • flavoured

22566 / 1 kg

This tea is like inhaling fresh, clear morning air! A hint of sweetish **liquorice** and a **lively**, **refreshing** citrus flavour with a **creamy**, round vanilla note make this tea creation an **extraordinary** delicacy. The aromatic, slightly earthy base of Yunnan black tea, enriched by **exotic** ingredients such as lemon grass with its citrus smell, and the exquisite hazelnut brittle make this breather a wonderful moment!

100° C

Ingredients: black tea (50%), brittle pieces (sugar, hazelnuts, invert sugar), lemon grass, liquorice root, flavouring, freeze-dried whole blackberries, freeze-dried strawberry pieces.



3-5 min

/ 1 kg

3-5 min

100° C



Blood Orange • Blood Orange Taste

Black tea blend • flavoured

This mild China-Ceylon black tea blend will remind you of the colourful Caribbean thanks to the light-yellow orange peel and orange-red blazing safflower. This tea creation has been ennobled by the natural flavour of a **sweet**, **fresh** and **tangy** fruit from Italy. The typical red colour of the firm flesh of sun ripened blood oranges, which results from frosty nights shortly before harvesting, is the first thought that enters your mind with the first sip. The second thought is a warm summer evening in the South. There are no limits to your imagination while enjoying this refreshing, tangy, fruity drink!

Ingredients: black tea (92 %), orange peel, natural blood orange flavouring, safflower. Owing to shortages of safflower blossoms and

the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.

4-5 tsp./11

Bon Tea • Chocolate-Coconut Taste

Black tea blend • flavoured

White beaches, crystal clear water, the rustle of palm leaves, Caribbean music in the background, sun-tanned skin and a happy mood

. The pleasure of chocolate and coconuts would bring to perfection the picture of a good life, "le bon goût de la vie". To be brief, Bon Tea ... chocolate and coconut included! Enjoy this **tender**, **creamy** creation with, or even without, Caribbean music. Also served with

Ingredients: black tea (65%), chocolate chips (sugar, cocoa mass, cocoa powder, emulsifier: soy lecithin), white chocolate chips (sugar, cocoa butter, *milk powder*, dextrose, emulsifying agent: *soy lecithin*), cocoa nibs, coconut flakes, coconut chips, flavouring.



/ 1 kg

3-5 min

22027



Blackberry cubed plus Fig • Blackberry-Fig Taste

Black tea blend • flavoured 21669 / 1 kg

What sounds like a secret formula here is nothing less than a **fruity** black tea delicacy. In a Michelin-starred restaurant, you would find this flavour combination on the dessert menu as a "Trio of blackberries on fig compote". We have captured the flavour of fresh, juicy blackberries and seductively sweet fig notes on a mild black tea base comprising China and Rwanda teas. Whole blackberries, premium Georgian mountain blackberry leaves, as well as common blackberry leaves, complete our "Trio" here. Attractive, large, pink fig pieces and pink cornflower blossoms provide further delicate splashes of colour. An absolute must to be tried on ice! Ingredients: black tea (75 %), apple pieces, flavouring, mountain blackberry leaves, freeze-dried blackberries, freeze-dried fig pieces, blackberry leaves, cornflowers.



tsp./1 l



Butter Truffle • Butter Truffle Taste

22315 Black tea blend • flavoured / 1 kg

A tea creation for all "sweet teeth". Just like licking out a dish with freshly made, **creamy-sweet** butter cookie dough with hints of freshly grated orange peel \dots it must be scooped out to the last drop. Not even adults can say no to this indescribable taste. The unusual, colourful and abundant decoration of savoury and **spicy** ingredients makes your mouth water just by looking at it. A

Ingredients: black tea (77%), *pistachios*, cumin, sliced *almonds*, coriander, pink peppercorns, flavouring.

3-5 min 100° C 4-5

tsp./11



Chocolat • Chocolate Taste

Black tea blend • flavoured 22041 / 1 kg

The Mayans cultivated the cocoa plant around 600 A.D. The Aztecs named this cocoa drink mixed with cold water Xocolatl. According to the Mayans, the cocoa plant was of **divine** origin. Occasionally, the cocoa bean was even used as a form of payment and has kept its value until today. Rediscover the secret of the Mayans and experience our chocolate tea in its purest form. Ingredients: black tea (80 %), cocoa nibs, flavouring, white chocolate chips (sugar, cocoa butter, milk powder, dextrose, emulsifying agent: soy lecithin), vanilla pieces, coconut flakes. Owing to the tense world market situation concerning vanilla prices the quantitiy of vanilla pieces may be reduced and/or the catalogue price may be subject to change.





/ 1 kg



Crannyberry • Cranberry Taste

Black tea blend • flavoured

Black tea lovers are out for a celebration: the fresh, tangy temptation of cranberries has made friends with black tea! Tangy cranberries and **fruity, sweet** raspberries play together in perfect harmony: a dream of berries combined with the **tart, noble** aroma of

black tea. The typical taste of black tea supports the berry mixture and is at all times present. Ingredients: black tea (90 %), freeze-dried raspberry pieces, freeze-dried cranberry slices, flavouring. Superfruit: cranberry



22019





The Emperor's 7 Treasures • Peach Taste

Black tea blend with green tea • flavoured

Ever since the Middle Ages, the number seven has been the numeric symbol for perfection and completeness in the world; God created heaven and earth in seven days! Royal ingredients and their noble, blazing colours, enrich this select blend of finest black and green teas. The **full, fruity**, sweet flavours from a rich and colourful fruit basket, worthy of an emperor, offer a great perfection of taste. A simply divine blend with lots of admirers! Ingredients: black tea (52 %), green tea (44 %), flavouring, rose petals, sunflower blossoms.

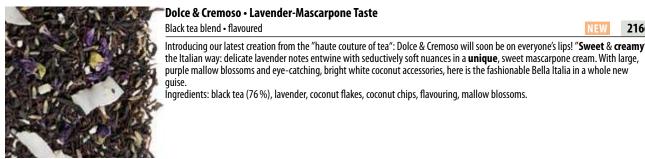


tsp./1 |









Dolce & Cremoso • Lavender-Mascarpone Taste

Black tea blend • flavoured

21664

3-5 min

/ 1 kg

100°C

tsp./1 l



Dark Chocolate • Dark Chocolate Taste

Black tea blend • flavoured

22255 / 1 kg

Here we have chosen a wonderfully balanced blend of finest black teas from Ceylon and China that puts a special focus on a stronger cup. Cocoa peel and coriander underline the slightly tart yet sweet chocolate flavours of cocoa and dark chocolate. A true temptation, which you should also try with a little bit of milk. Ingredients: black tea (65%), cocoa peel, cocoa nibs, coriander, flavouring.

3-5 min





Earl Grey • Bergamot Taste

Black tea • flavoured

22400

In 1833, Earl Grey, the Earl of Howick Hall, at that time British Prime Minister, suspended the price monopoly, which the East India Company had over the tea trade with China. The originally pure Chinese tea was lightly flavoured with fine bergamot oil. This citrus plant, which was provided by the Chinese, was intended to protect the tea from the taste of mould and tar, which could arise from the long voyage at sea to royal England. Thus this tea received its name, and, still today, Earl Grey is the embodiment of the finest Ingredients: black tea, natural bergamot flavour with other natural flavouring.





/ 1 kg







Earl Grey Blue Flower • Bergamot Taste

Black tea • flavoured

22401A

/1 kg

The popular, slightly spicy black tea was been enriched with natural flavours of fresh, citrusy, light bergamot fruits. Apart from the **noble** characteristic taste, the bright blue mallow blossoms give this popular English classic a touch of **royal** flair. Ingredients: black tea, mallow blossoms, natural bergamot flavour with other natural flavouring.







Earl Grey Cream • Bergamot-Cream Taste

Black tea • flavoured

This high-quality blend of Chinese and Ceylonese black teas and classic Yunnan complement one another, and the result is a perfect, full-bodied aromatic black tea base. The earthy character of the Yunnan, combined with the slightly creamy flavour forms a harmonious basis for the popular, fruity, bergamot hot drink. The fan base of this smoothly tangy hot drink is continuously



/ 1 kg

100°C

tsp./11

Ingredients: black tea, flavouring.



Earl Grey Excelsior • Bergamot Taste

Black tea • flavoured

/ 1 kg

Probably the best-known flavour for tea is produced from citrus fruits similar to oranges, which come from mystical southern regions. This aroma is presented here in a particular manner: a select base of **finest** Yunnan, which gives the blend a **slightly** earthy touch, a nuance of mellow Keemun and a Ceylon, which complements the teas with its fullness. The extraordinary black tea blend with a certain "**body**" and the English style classic makes hearts beat faster, and not only those of Earl Grey fans! A brilliant English blend.



3-5 min 100° C

tsp./11

Ingredients: black tea, flavouring.





Earl Grey Premium • Bergamot Taste

Black tea • flavoured

We have different types of the very popular Earl Grey tea in our assortment. Each tea is highly aromatic. This one however is a very special one. The **excellent** base of **finely spicy** Ceylon, with its wiry and regular leaf, and elegant Yunnan is already perfect. It thus requires an **exceptional** flavour. We found the perfect bergamot oils in Italy. Every Earl Grey friend will be convinced by this delicious top-class Earl Grey with the typical **lemon note**. Ingredients: black tea, natural bergamot oil.



3-5 min

/ 1 kg



100° C





Earl Grey Superior • Bergamot Taste

Black tea • flavoured

Lovers of soft, floral Darjeelings now also find an aromatic highlight. The highly popular bergamot aroma lends the fine classic

tovers of **SOT**, **noral** Darjeelings now also find an aromatic nighting the highly popular begainst aroma femals the **fine** classic from India an **exquisite** freshness. Enriched accordingly, the traditional Darjeeling from the second flush is not only an extraordinary taste experience for the "Earl". This creation, blending those two high-quality and beloved components, truly deserves the name "Superior"! Ingredients: black tea, natural flavouring.



3-5 min

/ 1 kg



/ 4-5 tsp./11



A taste of Italy • Almond-Lemon-Panna Cotta Taste

Black tea blend • flavoured

A taste of Italy, yum! Italian delicacies are high on the list of the most popular desserts in the world. Creamy panna cotta with

toasted almond slices, grated lemon zest and a squeeze of lemon juice are part of the secret recipe here, and we're happy to share it with you. Yoghurt and lemon granules punctuate the delicate amaretto and citrus notes with **soft creamy** and **fresh** nuances, while large lemon peel and yellow mountain everlasting anticipate summer. Buon appetito! Ingredients: black tea (51 %), pineapple cubes (pineapple, sugar, acidifier citric acid), apple pieces, flavouring, sliced **almonds**, lemon peel, freeze-dried lemon peel, **almond pieces**, freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), freeze-dried yoghurt granules (skimmed milk yoghurt, sugar, maltodextrin, modified starch, acidifying agent: citric acid), mountain everlasting, white cornflower blossoms.



3-5 min

/ 1 kg



4-5





Strawberry Chocolate Espresso • Strawberry-Chocolate-Coffee Taste

Perfectly balanced and harmoniously in unison! Delicious cocoa peel, strawberry pieces and coffee beans are masterfully bedded

on black tea. The taste of **fruity** strawberries, **subtly aromatic** coffee and **rich** cream combines excellently with the black tea. You must try this very successful and **original** creation.

Ingredients: black tea (70%), cocoa peel (20%), roasted coffee beans, flavouring (celery seed oil), freeze-dried strawberry pieces.



21532

100° C







Fresh Berries • Raspberry-Blueberry Taste

Black tea blend • flavoured

Black tea blend • flavoured

Fields full of grown berries as far as the eye can see — and in the middle there is us, gathering the best berries in a basket, nibbling on the fruits with pleasure. **Refreshing** red strawberries, black currants and bright pink **sun-kissed** raspberries, are just waiting to be enjoyed. In addition, the taste of **freshly-picked** blueberries rounds off our creation. Try it as an iced tea as well. Ingredients: black tea (94%), natural flavouring, freeze-dried strawberry pieces, freeze-dried raspberry pieces, freeze-dried redcur-

3-5 min

/ 1 kg

100° C

/ 4-5 tsp./1 l



Gojiberry • Gojiberry-Pomegranate Taste

Black tea blend • flavoured
In the land of the (extinct) volcanoes Turfan, Tianshan, Kunlun, Keluo and many, many more, we have found lava-red gold! Do you

In the land of the (extinct) volcanoes Turfan, Tianshan, Kunlun, Keluo and many, many more, we have found lava-red gold! Do you have an idea yet where we are? Correct, in China! Our black tea blend is allowed to glow — it carries a very special, orange and red coloured dress, richly decorated with shining gojiberries and golden rosebuds. "Gun Salutes" of Gunpowder and the flavour combination of **noble** goji, **tangy** pomegranate and **ripe** orange make this creation a firework in taste! Ingredients: black tea (71%), orange peel, gojiberries, flavouring, carrot flakes, yellow rosebuds, safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.

Superfruit: gojiberry



/ 1 kg

22142



3-5 min



Pomegranate Cranberry • Pomegranate-Cranberry Taste

Black tea blend • flavoured 22044 Since when does the mysterious pomegranate exist? In the books of the bible as well as in Greek mythology, the myths of ancient

Egypt and the legends of medieval times, this fruit was used as a term and symbol for sovereignty, beauty, power, freedom and community. Even today, the pomegranate fascinates with many new facets and results, casting a spell on many new fans and even on modern science. We have combined the **unique** flavour with the fruity taste of the **popular** cranberry. Colourful cranberry slices and peony petals complete this perfect harmony.

Ingredients: black tea (93%), flavouring, freeze-dried cranberry slices, freeze-dried raspberry pieces, pomegranate arils, peony

Superfruit: cranberry, pomegranate

Black tea blend • flavoured





Rasperry Cherry Cranberry • Raspberry-Cherry-Cranberry Taste

Ingredients: black tea, flavouring, sunflower blossoms, mallow blossoms.

Imagine you're wafting through a fairyland and everything smells heavenly sweet and fruity. That's exactly what our beautifully balanced blend with delicious **berry** notes and a hint of cream tastes like. This creation also boasts a stunning appearance. Next to

pink flowers, enchanted unicorns embellish and adorn the tea. Discover magic in a cup of tea and be enchanted İngredients: black tea (87 %), pink rosebuds, sugar unicorns (sugar, rice flour, vegetable oils and fats (rapeseed, rapeseed (whole hydrogenated)), potato starch, colouring foodstuff (concentrated sweet potato, apple, radish, cherry), colouring agent: anthocyanins, flavouring), flavouring, freeze-dried raspberry pieces, mallow blossoms.



21668

22593

22681

3-5 min





Heavenly Tea • Peach-Apricot Taste

Black tea • flavoured

This extraordinary blend provides heavenly enjoyment! The **mild, smoky** and **full-bodied** China-Ceylon blend unites harmoniously with the strong and fruity flavour of peaches and apricots. Nuances of red berries perfected by a hint of creamy vanilla top this blend. This round and balanced tea creation, which has been ennobled by the colours of the blazing sun and the sky, is a heavenly pleasure not only for little angels. A permanent hit in our assortment.



3-5 min

/ 1 kg



tsp./11



Irish Morning • Rum-Cream Taste

Black tea blend • flavoured

Not only for the early risers on this green island! A **strong** black tea with the **intense** taste of a decent lacing of rum really puts you in a jolly mood. The soft, **sweet cream** flavour cannot be missed in this classic, since it perfectly **rounds off** the taste experience. The special, abundant decoration of this black tea leaves nothing to be desired. The colour combination of the Irish national flag of white coconut shreds, green wild strawberry leaves and reddish orange safflower will always remind you of the origins of this

Ingredients: black tea (90%), coconut flakes, wild strawberry leaves, flavouring, safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.



3-5 min

/ 1 kg



4-5 tsp./1 l



Caramel • Caramel Taste

Black tea blend • flavoured

Black tea • flavoured 22439 / 1 kg Only few desserts are as well known as the sweet Crème Caramel dessert. Hardly anybody remembers how it was prepared at home

and what a wonderful smell it spread through the kitchen. It is a pity that this well-known recipe with caramelised sugar, fresh eggs and a hint of real vanilla has been forgotten. Our tea creation fulfils the highest expectations with its tempting creamy caramel pieces and the **sweet**, **full** caramel flavour with an unforgettable vanilla note. ingredients: black tea, flavouring, cream-caramel pieces (sweetened condensed skimmed *milk*, sugar, glucose syrup, butter fat,

wetting agent: sorbitol, emulsifying agent: mono- and diglyceride of edible fatty acids).



3-5 min







Caramel Cream • Caramel-Cream Taste

For all sweet teeth among us! Sweet brittle pieces, chocolaty cocoa, and heavenly vanilla pieces are all very tempting. The incomparable composition of sweet, creamy and slightly spicy flavours on the sweet and harmonious China-Ceylon base reminds of the popular, freshly made French dessert, Crème Caramel, with a scoop of freshly whipped, sweet cream. An amazing taste variety,

which makes your mouth water! Ingredients: black tea (81%), brittle pieces (sugar, hazelnuts, invert sugar), cocoa nibs, flavouring, vanilla pieces. Owing to the tense world market situation concerning vanilla prices the quantity of vanilla pieces may be reduced and/or the catalogue price may be subject to change. Variant without vanilla prices: 21301

22299

3-5 min 100° C





Key Lime Pie • Lime-Cream Taste

We have brought one of the world's most popular desserts to our black tea base: the delightfully delicious taste of Key Lime Pie. A biscuit crust filled with **creamy** lime custard. Not just any lime either, but the "Key Lime", the small, **intensely flavoured** lime from the Florida Keys and Mexico, rounded off with creamy, sweet pie notes. Refreshing lemon grass, lemon peel and candied citrus

cubes round off this creation perfectly. Anyone for seconds? Ingredients: black tea (54%), pomelo cubes (pomelo peel, sugar, acidifier: citric acid), lemon grass, apple pieces, flavouring, lemon



/ 1 kg

/ 1 kg

/ 1 kg

3-5 min

100° C

21601

22402



Lemon • Lemon Taste Black tea blend • flavoured

Grown in many countries with a tropical climate, lemons have been endowed with a juice, which is rich in sugar and acid, and have a high culinary value. A good tea assortment is enriched by this flavoured tea. The refreshing, sour flavour harmonises especially

well with our **mild** black tea blend, which is decorated in a simple but striking way with bright lemon peel. On hot summer days, this black tea is the perfect refreshment, and during the cold months a **sweet** and **sour** encouragement, which makes the sun shine in your heart.

Ingredients: black tea (94%), lemon peel, natural lemon flavouring with other natural flavours.





Mango • Mango Taste

Superfruit: mango

Black tea blend • flavoured 22504 The mango is known worldwide for its **incomparable** taste and is one of the most popular **tropical** fruits here. In India, a remar-

kable spice is won from the still unripe fruits, whereas in the Western world mangos are used for desserts, cocktails or ice cream. The delicious flavour of the tropical fruit on the mild, spicy China-Ceylon blend, enriched with sweet, candied mango cubes and bright yellow sunflower blossoms makes this tea an exotic experience! Íngredients: black tea (93 %), mango cubes (mango, sugar, acidifier: citric acid), flavouring, sunflower blossoms.





Orange with peel • Orange Taste

22404 Black tea blend • flavoured

Freshly squeezed juice from the most common citrus fruit directly from the juicer promises a perfect start into your day. In order to transfer the **delicious** taste of this fruit, we have created a black tea blend on which the taste of the popular orange can ideally unfold. The wafer-thin peel, which can also be used to flavour many foods, is included in our **lively, fresh** tea creation. Drink the sunshine into your day

Ingredients: black tea (94%), orange peel (6%), natural flavouring.





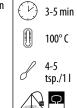
Orange Cookies • Orange Cookies Taste

Black tea blend • flavoured

Black tea blend • flavoured

This flavoured black tea is a perfect companion not only in the Christmas season. Its characteristic is its spiciness: a generous portion of sweet apple pieces masterfully rounds off **sweet** cinnamon bits, **spicy** coriander, cardamom, cloves and hot, **fruity** pepper. The

scents of **juicy** oranges and **delicate** cream complete this unique taste experience. Ingredients: black tea (47 %), apple pieces, cinnamon pieces, coriander, flavouring, cardamom (whole), orange slices, pink peppercorns, cloves.



/ 1 kg

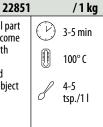
22520



Oriental Spice Blend • Orange-Cinnamon Taste

In the Middle Ages, spices such as pepper were a valuable means of payment. In addition, cinnamon and ginger are an integral part of our life, and of local and Oriental cuisine! The mysterious world of the Orient, Aladdin and his magic lamp and exotic smells come to mind when looking at this precious, oriental tea decoration. The **aromatic**, slightly smoky China-Ceylon blend ennobled with Indian spices and rounded off with natural orange flavouring and a creamy vanilla taste enchants everyone!

Ingredients: black tea (84%), orange peel, cinnamon pieces, ginger pieces, flavouring, vanilla pieces. Owing to the tense world market situation concerning vanilla prices the quantitiy of vanilla pieces may be reduced and/or the catalogue price may be subject to change.



/ 1 kg

3-5 min



Pearl of the Night • Jackfruit-Almond Taste

Black/green tea blend • flavoured

22209 This **fruity** creation will impress you with its unusual spicy influences. Notes of exotic fruits and **creamy**, soft almonds endow this black and green tea blend from China and Ceylon with an **exotic, oriental** taste experience, and orange peel and various blossoms

reflect this in its appearance. Ingredients: black tea (55 %), green tea (30 %), orange peel, flavouring, rose petals, safflower, marigold blossoms. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other





Peach Cream • Peach-Cream Taste

Black tea • flavoured

moment in these hectic times.

A full, spicy, soft Ceylon tea decorated with the lively colours of many blossoms. The deep, scintillating blue of cornflower blossoms, the tempting red of the rose blossoms and the bright yellow of the sunflowers promise a sunny disposition. This aroma is composed of the most exotic, juicy fruits in the world and a hint of sweet cream makes your thoughts wander, letting you enjoy a perfect

Ingredients: black tea, flavouring, sunflower blossoms, rose petals, cornflower blossoms, safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.



22688

21013

22994



Pistachio Truffle • Pistachio-Truffle Taste

Black tea blend • flavoured

Our well known and popular, **expressive** black tea has received a new look. This very indulging composition tickles our taste buds with the flavour of **nutty** pistachios and **sweet**, chocolaty truffle. We have fallen in love with this noble praline! Ingredients: black tea (89%), pistachios, flavouring, safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.



3-5 min

/ 1 kg





Pu-Erh Lime • Lime Taste Black tea blend • flavoured

The strong black tea is refined by a **fresh** lime flavour. Decorative orange slices and lemon peel underline this refreshing character. Ingredients: black tea Pu Erh (82%), lemon peel, orange slices, flavouring.

/1 kg3-5 min

100° C

tsp./11



Pu-Erh 1001 Pistachios • Pistachio Taste

Black tea blend • flavoured 21093 This **strongly spicy** and **earthy** tea blend has found a perfect partner in the wonderfully nutty pistachio. Bright peony petals

ennoble the optic and the crunchy pistachios put an oriental fairytale-touch to this creation Ingredients: black tea Pu Erh (93%), *pistachios*, flavouring, peony petals.



3-5 min

100° C

 $/1 \,\mathrm{kg}$







Salty Caramel • Caramel-Salt Taste

Meltingly smooth caramel enriched with a hint of salt: simply heavenly! For a long time we pondered on how to get the perfect taste experience in the cup and decided to use fine African Pearl salt. The snow white salt spheres can be dosed individually — tiny pearls with a big impact! A generous helping of cream-caramel pieces, almond and brittle pieces round off our noble creation. ingredients: black tea (60%), cream-caramel pieces (sweetened condensed skimmed milk, sugar, glucose syrup, butter fat, wetting agent: sorbitol, emulsifying agent: mono- and diglyceride of edible fatty acids), almond pieces, brittle pieces (sugar, hazelnuts, invert sugar), salt pearls (5%), flavouring.

Trend ingredient: pearl salt

Black tea blend • flavoured



3-5 min







Salted Liquorice • Liquorice Taste

Black tea blend • flavoured

Black tea blend • flavoured

21613 When it comes to liguorice, you can observe a definite north-south trend: the further south you go, the less liguorice is consumed. But perhaps this tea will help to bridge the gap with the unique, **sweet** taste of the black gold made from liquorice extract and combined with various aniseed notes. Scandinavia and the Netherlands have shown us how popular salt liquorice is, and once again our large salt pearls give us the opportunity to enjoy this tea individually, with more or less **salt**, as desired. It's worth a try! Ingredients: black tea (65%), aniseed, liquorice root, whole star aniseed, salt pearls (5%), flavouring.



3-5 min

/ 1 kg



100° C





Chocolate/Cream/Truffles • Chocolate-Cream-Truffle Taste

A composition that tastes as good as its name suggests. The flavor of melted, creamy-sweet chocolate, with a splash of freshly whipped cream and a light and airy sponge cake, from which the dark, creamy truffle mixture emerges, unfolds on a mild black tea. This tea creation makes every sweet tooth forget about the creamy desserts in the refrigerator and the **noble** chocolates on the

Ingredients: black tea (91%), cocoa nibs, coconut flakes, chocolate chips (sugar, ground cocoa beans with cocoa butter, powdered cocoa, emulsifying agent: *soy lecithin*), flavouring.



22405

3-5 min

/ 1 kg

/ 1 kg

3-5 min

100° C



100° C





Blueberry/Raspberry/Cocoa • Blueberry-Raspberry-Cocoa Taste

Black tea blend • flavoured 21204 Hygge is the trendy word from Denmark and implies cosiness. Cosy, cuddly and relaxed and to top it all, a cup of wonderfully scented,

hot tea. This is what a perfectly hygge day looks like. Moreover, it's just not any tea, it has to be a particular creation that brings about Scandinavian daydreams. And this is it: an **intensely fruity** combination of forest fruits on a **mild** China-Ceylon black tea base, just like the Scandinavians love it, coupled with a **creamy** cocoa note and an idea of cinnamon. Simply hygge. Ingredients: black tea (62%), cocoa peel (20%), broken cocoa bits (5%), flavouring, freeze-dried raspberry pieces, cinnamon rods, cinnamon pieces, sweet blackberry leaves, mountain blueberry leaves, freeze-dried whole blueberries, freeze-dried cranberry slices, freeze-dried whole raspberries.







South Sea Magic • Mango-Passion Fruit Taste

Superfruit: blueberry, cranberry

Black tea • flavoured

22302 The South Sea — home of many exotic, bright fruits and scents. This extraordinary composition captures the magic of the faraway,

dreamlike, sunny places of this world, which are the origin of our dreams. The blazing colours of the added blossoms and the sweet fruit pieces remind you of the colourful tropics, and the taste of **refreshing** mango, passion fruit and papaya is like taking a trip from our hectic day into warmer places. An irresistible taste experience! Ingredients: black tea, flavouring, rose petals, sunflower blossoms, cornflower blossoms.



100° C

/ 1 kg

/ 1 kg





Sweet Marzipan • Marzipan Taste

Black tea blend • flavoured

In the Middle Ages, the so-called Angels' Bread was reserved for the rich, who ate it as an **exquisite** dessert. The lower classes were only introduced to marzipan at the beginning of the 20th Century, when the first marzipan factory was established. The incomparably **superior** flavour of this delicious sweet mass, made of ground almonds, sugar, rose water and selected spices, ideally unites with the aromatic black tea. A treat, not only for Marzipan fans.

Ingredients: black tea (84%), almond pieces, chocolate chips (sugar, ground cocoa beans with cocoa butter, powdered cocoa, emulsifying agent: soy lecithin), flavouring, pink peppercorns.



22472



Touchdown • Passion Fruit-Pomegranate-Apricot Taste

Touchdown is not only the winning score in American football, we have drawn inspiration from the homonymous popular cocktail. The **finest** apricot notes, **exotic** passion fruit flavour, a dash of sweet grenadine and a splash of **refreshing** lemon kick off the summer friendly game here. Large, bright, freeze-dried rosehip pieces, golden passion fruit granules and red sour cherries provide

Ingredients: black tea (69%), apple pieces, peach pieces (peach, rice flour), flavouring, lemon peel, beetroot, pomegranate arils, freeze-dried rose hip pieces, passionfruit flakes (concentrated passionfruit juice, corn starch).

Superfruit: pomegranate



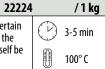


Vanilla Supremo • Vanilla Taste

Black tea • flavoured

The basis for this tea is a selected leaf blend of aromatic, spicy, golden-tipped Assam and a harmonious soft Ceylon with a certain depth. This high-grade blend is not only ennobled by the **soft** and **tender** flavour of the popular Bourbon vanilla, but also by the precious, **slightly spicy** vanilla pieces. This top-class tea creation speaks for itself and deserves the name "supreme". Let yourself be convinced, it is definitely worthwhile!

Ingredients: black tea, flavouring, vanilla pieces. Owing to the tense world market situation concerning vanilla prices the quantity of vanilla pieces may be reduced and/or the catalogue price may be subject to change. Variant without vanilla prices: 21302





/ 1 kg

3-5 min

100°C



Vanilla with Vanilla Pieces • Vanilla Taste

Black tea • flavoured

22421 Vanilla is considered the queen of all spices. The Aztecs used to season their famous chocolate drink with vanilla. The vanilla pod is the fruit of an orchid species, which has its home in Mexico. The hand-pollinated blossoms produce ripe fruit after eight months,

and are then treated in a complicated fermentation process. The pods change colour and develop their **full** aroma. The **exquisite**, intense and very popular taste of vanilla harmonises marvellously with our black tea blend. Ingredients: black tea, flavouring, vanilla pieces (0,5%). Owing to the tense world market situation concerning vanilla prices the quantitiy of vanilla pieces may be reduced and/or the catalogue price may be subject to change.







Forest Fruit • Strawberry Taste

Black tea blend • flavoured

In midsummer the scarlet, dark-red, dark-blue and violet fruits gleam on sunny forest edges and slopes all the way from valleys to mountain regions. In terms of aroma and taste, forest fruits are unsurpassable compared to fruits from the garden. Tasting this black tea blend makes you think of a basket full of ripe berries, plucked at sunrise on a warm summer day. The rich berry decoration leaves no unfulfilled wishes.

Ingredients: black tea (92%), flavouring, elderberries, freeze-dried whole blackberries, raspberry leaves, freeze-dried raspberry



22528

22430



/ 1 kg





Wild Cherry • Wild Cherry Taste

Black tea • flavoured

Fresh, dark red, firm cherries plucked from the tree ... this is how this delicious fruit should be enjoyed. The full China-Ceylon black tea blend, flavoured with the **intensely fruity** and **sour**, wild cherry flavour provides a very **authentic** taste experience. Freezedried dark-red sour cherry pieces serve as delicate decoration and complete the perfect picture. A real delight for every cherry fan! Ingredients: black tea, freeze-dried sour cherry pieces, flavouring





/ 1 kg







Magic Moon • Strawberry Taste

Black/green tea blend • flavoured

This extraordinary blend of black tea with a portion of green tea enjoys great popularity. This tea is not only strikingly decorated, the selected ingredients unite to create a completely new taste experience: the sweet papaya interacts harmoniously with the fine tartness of the intensely red, rose hip peel. Lightly flavoured with the full, fruity flavours of select, high quality, exotic but also popular domestic fruits — a unique taste sensation. Simply magical! Ingredients: black tea (57 %), green tea (20 %), papaya cubes (papaya, sugar), rose hip peel, flavouring, sunflower blossoms, rose



2-3 min

/ 1 kg







Cinnamon • Cinnamon Taste

Black tea blend • flavoured

An old time classic, which just must be part of any standard, and of course, any Christmas assortment. The strong China Ceylon

blend, enriched with Ceylon and Madagascar cinnamon pieces receives its perfectly balanced taste through our expressive cinnamon flavour. Quite simple but perfect. Ingredients: black tea (90%), cinnamon pieces, flavouring.



22413

3-5 min

/ 1 kg



100° C







PREMIUM

BLACK, GREEN, HALF-FERMENTED & WHITE TEA

Do you expect only the best of the best? Absolute highlights? In that case, you have reached your destination!

Here, you will find specially selected rarities, which will impress you with their uniqueness and taste. These teas cannot be compared to their more common counterparts due to their particular characteristics. Not yet convinced?

Then please do try them! Let our Sunny Passion be yours as well!



Black Sencha Fruits & Roses • Almond-Vanilla Taste

Organic black tea blend • DE-ÖKO-003 • flavoured

Make contact with nature! A **subtly** flavoured organic creation that highlights our **mild** Black Sencha. Elderberries and buchu leaves provide a fruity touch, lemongrass and organic citrus oils cater for a **light freshness** and liquorice roots ensure the perfect **sweet**ness and fusion with the earth. A hint of apricot kernel spice flavouring and organic bourbon vanilla extract coupled with rosebuds

invites you to pause for a moment and seek harmony with nature. Ingredients: black tea* (56%), elderberries*, orange peel*, lemon grass*, Buchu leaves*, liquorice roots*, rosebuds* (4%), freezedried sour cherry pieces*, freeze-dried red currants*, natural spice almond flavoring, natural bourbon vanilla extract*, lemon oil*, orange oil*. *from organic cultivation.

Highlight: Black Sencha



3-5 min 100° C





Black Sencha Ginger Orange • Ginger-Orange Taste

Organic black tea blend • DE-ÖKO-003 • flavoured

This Black Sencha gem with its sunny look and **juicy** zest is another highlight of our organic assortment. Radiant orange wedges and large marigolds illuminate this creation. Organic bergamot and orange oils, combined with ginger pieces and the finest organic ginger oil, provide a balanced, pleasantly fruity and subtly spicy taste experience.

Ingredients: black tea* (58 %), apple pieces*, ginger bits*, orange slices*, marigold blossoms*, orange oil*, bergamot oil*, ginger oil*. *from organic cultivation.

Highlight: Black Sencha



21537

21535

3-5 min







Black Sencha Sweet Fig • Fig Taste

Black/green tea blend • flavoured

An outstanding creation with an excellent base consisting of black and green tea. The highlight by far is the large portion of our black China Sencha which is **unique** in its optic as well as in its taste. Large fig quarters amidst bright blue cornflower blossoms are a thrilling sight. The flavour of this **delicate** tea enchants us with notes of **sweet** figs and lets us pause to enjoy the moment. Ingredients: black tea (56%) Black Sencha, apple pieces, black tea (10%), freeze-dried fig pieces, green tea (5%) Sencha, flavouring,

cornflower blossoms. Highlight: Black Sencha

3-5 min

/ 1 kg



tsp./1 l



Flower of Asia • Mango Taste

Half-fermented tea/green tea • flavoured

/ 1 kg 2-3 min

On the one hand, this exclusive, flavoured Oolong tea will strike you with the soft, **spicy** cup of the well-known Oolong tea and, on the other hand, with the intense, **flowery, soft** note of the lychee tea. This **scented** creation is rounded off pleasantly with the fresh flavours of ripe passion fruits and apples, and sweetly decorated with pink rosebuds and bright Roman camomile. Ingredients: half-fermented tea (65 %), green tea (30 %), flavouring, rosebuds, Roman camomile. Highlight: Grüner Tee Chun Mee, Green Lychee Tea





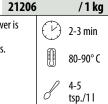


Elderflower • Elder-Citrus Taste

Half-fermented tea blend • flavoured

The harmony between our very **aromatic**, Chinese Oolong Ti Kuan Yin and the **delicate**, characteristic notes of the elderflower is simply perfect. This composition gets a further twist from the sweet, yet tangy nuances of citrus fruits.

Ingredients: half-fermented tea (58%), apple pieces, apple cubes, natural flavouring, heather blossoms, cornflower blossoms. Highlight: Half-fermented Tea Ti Kuan Yin





Maple-Walnut • Maple Taste

Half-fermented tea Oolong • flavoured

When the first snow melts in the woods of Canada and the roots of the maple tree start taking up water, liquid springtime begins. The Indians already discovered the sweet juice, the gold of Canada. Combined with **fine** walnuts and the **flowery** Oolong tea, the sweetish maple flavour unfolds to its fullest. This composition promises exceptional indulgence!

Ingredients: half-fermented tea (82 %), walnuts, brittle pieces (sugar, hazelnuts, invert sugar), almond pieces, flavouring.

Highlight: Half-fermented Tea Oolong



22996

2-3 min

80-90° C

/ 1 kg





Oolong Think Pink • Raspberry-Rose Taste

Half-fermented tea Blend • flavoured

Tangy, juicy raspberries encounter delicate blossoms, whose fragrant notes are highlighted by our flowery Oolong. Rose petals and pink cornflowers perfect the creation. Think pink of course — you can even leave your rose-tinted glasses aside!

Ingredients: half-fermented tea (91%), natural flavouring, rosebuds, rose petals, freeze-dried whole raspberries, cornflower Highlight: Half-fermented Tea Oolong

2-3 min

/ 1 kg

80-90° C

tsp./1 l



Orange Oolong • Orange Taste

Half-fermented tea • flavoured

This Oolong tea offers you a very special taste experience. It is a half-fermented tea, which, using a sophisticated method, is only fermented at the edges of the fresh tea leaves. With its long, slightly curly leaf, this tea is really impressive and will enchant you with its **soft, flowery** aroma, which brings **ripe** peaches to mind. This is the perfect liaison between soft Oolong tea and the **fruity**,

lively, natural orange flavour. Ingredients: half-fermented tea, orange blossoms, natural flavouring. Owing to shortages of orange blossoms and the resulting limited supply, the amount of orange blossoms may be reduced and/or replaced with other ingredients.

Highlight: Half-fermented Tea Oolong



PREMIUM

PREMIUM

2-3 min

/ 1 kg

80-90°C

tsp./1 l



Elegance • Vanilla-Jasmine Taste

Green/white tea blend • flavoured

Flavours of fruity, sweet cream and a tasty portion of berries are enveloped delicately by a hint of flowers. A delicious lightness of true elegance is what we have achieved with this premium blend. The leaf appears very "chic" with fine Silver Needles and Jasmine blossoms add a **charming** chic. Strawberry slices complete the picture with a pretty touch of colour. Ingredients: green tea (89%) Sencha, flavouring, jasmine blossoms, freeze-dried strawberry slices, white tea (3%) Yunnan.

Highlight: White Tea Yunnan



22112

2-3 min



75-80° C

/ 1 kg

/ 1 kg

2-3 min

75-80° C

tsp./11



Angel's Kiss • Passion Fruit Taste

Green/White tea blend • flavoured

You must see and enjoy this heavenly tea. The **light** blend of **high-quality** green teas provides a **fantastic, flowery** basis, which is unique in appearance. The flavours of passion fruit, pineapple and strawberry form a perfect symbiosis with the base. The fruit pieces and blossoms add to the attraction. A tea made for angels.

Ingredients: green tea (56%) Sencha, Lung Ching (20%), white tea (10%) Pai Mu Tan, papaya cubes (papaya, sugar), pineapple cubes (pineapple, sugar, acidifier citric acid), flavouring, rose petals, freeze-dried strawberry pieces. Highlight: Green Tea Lung Ching, White Tea Pai Mu Tan









Spring Beginnings • Strawberry-Pineapple Taste

Green/white tea blend • flavoured

PREMIU

150

/ 1 kg 2-3 min

This harmonious premium blend of green and white teas offers you a hint of spring all year round. The lively, yellow colours of the ingredients remind us of the first warm rays of sun. The palate is teased by a **fruity**, **lively** aroma composition that makes this tea blend a real speciality. The combination of the different fruits flatters the **smooth**, **fresh** taste of the tea. Ingredients: green tea (69%) Sencha, white tea (16%) Pai Mu Tan, flavouring, mango flakes, pineapple flakes, orange slices,

M

75-80° C

marigold blossoms, freeze-dried strawberry slices. Superfruit: mango • Highlight: White Tea Pai Mu Tan

/ 4-5 tsp./11



Pomegranate/Dragon Fruit • Pomegranate-Dragon Fruit Taste

Green/white tea blend • flavoured

PREMIUN

22042

a a:

/ 1 kg

Was the Tree of Life in the Garden of Eden a pomegranate tree? Until this day, the pomegranate is considered a symbol of immortality and sensibility. Combined with the **exotic** dragonfruit and a touch of **fragrant** vanilla a **paradisiacal** taste experience is formed. The unique blend of strong Sencha, select Kukicha and finest Pai Mu Tan ensures that this truly is a **premium quality**. Let yourself be seduced.

2-3 min 75-80° C

Ingredients: green tea (74%) Sencha, Kukicha, purple dragonfruit cubes (dragonfruit, rice flour), flavouring, white tea (5%) Pai Mu Tan, Iemon grass, freeze-dried kiwi pieces, freeze-dried raspberry pieces, pomegranate arils.

/ 4-5

Superfruit: dragonfruit, pomegranate • Highlight: Green Tea Kukicha, White Tea Pai Mu Tan

4-5 tsp./11



Autumn Walk • Orange-Mango Taste

Green/white tea blend • flavoured

PREMIUM

2167

/ 1 kg

The **golden** hour gives the world a golden glow just before sunset. Everything seems pleasantly **soft** and quiet. So does our autumn walk. Selected premium teas (Gunpowder, Chun Mee and Pai Mu Tan) combined with our mild Sencha base form the perfect foundation for this harmonious blend. Enhanced with golden orange ingredients such as safflower and our freeze-dried rosehips, this tea is a real eye-catcher. **Exotic fruity** flavours round off this creation perfectly. So, what are we waiting for? The next autumn walk is just around the corner.

2-3 min 75-80° C

Ingredients: green tea (20%) Sencha, China Gunpowder (20%), green tea (20%) Chun Mee, carrot flakes, papaya cubes (papaya, sugar), white tea (8%) Pai Mu Tan, flavouring, pomelo cubes (pomelo peel, sugar, acidifier: citric acid), marigold blossoms, safflower, freeze-dried rose hip pieces. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.

tsp./11

Highlight: Grüner Tee Chun Mee, White Tea Pai Mu Tan



DDEMM

21619

/ 1 kg



Raspberry-Cherry with Kombucha • Raspberry-Cherry Taste

Green/white tea blend • flavoured

Lemonades based on kombucha mushroom extract are an essential feature in trendy neighbourhoods. Taking its cue from this trend, this creation was developed using high-quality white and green tea. Aromas of **sweet** raspberries and **sour** cherries mingle with the

pleasantly **fresh** taste of kombucha and are harmoniously enhanced by a hint of mountain thyme. Ingredients: apple pieces, green tea (30%), white tea (25%), flavouring, sour cherries, moutain thyme, freeze-dried raspberries, Kombucha powder (1%) (maltodextrin, green tea, herb blend, cane sugar, water), rose petals, freeze-dried sour cherry pieces, freeze-dried raspberry pieces. Owing to shortages of moutain thyme and the resulting limited supply, the amount of moutain thyme

may be reduced and/or replaced with other ingredients. **Trend ingredient: mountain thyme, Kombucha**



75-80° C

0

/ 4-5 tsp./1 l



Macabeo • Citrus-Jasmine Taste

Green/white tea blend • flavoured

PREMIUM

22349

/ 1 kg

An elegant green tea. Exquisite green and white teas of different shapes and sizes will delight your senses. Deep green, big silvery brown and fluffy white tipped tea leaves are accompanied by yellow rose buds, red rose petals and purple mallow blossoms to create a soft yet predominant green tea. The aromatic bouquet composed of **exotic** fruits, of light, **tangy**, **fresh** citrus nuances and a hint of **delicate**, **flowery** jasmine promises a very special pleasure.

75-80°C

Ingredients: green tea (84%) Sencha , Lung Ching and Yunnan, white tea (8%) Pai Mu Tan, flavouring, pink rosebuds, rose petals,

Highlight: Green Tea Lung Ching, White Tea Pai Mu Tan





Sunny Passion • Pear Taste

Premium green/white tea blend • flavoured

PKEMIUN

2341

/1 kg

This noble blend of different green and white teas captivates the senses with the typical, attractive Pai Mu Tan and a Yunnan, which is dominated by light, fluffy tips. Yellow rosebuds, pineapple flakes and mango cubes enhance the **delicate** yet significant freshness of this aromatic variety. The tea leaves dominate the overall taste with their typically delicate, **slightly bitter** notes. A touch of **juicy** pear and **creamy sweet** exotic flavours envelop the characteristic flavour of green tea.

Ingredients: green tea (63%) Sencha, Lung Ching, white tea (26%) Yunnan, Pai Mu Tan, flavouring, mango cubes (mango, sugar,

, ai,

acidifier: citric acid), pineapple flakes, rosebuds.

Superfruit: mango • Highlight: Green Tea Lung Ching, White Tea Yunnan, White Tea Pai Mu Tan



75-80° C



FLAVOURED GREEN TEA



Chinese green tea is ideally suitable as a base for flavoured green teas. Why? Due to its famously mild, fine, typical green tea character, the flavours are perfectly adapted and create a very balanced symbiosis with the base. Even after the addition of rich flavours, the green tea taste is still very balanced.

We use China Gunpowder and lighter teas, such as Oolong, Pi Lo Chun, Chun Mee or Pai Mu Tan, for unusual or special demands.



Green Menthos • Mint Taste

Green tea • flavoured

22414 High-quality Chinese gunpowder, finest American mint and an intense, natural crisped mint flavour combine to a special taste experience. Aromatic, lively yet rich, this exciting composition develops an unparalleled aroma and scent. This fresh aroma really peps you up. This popular classic is ideal for an ice tea on hot days.





/ 1 kg









Mango La®ssi • Mango-Yoghurt Taste

Green tea blend • flavoured

Green tea blend • flavoured

Can you imagine anything more refreshing than cooling down with a mango lassi on a hot summer's day? Sounds like what our Tea Taster Lars thought, too, and turned the classic Indian drink into a green tea. The tea base is a highlight here, as we used high-quality green teas from the north of India. Their beautiful, wiry leaves and full-bodied flavour are quite compelling. The slightly tart green tea note is perfectly rounded off by the soft, **slightly creamy** mango aroma.

Ingredients: green tea (51%), mango cubes (mango, sugar, acidifier: citric acid), lemon peel, flavouring, mango flakes, freeze-dried yoghurt granules (skimmed milk yoghurt, sugar, maltodextrin, modified starch, acidifying agent: citric acid), rose petals. Superfruit: mango • Highlight: Green Tea Steinthal



2-3 min



/ 1 kg





Sencha Maple-Honey-Lemon • Maple-Honey-Lemon Taste

Ingredients: green tea, crisped mint, natural crisped mint flavouring.

Perfectly matching sweetness and freshness: sweet honey and precious maple syrup are a wonderful match for the tangy, slightly tart scents of the subtle citrus flavours. The appealing, lush decoration of fruit pieces, blossoms and puffed buckwheat is a

. İngredients: green tea (53 %), apple pieces, flavouring, popped buckwheat, freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), freeze-dried lemon peel, safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients. Trend ingredient: buckwheat



2-3 min

/ 1 kg

75-80° C







Sencha Aloha Vera • Aloe Vera-Pomegranate Taste

When sunny, tangy, fruity pomegranate notes are embraced by wonderfully refreshing and cooling nuances of aloe vera, you can only shout: Aloha summer! It is not without reason that both Pomegranate and Aloe Vera are associated with beauty and wellness. These two ingredients stand out in a unique look, accompanied by delicate flowers, discreet date pieces and sweet pineapple

cubes. Treat yourself to something beautiful and breathe in the scented anticipation of your next island holiday and enjoy it to the

Ingredients: green tea (54%), date pieces (dates, rice flour), pineapple cubes (pineapple, sugar, acidifier citric acid), candied aloe vera (aloe vera, sugar), natural flavouring, sweet blackberry leaves, freeze-dried pomegranate arils, cornflower blossoms, sunflower

Trend ingredient: aloe vera • Superfruit: pomegranate



/ 1 kg

75-80° C

21252





Pineapple Mango • Pineapple-Mango Taste

Green tea blend • flavoured

Green tea blend • flavoured

Summer, sun, pineapple, mango! What is the first thing these words bring to mind? Maybe holidays, beach, palm trees? Our first thought was a tropical sea — so we created a sustainable tropical biotope. Lively, ripe pineapple gets together with golden, sweet mango. Combined with our green tea, the flavour experience is just unique. A pleasure both hot and cold.

Ingredients: green tea (93 %), natural flavouring, freeze-dried pineapple flakes, freeze-dried mango cubes, sunflower blossoms. Superfruit: mango



21567

21021



/ 1 kg





Sencha Ginger/Apple • Ginger-Apple Taste

Green Tea blend • flavoured

Fresh, aromatic, sweet — this composition has a lot to offer. The invigorating temperament of ginger pieces with the matching aroma is rounded off by the smooth sweetness of the blackberry leaves. The flavour combination of crisp apples and other local fruits with the **delicately tangy** green tea aroma offers a perfect tea indulgence. Ingredients: green tea (60%), white tea (15%), apple slices, ginger pieces, apple pieces, flavouring, sweet blackberry leaves, freezedried apple pieces.





2-3 min

/ 1 kg



tsp./11



Sencha Berry Beauty • Strawberry Taste

Green tea blend • flavoured

Green tea blend • flavoured

Green tea blend • flavoured / 1 kg

The unique aroma of this green tea blend is multifaceted. Juicy berries unfold their full taste on a discreet Sencha basis. This richly decorated blend will attract your attention with selected ingredients such as whole raspberries, blackberries, strawberries and yoghurt pieces. Thanks to the rose petals and blue mallow blossoms, this exquisite composition really shines. The **full, fruity** aroma must not fear the comparison to **fresh** berries.

Ingredients: green tea (94%), flavouring, mallow blossoms, rose petals, freeze-dried strawberry pieces, freeze-dried yoghurt granules (skimmed milk yoghurt, sugar, maltodextrin, modified starch, acidifying agent: citric acid), freeze-dried whole blackberries, freeze-dried whole raspberries.





4-5 tsp./1 l



Sencha Pear Ginger Passionfruit • Pear-Ginger-Passion Fruit Taste

Introducing D&B's latest offering: "To all passionate tea drinkers, here comes the phenomenal green tea booster!" **Fruity** pears from grandma's garden meet up with the tropical beauty 'Belleza - Passionfruit'. The **mild** green tea thrill is topped with a dash of ginger and super spirulina algae. Reach out and feel the positive 'flow' in no time.

Ingredients: green tea (68%), ginger pieces, pear pieces, natural flavouring, freeze-dried pear pieces, freeze-dried passion fruit granules (glucose syrup, concentrated passionfruit juice, apricot pulp, modified starch, thickener: sodium alginate), freeze-dried apple-spirulina crunchy (apple puree concentrate with antioxidant agent: ascorbic acid, spirulina platensis). Trend ingredient: spirulina algae



21429

22031

2-3 min 75-80° C

/ 1 kg

/ 1 kg

2-3 min

75-80° C





Sencha Cranberry Rose • Cranberry-Rose Taste

The unique taste of **tart** cranberry is complemented by **delicately sweet** raspberry and harmonizes in **perfect** symphony with our Sencha base. Bright cranberry slices and raspberry pieces, along with gentle **floral** rosebuds, set the tone in perfect harmony,

making the heart of many green tea connoisseurs beat faster. Ingredients: green tea (87%), rosebuds, freeze-dried raspberry pieces, flavouring, freeze-dried cranberry slices. Superfruit: cranberry

4-5

tsp./1 l

/ 1 kg

2-3 min



Sencha Strawberry Elderberry Poppy • Strawberry-Elder-Poppy Taste

21673 Green tea blend • flavoured Light yet expressive, this green tea blend captivates with its delicious, ripe berry and creamy, sweet floral notes. This aromatic blend is perfectly complemented by sweet blackberry leaves. A very fine, elegant blend that has been refined with plenty of fruit

pieces and matching blossoms. Ingredients: green tea (58%) Sencha, apple pieces, rose hip peel, elderberry blossoms, sweet blackberry leaves, flavouring, freezedried strawberry pieces, poppy petals.





Sencha Strawberry/Lychee • Strawberry-Lychee Taste

This exquisitely elegant green tea blend offers a round and intense taste experience to the connoisseurs. The lychee fruit from China – the land of smiles – brings sweet, fruity and smooth, flowery notes to this fresh, tangy Sencha. With the berry note of this delicious fruit, the blend reaches perfection. The noble rose petals and the jasmine blossoms, which come from far away countries,

are the perfect partners for the freeze-dried strawberry pieces in this carefully balanced combination of flavours. Ingredients: green tea (94%), flavouring, freeze-dried strawberry pieces, freeze-dried lychee pieces, jasmine blossoms, rose petals.



22267

tsp./11



Sencha Berry/Fig • Fig-Strawberry Taste

Green tea blend • flavoured

Green tea blend • flavoured 22148 This is a grand combination and the berries and figs may indeed feel very sure of themselves. The one side is **sweet**, **fruity** and

lively, the other is soft and mild. Both are in perfect unity on our green tea base with plump, glowing berries, ripe fig pieces and lime-light seeking peony petals ont only a fest for the eyes, but also a very special taste experience! An enchantment of your senses! Ingredients: green tea (90%), flavouring, freeze-dried whole blackberries, freeze-dried whole raspberries, freeze-dried strawberry pieces, freeze-dried fig pieces, peony petals.



2-3 min

/ 1 kg





Sencha Spring Melody • Strawberry-Orange Taste

Green tea blend • flavoured 22047 This is where the spring action is! Any taste bud will look forward to the fresh flavours of ripe strawberries, lively orange and exotic

pineapple. A base of finest green teas rounds off this composition. Enjoy this symphony and decide for yourself whether this opus can be praised profoundly.

Ingredients: green tea (93%), flavouring, orange peel, mountain everlasting, freeze-dried strawberry pieces.



2-3 min

/ 1 kg



tsp./11



Sencha Spring Tea • Raspberry Taste

Green tea blend • flavoured 22036 / 1 kg Every year we await the arrival of spring with hope and expectation in our hearts! With this refreshing blend, you can now enjoy 2-3 min

the touch of the first, warm rays of sun all the year round. This tea's lively appearance is enough to give you hope: bright rosebuds coupled with multi-coloured petals will charm you into a smile. Give your taste buds a treat of creamy vanilla and fresh, tangy

Ingredients: green tea (89%), flavouring, freeze-dried strawberry pieces, pink rosebuds, yellow rosebuds, mallow blossoms, sunflower blossoms.





tsp./11



Sencha Gojiberry • Pomegranate-Blueberry Taste

Green tea blend • flavoured

Finally! Gojiberry and pomegranate are both glowing with pride as they have just conquered our green tea base! The result: a race to

the top of the chart thanks to their very berry, fruity, lively-sweet power. The award ceremony takes place on the green bed of the playing field: a glowing garland made of blue cornflowers and a festive march of the top teams of the league. . Ingredients: green tea (80 %), gojiberries, lemon grass, pomegranate arils, flavouring, cornflower blossoms. Superfruit: gojiberry, pomegranate



2-3 min







Sencha Pomegranate • Pomegranate Taste

Green tea blend • flavoured

The **royal** pomegranate is still a fascination and demonstrates new facets again and again. Pomegranate arils decorate the green Sencha base in combination with delicate rose petals. The taste enthuses thanks to the **fruity** pomegranate with a hint of **sweet**

Ingredients: green tea (90%), pomegranate arils, freeze-dried pomegranate arils, flavouring, rose petals. Superfruit: pomegranate



/ 1 kg

2-3 min

22997



Sencha Hazelnut Lime • Hazelnut-Lime Taste

Green tea blend • flavoured 21616 / 1 kg

The Italian hazelnut liqueur "Frangelico", served with lime syrup and lime slices, is no longer an insider tip. We tried this refreshing combination on our mild green tea base and were thrilled: delightfully nutty and light creamy nuances meet refreshingly tangy citrus notes. A perfect match and a delight with large citrus peels, almond & hazelnut brittle pieces. Enjoy it cold, too. Salute! Ingredients: green tea (77 %), almond pieces, Temon peel, brittle pieces (sugar, hazelnuts, invert sugar), freeze-dried lemon peel,



tsp./1 l

2-3 min



Sencha Blueberry Amaretti • Blueberry-Pastry Taste

Green tea blend • flavoured 21617 / 1 kg

A seductive fusion: the **sweet** taste of cake and marzipan, typical of crunchy amaretti, is combined with the delicious **fruity** notes of blueberries. We chose the matching decoration of caramel and marzipan pieces, plump blueberries and bright flowers. A wonderfully harmonious composition.

Ingredients: green tea (84%), freeze-dried blueberries, flavouring, cream-caramel pieces (sweetened condensed skimmed milk, sugar, glucose syrup, butter fat, wetting agent: sorbitol, emulsifying agent: mono- and diglyceride of edible fatty acids), freeze-dried marzipan drops (almonds, sugar, humectant: invertase), red cornflower blossoms, blue cornflower blossoms. Superfruit: blueberry





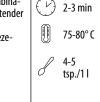
Sencha Raspberry Blueberry Earl Grey • Raspberry-Blueberry-Earl Grey Taste

Green tea blend • flavoured 21671 / 1 kg

Rich, Juscious, juicy berry notes combined with the typical citrusy flavour of the bergamot fruit result in a winning new combination of flavours. This green tea decorated with freeze-dried berries and lemon peel is not just a real attraction, but is a real contender for your new favourite tea.

Ingredients: green tea (72 %), apple pieces, white tea (6 %), flavouring, freeze-dried blueberries, freeze-dried raspberries, freeze-

dried raspberry pieces, freeze-dried lemon peel Superfruit: blueberry • Highlight: White Tea Pai Mu Tan



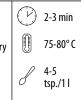
21124



Sencha Raspberry Tart • Raspberry-Cream Taste

Once successful as a special offer, now available all year round! A sensual cream topping for our green tea. **Sweet, fruity** raspberry notes combined with a delicate cake-like scent and creamy nuances conjure a delighted smile on your face. Deep pink raspberries

and a bouquet of pink cornflowers complete this already perfect tea. Ingredients: green tea (60%), pineapple cubes (pineapple, sugar, acidifier citric acid), apple cubes, flavouring, freeze-dried raspberry pieces, freeze-dried whole raspberries, cornflower blossoms.



/ 1 kg

/ 1 kg



Sencha Ginger • Ginger Taste

Green tea blend • flavoured

What an exciting combination! Owing to the great demand, which has reached us from around the world, we have included this unusual but convincing, pristine creation in our range. The dominant **spiciness** and the defying **subtleness**, which the light Bancha contributes, almost make this blend an everyday tea. Beside the **intense, slightly spicy** aroma, the ginger roots also play their part in this blend. Pure, straight, distinct — that is what ginger tea tastes like.

Ingredients: green tea (90%), ginger pieces, black peppercorns, flavouring.





Sencha Japanese Cherry • Sour Cherry Taste

Green tea • flavoured

Cherries play an important role in Japanese culture. The cherry blossom festival which takes place every year is beautiful to look at. The **exquisite** Sencha base was refined with **high-quality** sour cherry pieces and a **tempting** cherry flavour. The scent alone of this delicious tea makes our thoughts wander to this exciting far away country. This blend is doubtless a real classic among the flavoured green teas and belongs in every assortment. Ingredients: green tea, freeze-dried sour cherry pieces, flavouring.

22436

2-3 min

/ 1 kg

75-80° C

tsp./11



Sencha Caramel Superior • Caramel Taste

Green tea blend • flavoured 22754 A select Sencha with many yummy caramel pieces and fine Roman camomile. The fine, sweet caramel note of this creation really deserves the name superior. A very **balanced** composition, which is a real alternative to sweets. A real must for caramel addicts. Ingredients: green tea (91%), cream-caramel pieces (sweetened condensed skimmed milk, sugar, glucose syrup, butter fat, wetting

agent: sorbitol, emulsifying agent: mono- and diglyceride of edible fatty acids), flavouring, Roman camomile.



2-3 min

/ 1 kg



tsp./1 I



Sencha Cherry Ice Tea (Type Gin-Thyme flavour) • Cherry-Juniper Taste

Not only a must in every bar: the taste of juniper, reminiscent of the trendy drink Gin. An absolute must-have on tea, too, in the meantime. This is how pleasantly spicy notes of juniper combine with fruity, sweet cherries on mild green and white tea. A hint

of thyme and coriander seeds provide the added spice. Ingrédients: green tea (50 %), apple pieces, white tea (7 %), flavouring, juniper berries, sour cherries, thyme (4 %), freeze-dried sour cherry drops (apple puree concentrate, sour cherry powder, coconut milk), liquorice root, coriander, freeze-dried sour cherry pieces,



Green tea blend • flavoured



21602

22557

22043

22435

2-3 min

/ 1 kg







Sencha Kombucha • Plum Taste

Green tea blend • flavoured

The Kombucha fungus is a symbiosis of different microorganisms and is said to have many positive characteristics. It is assumed that Kombucha originally came from China and was already consumed by the emperors of the Quin dynasty. The powdered extract we are using in this blend immediately dissolves when brewed. The fine, elegant taste of **plums** and **mirabelles** is heavenly. Ingredients: green tea (93%), kombucha powder (5%) (maltodextrin, green tea, herb blend, cane sugar, water), flavouring, mallow

Trend ingredient: Kombucha



2-3 min

/ 1 kg

75-80° C







Sencha Caribbean Kiss • Grapefruit-Pepper Taste

Green tea blend with black tea • flavoured

What do you think the kiss of a pirate from the Caribbean tastes like on stormy waters? Surely **soft**, **bittersweet** and definitely with that special something ... hot! We have captured this exciting experience in the flavour composition grapefruit/pepper with a touch of gentle sweetness. Discover hidden treasures in a fine green/black tea blend, red peppercorn pearls, golden orange peel nuggets and as the highlight, **exotic**, colourful pomelo slices — everything but a curse.

Ingredients: green tea (44%), black tea (20%), lemon grass, carrot shreds, orange peel, pink peppercorns, pomelo slices, flavouring.



2-3 min

/ 1 kg



tsp./11



Sencha Lemon • Lemon Taste

Green tea blend • flavoured

The aromas of brewed green tea and **tingling, fresh** lemon complement one another perfectly. The select green tea base perfectly supports the tangy aroma. The added lemon flavour is responsible for a subtle sweetness, which gives a special kick to this tea creation. Consumed either hot or cold, this tea has won many friends over the years and has become a real classic belonging in every Ingredients: green tea (94%), lemon peel, lemon grass, natural lemon flavouring with other natural flavours.



2-3 min











Sencha Almond Milk • Caramel-Almond Taste

Select, sweet Sencha unites happily with an exquisite caramel cream flavour. A distinctly tart almond and a light coconut note refine the taste. A strikingly attractive composition with high-quality ingredients such as almond and ginger pieces. An unrivalled

creamy taste experience.

Ingredients: green tea (83%), cream-caramel pieces (sweetened condensed skimmed *milk*, sugar, glucose syrup, butter fat, wetting agent: sorbitol, emulsifying agent: mono- and diglyceride of edible fatty acids), flavouring, coconut flakes, almond pieces, ginger pieces, freeze-dried yoghurt granules (skimmed milk yoghurt, sugar, maltodextrin, modified starch, acidifying agent: citric acid).



22539

75-80° C

/ 1 kg

4-5 tsp./11



Sencha Mango • Mango Taste

Green tea • flavoured

22790 Fresh, juicy, ripe mangos- a taste experience of the special kind. Unfortunately, good quality fruits are not available throughout the year. If you love their taste and scent however, you need no longer miss them. The enchanting smell of this exotic composition

already unfolds when opening the bag. A real experience! The mellow Sencha base, decorated with bright sunflower blossoms, harmonises perfectly with fruity mango flavour. A tea which must be tasted.

Ingredients: green tea, flavouring, sunflower blossoms.



2-3 min

/ 1 kg

75-80° C

4-5 tsp./11



Sencha Mangobelle • Mango-Mirabelle Taste

22416 Green tea blend • flavoured

A creation with a very special flavour experience. The **tart** and **fruity** taste of mango is wonderfully combined with the aromas of sweet fruits. The blend is crowned by a delicately fine scent of a flowery, fruity bouquet. The base of green tea is elegantly decorated with white cornflower blossoms and yellow marigold blossoms.

Ingredients: green tea (91%), mango flakes, flavouring, cornflower blossoms, marigold blossoms.

Superfruit: mango



/ 1 kg 2-3 min

75-80° C

4-5 tsp./11



Sencha Maple Walnut • Maple Taste

Green tea blend • flavoured 22522

Yes! The liquid gold from Canada has conquered the green tea. Dive into an exceptional taste experience of ${f sweet}$, viscous maple syrup and **crunchy** walnuts. A hint of brittle adds the perfect touch to this tea: the hymn "Oh Canada" in a slightly different tune. Ingredients: green tea (80%), walnuts, brittle pieces (sugar, hazelnuts, invert sugar), almond pieces, flavouring.



/ 1 kg



tsp./11



Sencha Enchanted Forest • Sweet Almond Taste

This blend of mellow Sencha and spicy, green mate is a real surprise. Richly decorated, it captivates not only with its striking look, but also develops a completely new and aromatic taste. The tempting aroma of Black Forest Cherry cakes, refined with a little sweetness and attractively decorated, make this blend a much sought-after speciality. An exceptional creation, which proves that

tea always has something new to offer. Ingredients: green tea (56%), Brazilian Mate (20%), coconut flakes, flavouring, rose petals, cornflower blossoms.

21672

2-3 min

/ 1 kg



4-5 tsp./1 l



Sencha Mate Matcha Lemon • Lemon-Orange Taste

Organic green tea blend • DE-ÖKO-003 • flavoured

If you're the kind of person who wakes up in the morning, but just can't get out of bed, try this organic green tea blend for breakfast. The blend of the **finest** mate tea and **exclusive** matcha lifts your spirits and harmonizes perfectly with the beautiful green tea base. Our citrus oils and an addition of lemongrass complete the blend and provide a fresh, invigorating flavour.

Ingredients: green tea (71%) Sencha*, Brazilian Mate*, lemon grass*, lemon peel*, orange peel*, matcha-powder* (2%), lemon oil*, orange oil*, cornflower blossoms*, lime oil*. *from organic cultivation.

Trend ingredient: Matcha

Green tea blend • flavoured



75-80° C



2-3 min

75-80° C

/ 1 kg

2-3 min

75-80° C



Sencha Nectar(ine) / Peach • Nectarine-Peach Taste

Sweet like nectar(ines) and juicy like ripe peaches. In addition to the delicious fruit pieces, we have invited colourful blossoms to

join us. Which honeybee would not like to take a sip of this nectar? Íngredients: green téa (51%), apple pieces, peach pieces (peach, rice flour), flavouring, sugar flowers (sugar, rice flour, rice oil, potato starch, flavour, beetroot juice concentrate, colouring agents: curcumin, riboflavin, real carmine, indigotine), freeze-dried peach

pieces (peach, sugar), Manuka honey powder (Manuka honey, maltodextrin), rose petals, mountain everlasting.

21405

22792

22005

22113

21653

22431

4-5 tsp./11



Sencha Orange • Orange Taste

Trend ingredient: Manuka honey

Orange trees swaying in the sun of Italy, kissed by a gentle Mediterranean breeze. Impressions of freshness, sweetness, and sunshine. Freshly squeezed orange juice, straight from the juicer! That intense, unmistakable aroma is what we aimed to achieve. To complement the selected orange flavor, we chose a mild green tea base, which **perfectly** highlights the universally beloved aroma. Adorned with vibrant orange blossoms, this blend paints a picture of perfection. A wonderful tea that doubles as an excellent thirst

quencher in the summer. Ingredients: green tea, orange blossoms, natural flavouring. Owing to shortages of orange blossoms and the resulting limited supply, the amount of orange blossoms may be reduced and/or replaced with other ingredients.

tsp./11



Sencha Orange / Passion Fruit • Orange-Passion Fruit Taste

Green tea blend • flavoured

This tea's appearance will immediately remind you of a bright, sunny, summer's day! The bright orange papaya flakes are enhanced by the soft green of the tea. This is a blend, which will make you feel happy. The light, tangy, green tea flavour is wonderfully supported by the **fresh** lemon grass, and together they create a perfect base for **lively** summery fruits. Ingredients: green tea (60%), lemon grass, apple pieces, freeze-dried apple pieces, orange slices, mango flakes, papaya flakes,

Superfruit: mango

2-3 min

/ 1 kg

75-80° C

tsp./11



Sencha Orchid Berry • Strawberry-Rhubarb Taste

Green tea blend with white tea • flavoured

Ripe, red, juicy fruits are bustling around in the richly green bed of our premium blend. Freshly picked from a bush, served with a scoop of ice cream or enjoyed as a freshly brewed infusion, these berries continue to cast their spell over us. The special something is added by our white Yunnan tea and is completed by a dash of rhubarb. A tangy, sweet indulgence!

Ingredients: green tea (70%), white tea (20%), flavouring, freeze-dried strawberry pieces, freeze-dried blackcurrants, freeze-dried raspberry pieces, freeze-dried sour cherry pieces, freeze-dried whole raspberries.

Superfruit: currant • Highlight: White Tea Yunnan



/ 1 kg

75-80° C

tsp./11



Sencha Passion Cherry • Passion Fruit-Cherry Taste

Green tea blend • flavoured

Summer, sun, holiday flair! This is where the flavour of exotic passion fruit meets juicy sour cherries. Both fruits also like to make the ice cubes clink. The visual highlight here are definitely the large, orange-coloured rosehip pieces, which try to outshine the sun with the safflower. Pale pink cornflower blossoms in the background complete the picture. Ingredients: green tea (93%), flavouring, freeze-dried rose hip pieces, freeze-dried sour cherry pieces, freeze-dried passion fruit granules (glucose syrup, concentrated passionfruit juice, apricot pulp, modified starch, thickener: sodium alginate), safflower,

cornflower blossoms. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be

2-3 min

/ 1 kg

75-80° C

tsp./1 I



Sencha Peach • Peach Taste

Green tea • flavoured

reduced and/or replaced with other ingredients.

The sweet, intense and aromatic taste of ripe peaches is truly unmistakable. Why wait for summer to enjoy this delicious fruit? In order to achieve a perfect flavour, we have chosen a discreet green tea base, which supports the expressive, creamy peach flavour. This blend has been an absolute hit among the flavoured green teas for years, and the decoration with bright sunflower blossoms has contributed to the success of this almost classic composition. Ingredients: green tea, sunflower blossoms, flavouring.



2-3 min

 $/1 \,\mathrm{kg}$







Sencha Piña Colada • Coconut-Pineapple Taste

Green tea blend • flavoured

Dreams of long, white, sandy beaches, cloudless skies and endless warm summer nights in the South Sea — these are the thoughts that come to mind if you think of the famous cocktail. Why go far? Our select green tea base with this fruity, exquisite taste satisfies the highest expectations. The **delicious**, **creamy** Piña Colada flavour combination together with a colourful decoration of pineapple cubes and coconut shreds make this creation a real bestseller. Ingredients: green tea (86%), pineapple cubes (pineapple, sugar, acidifier citric acid), coconut flakes, flavouring.

22698

2-3 min

/ 1 kg

75-80° C

4-5 tsp./11



Sencha Pink Tropics • Guava-Mango Taste

Green tea blend • flavoured 21074

We won't need rose-coloured glasses for this creation — the cup colour is indeed guava-pink! A jolly, sun-ripened, **fresh** guava invites us to take a short trip with **deliciously juicy** mango, crisp apple pieces and delicately pink cornflower blossoms. The flavour of ripe fruits promises a tropical indulgence! Try this treat also chilled!

Ingredients: green tea (52%), mango cubes (mango, sugar, acidifier: citric acid), apple pieces, freeze-dried apple pieces, flavouring, freeze-dried guava crunchy (guava puree, concentrated apple puree, concentrated apple juice), mango flakes, beetroot, cornflower blossoms

Superfruit: mango



2-3 min

/ 1 kg



75-80° C



tsp./1 l



Sencha Red Ginseng • Ginseng-Lemon Taste

22446 Green tea blend • flavoured

The taste of the ginseng root just cannot be described — this composition must be tasted. **Tangy citrus** flavours enhance the elegant green tea base with a deliciously fresh note. The decoration of this wellness drink fascinates through the added freeze-dried pieces

Ingredients: green tea (90%), ginseng root, flavouring, safflower, freeze-dried passion fruit granules (glucose syrup, concentrated passionfruit Juice, apricot pulp, modified starch, thickener: sodium alginate). Owing to the tense situation on the world market concerning ginseng prices, the amount of ginseng may be reduced or the catalogue price may be adjusted. , Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.





/ 1 kg

75-80° C





Sencha Royal Star • Peach Taste

Green tea blend with half-fermented tea • flavoured

The surprising blend of Sencha and Oolong teas excellently supports the tempting taste of this composition. Select, exotic fruit essences together with a **creamy** vanilla flavour unfold an extraordinarily **intense** taste and scent. The colourful currants, cornflower and sunflower blossoms in the decoration underline the beauty of this truly **royal** blend. Ingredients: green tea (66 %), half-fermented tea (30 %), flavouring, freeze-dried redcurrants, cornflower blossoms, sunflower

Superfruit: currant

Green tea • flavoured



2-3 min

/ 1 kg

75-80° C





Sencha Sakura • Cherry Taste

Who doesn't know the famous Cherry Blossom Festival? The green tea enriched with **delicious** cherry flavors is a classic among flavored teas. Our **exquisite** green tea base is enhanced with rose petals and an **aromatic** Sakura cherry aroma. The scent alone of

this classic transports us to the land of Japanese culture and invites us to dream. A must-have for every green tea assortment. Ingredients: green tea, flavouring, rose petals.



22560

75-80° C

/ 1 kg







Sencha Seaweed Wakame • Citrus Taste

The popularity of wellness products has also caused a growing demand for the use of seaweed. The Wakame seaweed (brown seaweed) contains trace elements. We added a large amount of green **Mate** and **lemon grass** to this extraordinary blend. Lemon flavour adds its **fresh** and **pleasant** aroma to the flowery green tea basis.

Ingredients: green tea (78 %), Brazilian Mate, seaweed pieces (6 %), lemon grass, natural lemon flavouring with other natural

Trend ingredient: algae

Green tea blend • flavoured



75-80° C

/ 1 kg



4-5 tsp./1 l



2-3 min

75-80° C

/ 1 kg

2-3 min



Sencha Sweet Date with Mountain Thyme • Date Taste

21615 Green tea blend • flavoured

Dates and Mountain Thyme really make a perfect couple. Picture yourself high on a sun-drenched mountain and let your eyes wander over the mountain thyme at the side of the path, over meadows full of cornflowers and sweet roses, further on towards the sea until your eyes meet up with fig trees and date palms full of ripe fruits. A dream! But dreams can come true with this delicate green tea blend bearing the taste of **fruity**, **sweet** dates and **savoury** wild thyme.

Ingredients: green tea (52%), date pieces (dates, rice flour) (35%), sweet blackberry leaves, flavouring, mountain thyme (3%), freeze-dried fig pieces, rosebuds, cornflowers. Owing to shortages of moutain thyme and the resulting limited supply, the amount of moutain thyme may be reduced and/or replaced with other ingredients.





Sencha Tea-llenium • Mango Taste

Green tea • flavoured

On occasion of the new millennium, and for the next thousand years, we have created a blend capable of honouring more than one special event: an unusual composition of classic flavours, united with a touch of the unknown. In the meantime, this unusually intense green tea blend has developed into a real hit. The aromatic mango flavour in connection with the mellow Sencha base

and the **rich** decoration is a tea creation we can only recommend! Ingredients: green tea, flavouring, cornflower blossoms, rose petals, sunflower blossoms.



22699



Sencha Tropical • Pineapple Taste

Green tea blend • flavoured 22223 The delicate green tea base, enriched with a fresh, yet sweet, tropical pineapple flavour is a blend, which can be enjoyed all the

year round. As an ice tea, it is an excellent thirst quencher in the hot summer months; in the winter months the **exotic** scent and taste carries us away to warmer regions and sweetens the time we spend waiting for summer. The rich decoration leaves no room for improvement. A tea, which fulfils even the highest expectations.

Ingredients: green tea (83%), pineapple cubes (pineapple, sugar, acidifier citric acid), mango cubes (mango, sugar, acidifier: citric acid), flavouring, safflower, sunflower blossoms. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.







/ 1 kg

75-80° C





Sencha Vanilla • Vanilla Taste

Green tea • flavoured 22798

Vanilla is probably the most popular of all flavours. It is also your favourite? Then you should try our great green tea blend. The sweet and creamy vanilla notes in combination with the subtle caramel character create a full vanilla experience. The elegant green tea base most suitably supports the rich vanilla flavour. A real classic that should be an integrated part of each green tea assortment. Ingredients: green tea, flavouring.





/ 1 kg



tsp./1 l



Sencha Wild Grey • Bergamot Taste

Green tea blend • flavoured

Green tea blend • flavoured 22592 / 1 kg

Earl Grey is the most **popular** flavoured tea. This classic has been known for ages as a black tea, and green tea lovers have long waited for the Sencha version. Now, your waiting has come to an end. We introduced this blend very successfully some years ago. Our exquisite Sencha base was flavoured with high quality, citrusy bergamot flavour and richly decorated with lemon peel and orange blossoms. Earl Grey friends can now finally discover green tea — and vice versa.

Ingredients: green tea (93%), lemon peel, orange blossoms, natural bergamot flavour with other natural flavouring. Owing to shortages of orange blossoms and the resulting limited supply, the amount of orange blossoms may be reduced and/or replaced with other ingredients.





tsp./11



Sencha Citrus/Apricot/Lavender • Orange-Apricot-Lavender Taste

Fresh, fresh baby! The summer has arrived and it's getting hot! This tea will keep you fresh and calm all summer long. A fresh, citrus

note envelops our green tea blend and is transformed into a summer hit with the addition of fruity apricot and flowery lavender. Ingredients: green tea (60%), apple pieces, flavouring, apricot kernels, lavender, freeze-dried lemon peel, freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), lemon-myrtle.



2-3 min







FLAVOURED FRUIT TEA BLENDS

At the beginning of the 80's, colourful blends composed of pieces of fruit made their way into the teashops. Without caffeine or other bitter substances, the inexpensive and delicious beverages quickly conquered a new clientele. These multifaceted creations quickly developed into a family tea, which could be enjoyed by young and old alike. The versatility of fruit teas won over a large share of consumers. Concentrated, cold or iced fruit tea is a real treat, chilled with mineral water or sparkling wine.

The main ingredients of a fruit tea blend are mild, sweet apple pieces, fruity rose hip peel and fresh, tangy hibiscus blossoms; these components characterise the necessary "body" of a fruit tea blend. In addition, there is an almost unlimited selection of fruit variations. Whether as flakes, blossoms or pieces, almost all sorts of vegetables, fruits, spices or herbs can be used and, next to the flavour, they also play an important role in the tea's appearance.

For those who prefer a mild taste: as their name says, our low-in-acid blends offer a full, fruity pleasure without tingling acidity. The flavour is actually even more present and intense, as it was often concealed by the predominant notes of tangy hibiscus, which has now been greatly reduced if not left out. Can you picture it? Well then, you'll just have to try it!



Acai-Raspberry • Acai-Raspberry Taste

Fruit tea blend • flavoured 21622 And off we go on a new ride on the fruit merry-go-round. The two sweethearts apple and pineapple have already had several rides, 10-12 min while the **sweet** and **sour** raspberry waits patiently with its new friend, the earthy, **tart** acai berry, to be allowed on. The wait is finally over and off they go on their **fruity**, sour fruit revelry. 100° C Ingredients: apple pieces, hibiscus blossoms, pineapple cubes (pineapple, sugar, acidifier citric acid), purple dragonfruit cubes (dragonfruit, rice flour), flavouring, acai cubes (3 %) (acai fruit, apple, apple juice concentrate, rice flour, acidifier: citric acid), freeze-dried raspberries, rose petals, pomegranate arils (lilac), freeze-dried redcurrants. Superfruit: dragonfruit, acai, pomegranate, currant tsp./1 l

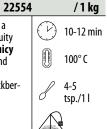


Old Love • Strawberry-Raspberry Taste

Fruit tea blend • flavoured

A colourful selection of delicious fruits and berries from the garden has been lovingly brought together in our basket to create a very special fruit tea blend for our especially ambitious customers. The rich and berry-like taste of this creation is pleasantly fruity and immediately reminds you of the freshly squeezed juice of red fruits. Correspondingly, we have ennobled the sweet and juicy strawberry and raspberry flavours with a nuance of mild, tangy rhubarb flavour. This unforgotten old love offers us a great and unrivalled taste each time.

Ingredients: hibiscus blossoms, rose hip peel, apple pieces, elderberries, blackberry leaves, flavouring, freeze-dried whole blackberries, freeze-dried strawberry pieces, freeze-dried raspberry pieces.







Pineapple/ Aloe Vera • Pineapple-Aloe Vera Taste

Fruit tea blend • flavoured

21655

Simply heavenly: sweet and juicy pineapple and aloe vera notes create a seductive aromatic composition on the palate. Large pineapple flakes, aloe vera pieces and sunny rosebuds on a fruit base composed of apple and pineapple pieces turn this tea into an aesthetic masterpiece.

10-12 min

Ingredients: apple pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), sweet blackberry leaves, candied aloe vera (aloe vera, sugar), pineapple flakes, flavouring, safflower, rosebuds. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.

tsp./11

100° C

Trend ingredient: aloe vera



Anna Banana • Pineapple-Banana Taste

Fruit tea blend • flavoured

LOW IN ACID

21258 / 1 kg

Here is a new, tempting blend of fresh, jolly, sweet pineapple and tasty banana. The captivating look is brought about by plenty of carrot flakes in contrast with large banana slices. The colourful "bouquet" of yellow, red and orange flowers is very decorative. Anna Banana comes directly from our chest of treasures!

10-12 min

Ingredients: pineapple cubes (pineapple, sugar, acidifier citric acid), carrot flakes, banana chips (banana, coconut oil), pineapple flakes, flavouring, freeze-dried banana pieces, safflower, marigold blossoms, rose petals. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.

100° C

5-6 tsp./1 l



Apple Cider • Apple Taste

Fruit tea blend • flavoured

22702 / 1 kg

Autumn season: golden rays of sun, a soft coat of mist covering fields and forests in the mornings, slowly falling leaves... The apples are harvested and we get to taste the first cider. Deliciously fresh apple wine – already with a hint of autumnal spices. Served hot, it is perfect for those who are not yet ready to wear a winter jacket.

10-12 min 100° C

Ingredients: apple pieces, cinnamon rods, hibiscus blossoms, apple slices, sliced *almonds*, rose hip peel, elderberries, currants (currants, sunflower oil), whole star aniseed, natural flavouring, cinnamon pieces.

tsp./1 l



Orange Dream • Orange Taste

Fruit tea blend • flavoured

21024

/ 1 kg 10-12 min

You are my sunshine...!" The favourite citrus fruit works its magic once again all year round and brightens up the grey skies around you. A real classic: **fruity, nippy, juicy** and **orange-sweet!** Enjoy it warm or served on ice and let all your sorrows be swept away! Ingredients: apple pieces, orange slices, natural flavouring, freeze-dried tangerine-orange fruit pieces, marigold blossoms, wild strawberry leaves.



100° C

5-6 tsp./11



Apple Strudel • Apple-Cinnamon Taste

Fruit tea blend • flavoured

22850

The apple strudel is a traditional Austrian dessert, which, however, has its origin in Turkey. Cooks in Vienna drew inspiration from "Baklava" during the conflict with the Ottoman Empire around 1683. Our fruit creation is spicy and fruity with a deliciously creamy aftertaste. Just like the freshly served, steaming apple strudel from Vienna. In this **expressive** blend, the air-dried apple pieces and strong cinnamon pieces are responsible for the treat it offers both, the palate and the eyes. The large portion of **cream** flavour rounds the taste off **softly** and gives this blend the typical apple strudel taste

10-12 min 100°C

/ 1 kg

Ingredients: apple pieces, cinnamon pieces, hibiscus blossoms, almond pieces, rose hip peel, elderberries, currants, blackcurrants, flavouring

tsp./11

Superfruit: currant



Arabian Magic • Plum-Elderberry Taste

Fruit tea blend • flavoured

22781 / 1 kg

Our select berries are no longer a secret! So there is no need to be sad, in case money and time are a problem when it comes to planning a trip to the oriental land of dreams and magic. Delicious fruits such as **juicy** plums and **fresh** elderberries provide a harmonious, fruity and somewhat mysterious frame for the already perfect taste of the berry blend. This full, fruity classic with its charming decoration of blossoms is a very special treat.

10-12 min 100° C

Ingredients: elderberries, sultanas, hibiscus blossoms, orange peel, flavouring, cornflower blossoms, rose petals, blueberries, blackcurrants

tsp./11

Superfruit: blueberry, currant





Banana Pudding Tiramisu • Banana-Cream-Tiramisu Taste

Fruit tea blend • flavoured 21621 Totally bananas! Well, not quite... this fruit tea creation was designed inspired by the trendy, creamy, American dessert. This heavenly

temptation is **sweet** and **creamy**, with **ripe** bananas and a thick layer of custard topped with cocoa powder - simply irresistible. Large banana slices, white yoghurt granules and aromatic coffee beans provide the aesthetic counterpart. Ingredients: apple pieces, banana chips (banana, coconut oil), cocoa peel, pineapple cubes (pineapple, sugar, acidifier citric acid), freeze-dried yoghurt granules (*skimmed milk yoghurt* , sugar, maltodextrin, modified starch, acidifying agent: citric acid), coffee beans, sweet blackberry leaves, flavouring, freeze-dried banana pieces, cream-caramel pieces (sweetened condensed skimmed milk, sugar, glucose syrup, butter fat, wetting agent: sorbitol, emulsifying agent: mono- and diglyceride of edible fatty acids).



100° C

/ 1 kg

/ 1 kg

10-12 min





Banana Sweet Cherry • Banana-Cherry Taste

Fruit tea blend • flavoured 21675 This successful composition of **juicy, sweet, flavourful** cherry and **delicious**, ripe, unobtrusive banana is a great pleasure both

hot and cold. The banana slices and pink rosebuds stand out wonderfully on a base of pineapple cubes, a little hibiscus and some sultanas. A very special kind of treat. Ingredients: pineapple cubes (pineapple, sugar, acidifier citric acid), hibiscus blossoms, sultanas (sultanas, sunflower oil), banana

100° C

4-5 tsp./11



Pear Sweet and Tart • Pear-Type bitter liqueur Taste

chips (banana, coconut oil), freeze-dried banana pieces, sour cherries, rosebuds, flavouring.

Fruit tea blend • flavoured 21678 / 1 kg

The summer classic among long drinks is still a Spritz made from a bitter liqueur and sparkling wine, with many variations gaining more supporters every day. Our new autumnal favourite is a slightly tart version refined with sweet pear juice on a base of apple, pear, white hibiscus and pomelo slices. With a lovely yet **delicately tart** flavour and a hint of cinnamon, this tea is a real treat. The large, freeze-dried rosehips and safflower cater for the orange aesthetics, while beetroot provides the right cup colour. This Spritz

never fails to surprise when served hot with a cinnamon stick or, surprisingly, when iced. Ingredients: apple pieces, white hibiscus blossoms, pear pieces, cinnamon pieces, pomelo slices, beetroot, flavouring, freeze-dried rose hip pieces, sweet blackberry leaves, safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.

100° C

10-12 min

tsp./11



Pear/Cinnamon • Pear-Cinnamon Taste

Fruit tea blend • flavoured 22237 / 1 kg

This heavenly, **fruity**, **spicy**, sweet composition is made up of numerous single components and flavours. The balanced flavour comes from fresh, ripe, soft pears and a **sweet** cinnamon nuance. A dash of soft **cream** gives the final polish. Cinnamon does not necessarily mean Christmas! Accept this attractive fruit tea blend as a compensation for a missed dessert and you will love it. ngredients: apple pieces, hibiscus blossoms, rose hip peel, pineapple cubes (pineapple, sugar, acidifier citric acid), cinnamon pieces, flavouring, sunflower blossoms.



100°C

tsp./11

/ 1 kg

/ 1 kg



Bitter Lemonade • Grapefruit-Lemon Taste

Fruit tea blend • flavoured 21141 A great, fresh combination of candied pineapple pieces, sour apple pieces, lemon granules and big, freeze-dried lemon peel offer a 10-12 min

flavour medley of tart, slightly sour yet sweet notes reminiscent of a bitter lemonade. Freeze-dried red currants provide a bright contrast. Enjoy the taste of our sophisticated, juicy lemons.

Ingredients: pineapple cubes (pineapple, sugar, acidifier citric acid), acidified apple pieces (apple pieces, acidifying agent: citric acid), freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), freeze-dried lemon peel, freeze-dried redcurrants, flavouring.

Superfruit: currant

100° C tsp./1 l

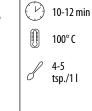


Blue Pomegranate • Pomegranate-Blueberry Taste

The **popular** pomegranate (aril) demonstrates its best attributes in this combination, side by side with the **fruity** blueberry. This delicate couple will pamper your taste buds with a very fruity taste experience and is also great to look at in its robe of **royal** blue

cornflowers and mallow blossoms. Ingredients: apple pieces, hibiscus blossoms, elderberries, freeze-dried apple pieces, pomegranate arils, rose hip peel, flavouring,

blueberries, cornflower blossoms, mallow blossoms. Superfruit: pomegranate, blueberry



22049



Fruit tea blend • flavoured



Flower Garden • Strawberry Taste

Fruit tea blend • flavoured 22969

When the first bees start to conquer our gardens, when the days slowly become longer and nature awakens again, all the sweet scents of spring reach our noses. Juicy and **slightly tangy** apple and pear pieces make our palate jump with joy. The bright, colourful blossoms and fruit pieces in this homogeneous blend are further enhanced by a **juicy** strawberry flavour. Also iced a treat! Ingredients: acidified apple pieces (apple pieces, acidifying agent: citric acid), pear pieces, rosebuds, freeze-dried strawberry pieces, freeze-dried raspberry pieces, flavouring, blackberry leaves, cornflower blossoms, marigold blossoms, rose petals, Roman camomile.



/ 4-5 tsp./11



Blood Orange • Blood Orange Taste

Fruit tea blend • flavoured

We can only enjoy this well-loved fruit from Italy between December and March. With our fruit tea blend, this wonderfully **refreshing** and **slightly tangy** blood orange taste can be enjoyed anytime we desire. A clear, typical taste with a strong character. It distinctly stands out from the familiar sweet orange. The carefully selected fruit pieces of our basic blend without berries provide the ideal taste and have been enriched with the rust-coloured fibres of bright safflower blossoms, matching the orange-red peel of the

real fruit. A **lively, fruity** blend which should really be in every assortment.
Ingredients: apple pieces, hibiscus blossoms, rose hip peel, safflower, natural blood orange flavouring. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.



22644

/ 4-5 tsp./11



Bora Bora • Strawberry-Mango Taste

Fruit tea blend • flavoured

22555

This creation is just as proud as the volcanic island by the same name. To do this name justice, we have not used one of our standard.

This creation is just as proud as the volcanic island by the same name. To do this name justice, we have not used one of our standard blends as a base, but composed this creation in a particularly careful manner, clearly evident in the choice of many **select local** and **exotic** fruits. It has also been enriched with bright blue and yellow blossoms and ennobled with the finest flavours of southern fruits. Here, **sweet** and **tangy** flavours and red and yellow fruits complement one another particularly well. An absolute top seller in our diversified product range.

Ingredients: hibiscus blossoms, apple pieces, papaya cubes (papaya, sugar), currants, elderberries, blackcurrants, flavouring, freezedried raspberry pieces, freeze-dried strawberry pieces, sunflower blossoms, cornflower blossoms.

Superfruit: currant



/ 1 kg







Cranberry/Vanilla • Cranberry-Vanilla Taste

Fruit tea blend • flavoured

Fruit tea blend • flavoured

Once you've discovered cranberries, you are not going to forget them so easily. This small red berry has its origin in Northern America, but it is conquering the taste buds of the rest of the world and thus acquiring numerous admirers at a surprising rate. The natural tanginess of the cranberry in this **fine** fruit tea blend harmonizes perfectly with the **delicately sweet** vanilla and makes this a

tanginess of the cranberry in this **fine** fruit tea blend harmonizes perfectly with the **delicately sweet** vanilla and makes this a **sparkling** experience. The bright red cranberry slices enhance the **freshness** and **fruitiness**.

Ingredients: apple pieces, freeze-dried apple pieces, hibiscus blossoms, elderberries, freeze-dried raspberry pieces, freeze-dried

cranberry slices, flavouring, rose hip peel.

Superfruit: cranberry



22004

21662

22652





Jungle Fruits • Pineapple-Mango-Kiwi Taste

We had the endangered rainforest of the Amazon and the Gondwana rainforests of Australia in mind when we created this fruit tea. So we stuck with the fruits of Brazil, Australia and New Zealand when it came to flavour. **Juicy** mangoes, **refreshing** kiwis and **sweet**, ripe pineapple and sunny citrus flavours remind us that our earth is full of wonders as long as we treat it with care and

protect it. Served on ice - simply delicious! Ingredients: apple pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), papaya cubes (papaya, sugar), mango cubes (mango, sugar, acidifier: citric acid), purple dragonfruit cubes (dragonfruit, rice flour), papaya flakes, hibiscus blossoms, orange peel,

raspberry leaves, eucalyptus leaves, lemon grass, flavouring.

Superfruit: mango, dragonfruit



/ 1 kg

100° C





A remarkable **fruit** tea blend, which lives up to its name. In terms of appearance, red strawberry pieces and whole raspberries fight for attention, but then they shake hands when it comes to their **delicious** taste. These delicate berries are very resistant when freeze-dried and maintain their natural aspect. This blend reminds you of plucking berries in midsummer, to be then served with **sweetened** whipped **cream**.

Ingredients: hibiscus blossoms, apple pieces, elderberries, rose hip peel, flavouring, freeze-dried whole raspberries, freeze-dried strawberry pieces.



/ 4-5 tsp./11







Strawberry Passion Fruit • Strawberry-Passion Fruit Taste

The contrasting colours of brilliant red strawberries and bright yellow passion fruit delight our hearts. There's also a lot to taste:

fruity sweetness from sweet blackberry leaves and ripe strawberries and the fresh tartness from our new passion fruit flakes paired with a handful of sour apple pieces characterize this blend.



/ 1 kg

/ 1 kg

10-12 min

100° C

21594

21676

ingredients: apple pieces, hibiscus blossoms, pineapple cubes (pineapple, sugar, acidifier citric acid), acidified apple pieces (apple pieces, acidifying agent: citric acid), flavouring, sweet blackberry leaves, passionfruit flakes (concentrated passionfruit juice, corn starch), freeze-dried strawberry slices, freeze-dried strawberry pieces.





Strawberry Milkshake • Strawberry-Vanilla Taste

Fruit tea blend with half-fermented tea • flavoured

Fruit tea blend • flavoured

Fresh strawberries combined with creamy milk and vanilla ice cream = the perfect strawberry milkshake. To further emphasise the creamy notes, we have come up with something particularly sophisticated for this tea. After all, what tea pairs better with a milkshake than China Milky Oolong? That's right, none! Treat yourself to some time out and indulge in a delicious, fruity, sweet

strawberry milkshake. Ingredients: apple pieces, half-fermented tea (30%) Milky Oolong, beetroot, flavouring, freeze-dried strawberry pieces, freeze-dried strawberry yoghurt crunchy (sugar, skimmed *milk* yoghurt, starch (tapioca), strawberries, natural flavouring, black carrot juice

tsp./1 l

concentrate, acidifying agent: citric acid), cornflower blossoms. Highlight: half-fermented tea Milky Oolong



Strawberry Rhubarb Crumble • Strawberry-Rhubarb Taste

Fruit tea blend • flavoured 21548 / 1 kg

For this creation, we didn't economize on the appearance at all! Plenty of strawberry slices and pieces, white puffed buckwheat and rhubarb pieces beautifully dominate the rather plain appearance of the apple base. The taste of sweet strawberries and juicy rhubarb is coated in **creamy**, **sweet**, cake-like notes. Like a crumble straight out of the oven. Ingredients: apple pieces, hibiscus blossoms, beetroot, flavouring, cream-caramel pieces (sweetened condensed skimmed milk,

sugar, glucose syrup, butter fat, wetting agent: sorbitol, emulsifying agent: mono- and diglyceride of edible fatty acids), popped buckwheat, sweet blackberry leaves, freeze-dried strawberry pieces, freeze-dried strawberry slices, freeze-dried rhubarb pieces. Trend ingredient: buckwheat



4-5 tsp./11



Strawberry/Cream • Strawberry-Cream Taste

flavouring, freeze-dried strawberry pieces.

Fruit tea blend • flavoured

22590 Fruit tea blend • flavoured / 1 kg

The strawberry is considered the queen among the berry fruits. They say the smaller the fruit, the more intense the aroma. The look of our decorative, large pieces of the queen of berries promises a great taste: a **fruity** and **creamy** composition of fruit and berries, refined with full, intense strawberry flavours and cream notes, melts on the taste buds. In combination, both tastes offer an unforgettable fruity and tender pleasure. The added juicy pineapple pieces add still further juiciness. Ingredients: hibiscus blossoms, apple pieces, elderberries, rose hip peel, pineapple cubes (pineapple, sugar, acidifier citric acid),



4-5 tsp./11

/ 1 kg



Catch me if you can • Raspberry-Pomegranate Taste

Colourful sugar unicorns gallop through **sweet** pineapple cubes, purple dragon fruit cubes and shiny strawberry yoghurt granules. 10-12 min

Ripe, juicy raspberries and fruity, tangy pomegranate accents, gently underlined by a bit of hibiscus donate to a sweet, refreshing fruit tea pleasure. Enjoyed cold, it's just a delicious.

Ingredients: apple piéces, pineapplé cubes (pineapple, sugar, acidifier citric acid), purple dragonfruit cubes (dragonfruit, rice flour), hibiscus blossoms, sugar unicorns (sugar, rice flour, vegetable oils and fats (rapeseed, rapeseed (whole hydrogenated)), potato starch, colouring foodstuff (concentrated sweet potato, apple, radish, cherry), colouring agent: anthocyanins, flavouring), flavouring, freeze-dried strawberry yoghurt crunchy (sugar, skimmed *milk* yoghurt, starch (tapioca), strawberries, natural flavouring, black carrot juice concentrate, acidifying agent: citric acid). Superfruit: dragonfruit





Mulled Wine • Red Wine-Orange-Cinnamon Taste

Fruit tea blend • flavoured 22921 / 1 kg

Is there anyone who does not know this fruity, wintry wine punch, which ensures so many sociable evenings? This tea blend is a real taste explosion thanks to the exceptional flavour composition of the unique German version. What makes this blend so special: the taste of the traditionally flamed cone of sugar, which **slowly melts** into delicious caramel. Pure exaltation! Ingredients: apple pieces, hibiscus blossoms, elderberries, rose hip peel, mistletoe, cinnamon rods, flavouring (celery seed oil, sulphite), orange slices, cloves.





Dancing Fruit • Coconut-Lime-Aloe Vera Taste

Fruit tea blend • flavoured

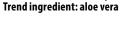
21255

/ 1 kg 10-12 min

Tropically fruity and bright yellow! A mixture that radiates a good mood based on sweet fruit pieces of exotic yellow pineapple and trendy, bright white Aloe Vera. The coconut doesn't want to miss the cheerful fruit dance and joins the dancing crowd rhythmically with slightly nutty, creamy moves. The lime's lively notes round off the mixture perfectly with a pleasant fresh kick. Ingredients: pineapple cubes (pineapple, sugar, acidifier citric acid), candied aloe vera (aloe vera, sugar), orange peel, roasted coconut flakes, natural flavouring, coconut flakes, safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.

100° C

tsp./1 l



Fruit tea blend • flavoured



Fruit Bowl • Raspberry-Blackberry-Acai Taste

21620 Smoothie bowls are as popular as they are loved. So it's high time to capture the taste of **fruity** local berries, **exotic** fruits and

superfruits like the purple dragon fruit and the acai berry in a single cup. A helping of candied ginger provides subtle spicy notes and completes the flavour perfectly.

Ingredients: apple pieces, hibiscus blossoms, carrot flakes, purple dragonfruit cubes (dragonfruit, rice flour), ginger cubes (sugar, ginger, acidifying agent: citric acid), flavouring, acai cubes (3 %) (acai fruit, apple, apple juice concentrate, rice flour, acidifier: citric acid), sweet blackberry leaves, cornflowers, freeze-dried blueberries, freeze-dried redcurrants, rose petals, safflower, lemon verbena. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced

Superfruit: dragonfruit, acai, blueberry, currant



/ 1 kg 10-12 min







Fruits Only

Fruit tea blend • no added flavouring

/ 1 kg

An extravagant fruit tea blend for lovers of unflavoured varieties: apple pieces and exotic fruits represent the sweet base, citrus fruits and a touch of hibiscus yield a softly fresh aroma. An impressively juicy experience with just the right touch of "body" Ingredients: apple pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), papaya cubes (papaya, sugar), mango cubes (mango, sugar, acidifier: citric acid), freeze-dried tangerine-orange pieces, rose hip peel, hibiscus blossoms, freeze-dried whole raspberries, freeze-dried strawberry slices, freeze-dried cranberry slices. Superfruit: mango, cranberry



10-12 min 100° C





Pleasure Wild • Wild Strawberry Taste

Fruit tea blend • flavoured

22254 An intense berry experience! This version of our delicious berry blends will surprise you with different taste nuances. The light, tangy berry notes harmonize perfectly with the intense apple of the base blend. The full, fruity flavour is balanced by light, sweet nuances. So many berries and shiny, green leaves in this enchanting blend will lure even the sceptic.

Ingredients: sultanas, hibiscus blossoms, elderberries, flavouring, freeze-dried whole blackberries, freeze-dried whole raspberries, freeze-dried strawberry pieces, blackberry leaves, blueberries, blackcurrants. Superfruit: blueberry, currant



/ 1 kg

10-12 min



tsp./11



Goji Berry • Gojiberry-Blueberry Taste

Have you already made the acquaintance of the gojiberry? If not, the time is ripe! The world of teas has found a new "super fruit". The gojiberry, also known as NingXia, wolfberry or boxthorn, is characterised by a very special nutrient profile and its popularity is constantly on the rise. Decorated with brilliant gojiberries, strawberries and blackberries, this creation is a fruity dream in taste and optic, which appeals to all senses.

Ingredients: apple pieces, gojiberries, freeze-dried whole blackberries, freeze-dried apple pieces, flavouring, freeze-dried strawberry pieces, acidifying agent: ascorbic acid.

Superfruit: gojiberry

Fruit tea blend • flavoured



/ 1 kg 10-12 min



5-6





Golden Kiwi • Kiwi Taste Fruit tea blend • flavoured

"Feel radiant, because you're allowed to!" is the motto of the **sweet**, sun-ripened, golden kiwi that is just as good as its green counterpart. We feel that this motto can safely be adopted as our mantra of the day. This creation with its golden cup colour is a great invitation to recharge your batteries and who can refuse that? The sweetness of candied pineapple cubes complements the refreshing, slightly sour taste of ripe kiwi in our apple base.

Ingredients: apple pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), acidified apple pieces (apple pieces, acidifying agent: citric acid), apple cubes, flavouring, freeze-dried kiwi pieces, safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.



21542

10-12 min

/ 1 kg







Good Mood Grenadine • Pomegranate-Lime Taste

Fruit tea blend • flavoured

This grenadine creation puts us in a celebratory mood: not only is it pretty to look at, with large peony blossoms and crunchy purple pomegranate seeds, but it also has a **tangy, sweet** taste. Good humour is contagious! Imagine what you can do with the taste of sweet pomegranate syrup... Refined with a squeeze of **refreshingly juicy** lime, the world looks a lot friendlier. Just give it a try! Ingredients: apple pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), hibiscus blossoms, orange peel, beetroot, flavouring, lemon peel, pomegranate arils, peony petals.

Superfruit: pomegranate

Fruit tea blend • flavoured



10-12 min 100° C

/ 1 kg



21430

5-6 tsp./11



Pomegranate-Citrus • Pomegranate-Citrus Taste

This colourful fruit tea blend will already delight you in its optic. Sunny colours are dominant and have their origin in the different exotic, southern fruits, which we have selected for this blend. Rounded off with pomegranate arils, this creation is the epitome of

diversity. A lively, refreshing taste that will put a smile on your face. Ingrediénts: papáya cubes (papaya, sugar), mango cubes (mango, sugar, acidifier: citric acid), apple pieces, hibiscus blossoms, flavouring, orange slices, pomegranate arils, safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.

Superfruit: mango, pomegranate



10-12 min

/ 1 kg



22159

100° C



tsp./1 l



Hamburger Grütze • Black Currant Taste

Fruit tea blend • flavoured 22663

This select blend of various berries, enriched with many red fruits is rounded off by the flavour of the popular northern German dessert. The original dessert is similar to a pudding, which is prepared with whole berries. This blend has **sour, tart** and **sweet**, berry nuances. This treat makes you want more and more tea indulgence! Ingredients: elderberries, sultanas, hibiscus blossoms, flavouring, freeze-dried whole blackberries, freeze-dried raspberry pieces,

freeze-dried sour cherry pieces, blackcurrants, blueberries.

Superfruit: currant, blueberry

Fruit tea blend • flavoured

Fruit tea blend • flavoured

flavouring.



/ 1 kg 10-12 min



100° C





Raspberry/Cherry Comp(I)ote • Raspberry-Cherry Taste

A strong, full-bodied fruit tea with delicious aromas of fresh raspberries and crisp, ripe cherries. Creamy, nutty and fruity-sweet, exotic aromas round off the flavour harmoniously. A large helping of freeze-dried banana pieces adds a light, fruity sweetness to

Ingredients: apple pieces, sultanas, hibiscus blossoms, elderberries, coconut chips, freeze-dried banana pieces, flavouring, rose petals, freeze-dried sour cherry pieces, freeze-dried whole raspberries, blueberries, blackcurrants. Superfruit: blueberry, currant



/ 1 kg 10-12 min



100° C





Ginger-Candy • Ginger-Apple-Lemon Taste

A special blend that does not need sweetening. The principal ingredient is candied ginger. The well-known, well-loved flavour of sweet, spicy ginger roots, combined with dried ginger and three different kinds of apple, results in a light, sweet, spicy tea with the

Ingredients: ginger cubes (sugar, ginger, acidifying agent: citric acid), ginger pieces, apple pieces, apple slices, apple cubes, natural



100° C

/ 1 kg





Ginger/Peach • Ginger-Peach Taste

Fruit tea blend • flavoured

The **fresh**, characteristic peach flavour, especially selected for this fruit creation is nearly equal in intensity to the sharp, strong

ginger spice flavour. This way, we composed a balanced combination of tastes, which perfectly unites the soft sweetness of the peach with the dominant spiciness of the ginger. As basis for this well-thought fruit tea blend we chose sweet and soft air-dried apple pieces. The result is a yummy blend with a reduced acid content.

Ingredients: apple pieces, hibiscus blossoms, rose hip peel, ginger pieces, coloured peppercorns, flavouring, honeydew melon cubes (honeydew melon, sugar), rose petals, orange blossoms. Owing to shortages of orange blossoms and the resulting limited supply, the amount of orange blossoms may be reduced and/or replaced with other ingredients.



100° C





Jamaica Rum • Vanilla-Rum Taste

Fruit tea blend • flavoured A popular blend, which should not be missing in any superior range of products. Our select berry blend has been given a fresh and

juicy character by freeze-dried raspberries and blackberries and large strawberry pieces. Fine flavours that remind you of distilled rum straight from the barrel and sweet, ennobled vanilla adds a typical touch. Not even the Pirates of the Caribbean could have stopped us from presenting this pleasure for your taste buds.

Ingredients: elderberries, hibiscus blossoms, blackcurrants, flavouring, freeze-dried whole blackberries, freeze-dried whole raspberries, freeze-dried strawberry pieces.

Superfruit: currant



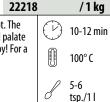


Fair Almond • Fair-Almond Taste

Fruit tea blend • flavoured The high portion of sweet apple pieces embosses a low in acid base and its red colour nuance comes from the added beetroot. The flavour note is determined by tempting, sweet, roasted, caramelized almonds. It is a taste experience which your nose and palate

knows and loves from spring and summer fun fairs, the October Fest and Christmas markets. Our tip: simply try it and ... enjoy! For a perfect taste impact brew the tea for 10 minutes

Ingredients: apple pieces, planed *almonds*, sliced *almonds*, cinnamon pieces, beetroot, flavouring.







Cherry Meringue • Cherry-Cream Taste

Fruit tea blend • flavoured 21593

Lovingly coordinated, the harmonious interaction of tart, fruity cherries and sugary sweet meringue will bewitch all enthusiasts of sweet and sour tea creations. Whole sour cherries and radiant sour cherry drops provide an attractive highlight, bringing out the meringue to captivate the senses.

Ingredients: apple pieces, hibiscus blossoms, acidified apple pieces (apple pieces, acidifying agent: citric acid), flavouring, sour cherries, freeze-dried sour cherry drops (apple puree concentrate, sour cherry powder, coconut milk), freeze-dried yoghurt granules (skimmed milk yoghurt, sugar, maltodextrin, modified starch, acidifying agent: citric acid).



/ 1 kg





Cherry/Pomegranate • Cherry-Pomegranate Taste

Ruby red cherries unite with majestic pomegranates. Sun-ripened, fresh cherry notes, combined with the unique, exotic, fruity

flavour of the pomegranate. Sliced almonds, red rose petals and cardamom pods confer a mysterious, oriental touch to this tea, reminiscent of fairy-tale magic.

Ingredients: apple pieces, hibiscus blossoms, sliced almonds, flavouring, cardamom seeds, beetroot, rose petals, freeze-dried sour cherry pieces, pomegranate arils.

Superfruit: pomegranate

Fruit tea blend • flavoured









Coconut Lavender • Coconut-Lavender Taste

Fruit tea blend • flavoured / 1 kg

It's finally back: totally trendy with a **creamy, sweet**, velvety coconut nuance and a perfectly balanced touch of **flowery** lavender. This blend's puristic base consists of pineapple cubes, coconut chips and flakes and is decorated solely with the blue given by

Ingredients: pineapple cubes (pineapple, sugar, acidifier citric acid), coconut chips, coconut flakes, lavender, flavouring.







Lemon • Lemon Taste Fruit tea blend • flavoured

A refreshing, sour fruit, which can be used in so many ways! It is available all year round, as this fruit can stay on the tree for months without losing any of its qualities. The tangy lemon gives a lively and refreshing taste to this fruit tea blend. The moss-

green, dried lemon grass not only gives this blend a beautiful appearance, it also enhances the fresh, lemon-like character. Ingredients: apple pieces, hibiscus blossoms, rose hip peel, natural lemon flavouring with other natural flavours, lemon peel, lemon



22612

10-12 min

/ 1 kg







Mandarin Bergamot • Tangerine-Bergamot Taste

Fruit tea blend • flavoured

Soak up the summer with a cup of this cheerful blend composed of **juicy** tangerine and **tangy** bergamot. While the latter rarely

makes an appearance in fruit tea blends, it rounds off the **fruity** tangerine perfectly in this creation. Ingredients: apple pieces, acidified apple pieces (apple pieces, acidifying agent: citric acid), carrot flakes, natural flavouring, rose hip peel, orange peel, mandarin sections, sweet blackberry leaves, lemon grass, safflower, rose petals. Owing to shortages of safflower

blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.



21337

100° C

/ 1 kg

tsp./11



Mango Dragonfruit Lemonade • Mango-Dragonfruit-Lemon Taste

21674 Life is too short for tasteless lemonades! Our Mango-Dragonfruit Lemonade has a deliciously exotic flair. Juicy mango nuances exude a pleasant sweetness which is subtly counteracted by the dragonfruit's tangy **freshness**. A real summer highlight and thirst

quencher the whole year round. Try this treat both hot and cold. ingredients: apple pieces, mango cubes (mango, sugar, acidifier: citric acid), acidified apple pieces (apple pieces, acidifying agent: citric acid), hibiscus blossoms, sweet blackberry leaves, mango flakes, purple dragonfruit cubes (dragonfruit, rice flour), lemon peel, flavouring, freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate). Superfruit: mango, dragonfruit



10-12 min

/ 1 kg

100° C





Mango/Yoghurt • Mango-Yoghurt Taste

Fruit tea blend • flavoured 22609 / 1 kg

Large, crunchy, natural coconut chips, pineapple flakes and exotic mango and papaya bits determine the striking combination of this blend. The **fresh, tangy, slightly tart** mango note and the **creamy** yoghurt aroma complement the fruit nuances perfectly. Ingredients: currants, hibiscus blossoms, papaya cubes (papaya, sugar), elderberries, pineapple flakes, mango flakes, papaya flakes, coconut chips, flavouring, freeze-dried yoghurt granules (skimmed milk yoghurt, sugar, maltodextrin, modified starch, acidifying agent: citric acid), wild strawberry leaves, sunflower blossoms, blackcurrants, blueberries. Superfruit: mango, currant, blueberry



10-12 min



100° C





Mango/Passionfruit • Mango-Passion Fruit Taste

Two well-known tropical fruits are united in a composition of select fruit pieces. The large mango and passion fruit flakes are a new, impressive surprise. The mango note we have chosen is responsible for the fresh, very full, fruity, sweet and tangy taste. Among

the exotic fruits, this combination of flavours is a real classic and extremely popular. The result of this match is a sweet and sour, fresh and slightly tangy fruit tea blend. A real sales hit!

Ingredients: hibiscus blossoms, apple pieces, elderberries, rose hip peel, papaya flakes, mango flakes, flavouring, freeze-dried passion fruit granules (glucose syrup, concentrated passionfruit juice, apricot pulp, modified starch, thickener: sodium alginate). Superfruit: mango



22642

22122

21546



/ 1 kg









Mango n' Friends • Mango Taste

Fruit tea blend • flavoured

Superfruit: mango

Fruit tea blend • flavoured

Fruit tea blend • flavoured

A fruit tea blend of highest rank! Extra large flakes and cubes of **juicy**, exclusively **exotic** fruits form the base of this low in acid blend. This already artful taste was further enhanced by a particularly sweet and fresh flavour combination. A very delicious ice

tea, which will outshine many other juice drinks. You should think twice before adding any sweetener. Ingredients: pineapple cubes (pineapple, sugar, acidifier citric acid), mango cubes (mango, sugar, acidifier: citric acid), pineapple flakes , mango flakes, orange slices, flavouring, freeze-dried tangerine-orange pieces, safflower, freeze-dried strawberry slices, marigold blossoms. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.

10-12 min

100° C

/ 1 kg

tsp./1 l







Lush Passion Fruit Orange • Passion Fruit-Orange Taste

Simply delicious: the sour apple pieces lend an underlying tartness to the foundation of this blend, while the additional portion of blackberry leaves provides a slight sweetness. Large chunks of freeze-dried lemon peel add an aesthetic highlight. The scent of **fullbodied**, **juicy** passion fruit coupled with fresh citrus flavours simply make you happy. Also, delicious served chilled!

Ingredients: apple pieces, papaya cubes (papaya, sugar), acidified apple pieces (apple pieces, acidifying agent: citric acid), pineapple cubes (pineapple, sugar, acidifier citric acid), peach pieces (peach, rice flour), flavouring, freeze-dried tangerine-orange pieces, freeze-dried lemon peel, sweet blackberry leaves, sunflower blossoms.



100° C

/ 1 kg



4-5 tsp./1 l

/ 1 kg

10-12 min

100° C



Girly Night • Popcorn-Cranberry Taste

21549 Fruit tea blend • flavoured

Girls, let's get ready for a cosy evening! We'll leave the high heels in the wardrobe and settle for a comfy, chic outfit. Just a relaxed get-together with bubbly, refreshing drinks, delicious delicacies and wonderful chatter. In keeping with the occasion, the tea creation shines with its striking appearance thanks to ingredients such as cranberries, popcorn and pretty Roman chamomile blossoms. The **caramelized** popcorn note and the **sweet**, **fruity** cranberry topping turn the evening into a highlight. Ingredients: apple pieces, rose hip peel, hibiscus blossoms, sweet blackberry leaves, flavouring, cinnamon pieces, cream-caramel

pieces (sweetened condensed skimmed *milk*, sugar, glucose syrup, butter fat, wetting agent: sorbitol, emulsifying agent: mono- and diglyceride of edible fatty acids), popcorn, Roman camomile, freeze-dried cranberry slices.

Superfruit: cranberry





Miami Ice • Peach Taste Fruit tea blend • flavoured

Many different, exquisite, dark-red fruits and berries have been mixed with bright cornflowers and ennobled with pink freeze-dried strawberries. Apple and papaya pieces give a delicate sweetness to the full, luxurious brew. The smell of the fresh, exotic flavour reminds of **ripe** mangos, **mellow** peaches and other fruit treasures of Mother Nature. Owing to intensity and strength, these flavours refresh with both their scent and their taste. On hot days, this fruit tea is ideal as a cold drink or an ice tea!

Ingredients: elderberries, hibiscus blossoms, currants, papaya cubes (papaya, sugar), apple pieces, rose hip peel, flavouring, freezedried strawberry pieces, cornflower blossoms, blackcurrants, blueberries.

Superfruit: currant, blueberry



22686

10-12 min

/ 1 kg

100°C





Mochi Flower • Raspberry-Blossom Taste

/ 1 kg Fruit tea blend • flavoured 21431

This fruit tea was inspired by the Japanese rice cakes. This increasingly popular "New Year's" sweet is now available in our supermarkets with a variety of fillings. A subtle sweetness with a fresh taste of delicious raspberries, cream and a hint of floral notes of red and blue blossoms seduce us. Beetroot lends a bright cup colour. Visually, this creation features playful, colourful sugar flowers,

Ingredients: pineapple cubes (pineapple, sugar, acidifier citric acid), apple pieces, ginger cubes (sugar, ginger, acidifying agent: citric acid), sugar flowers (sugar, rice flour, rice oil, potato starch, flavour, beetroot juice concentrate, colouring agents: curcumin, riboflavin, real carmine, indigotine), beetroot, flavouring, marigold blossoms, mallow blossoms.









Molly Melon • Elderflower-Melon Taste

Not even Molly Melon can resist the perfect moment when sparkling spring meets refreshing summer. We have captured the typical

taste of **delicate** elderflowers in order to combine it with a summery flair featuring two types of melon: **sweet** honeydew and thirst-quenching watermelon. The light red infusion literally invites you to linger a moment longer. Ingredients: apple pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), honeydew melon (melon, sugar, fructose-syrup), acidified apple pieces (apple pieces, acidifying agent: citric acid), flavouring, watermelon flakes, hibiscus blossoms, beetroot, sweet blackberry leaves, mountain everlasting, elderberry blossoms.



21241

10-12 min

100° C

/ 1 kg



4-5 tsp./11



Fruit Basket • Raspberry Taste

Fruit tea blend • flavoured 22648 Selected fruits from nature have been composed to a colourful mixture, which is symbolic of everything that is summer: ripe straw-

berries, **mellow** raspberries, fresh and sour cherries and **aromatic** blackberries. Sweet pieces of diverse crisp apple types, hibiscus blossoms and domestic rose hip peel provide a fruity foundation for the forest fruits. Correspondingly selected flavours confirm this promise in your cup.

ingredients: hibiscus blossoms, apple pieces, elderberries, rose hip peel, freeze-dried whole blackberries, flavouring, freeze-dried sour cherry pieces, freeze-dried raspberry pieces.





/ 1 kg



100° C



4-5 tsp./11



Grandma's Garden • Strawberry Taste

Fruit tea blend • flavoured

Who does not remember grandma and grandpa's colourful, **tempting** garden? The large rhubarb leaves on pink, thick stalks unfolding in summer. **Delicious** strawberries, secretly plucked from the bush and immediately eaten. The blue-black blackberries, which left coloured teeth after having been secretly stolen from the bush. All these aromatic treasures of sweet, tangy and delicious fruits and berries on a colourful and appetizing fruit tea blend let the dreams of childhood live again!

Ingredients: elderberries, hibiscus blossoms, apple pieces, blackcurrants, flavouring, freeze-dried whole blackberries, freeze-dried strawberry pieces, freeze-dried raspberry pieces, wild strawberry leaves.

Superfruit: currant



22866

/ 1 kg 10-12 min



100° C



tsp./1 l







Orange Ice Cream • Orange Ice Cream Taste

Fruit tea blend • flavoured

On opening the tea bag, your nose will evoke images of melting orange ice-cream! The fruity, creamy aromas of orange, vanilla and cream are coated with a sweetly fresh touch of spearmint. An excellent imitation of the cold feeling of real ice cream. Instead of hibiscus and rose hip peel we chose a small amount of sour apple pieces for the **tangy** base of this creation which will make your

mouth water in anticipation! Ingredients: apple pieces, acidified apple pieces (apple pieces, acidifying agent: citric acid), freeze-dried whole cape gooseberries, crisped mint, flavouring, marigold blossoms, safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.

Superfruit: cape gooseberries



10-12 min

/ 1 kg



100° C





Palais Royal • Blackberry Taste

Fruit tea blend • flavoured

A true queen among the fruit tea blends. Noble, simple and elegant! On warm summer days we recommend preparing an intense, strong brew, letting it cool and then serving it as ice tea with sparkling wine or mineral water, maybe decorated with a mint leaf. For this intense and exotic indulgence we have left out the apple pieces and focussed on papaya cubes. Fruity, tangy hibiscus blossoms and different air-dried and freeze-dried berries contribute strength and richness

Ingredients: hibiscus blossoms, currants, papaya cubes (papaya, sugar), elderberries, flavouring, freeze-dried raspberry pieces, freeze-dried strawberry pieces, blackcurrants, blueberries.

Superfruit: currant, blueberry



22222

21656

100° C

/ 1 kg







Panna Cotta/Turkish Delight • Panna Cotta-Turkish Delight Taste

A sweet, creamy fruit tea blend that is an absolute eye-catcher thanks to surprising and eye-catching ingredients such as puffed

buckwheat and marshmallows. The **fruity** apple and pineapple pieces interact perfectly with **creamy** panna cotta flavours and are reminiscent of golden hours on the Mediterranean coast. Ingredients: apple pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), popped buckwheat, sweet blackberry leaves,

marshmallows (glucose-fructose syrup, sugar, water, gelatine, dextrose, corn starch, vanilla flavouring), flavouring. Trend ingredient: buckwheat



100° C







Peach Perfect • Peach Taste

Fruit tea blend • flavoured 21592 / 1 kg

Sun-ripened peaches play with sweet and sour apple pieces and sweet pineapple and papaya cubes. A colourful potpourri of marigolds, safflower and rose petals harmoniously rounds off the fun and makes for a perfect holiday feeling - simply Peach Perfect. Ingredients: apple pieces, acidified apple pieces (apple pieces, acidifying agent: citric acid), pineapple cubes (pineapple, sugar, acidifier citric acid), papaya cubes (papaya, sugar), peach pieces (peach, rice flour), flavouring, freeze-dried peach pieces (peach, sugar), rose petals, safflower, marigold blossoms. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.



tsp./11



Piña Colada • Pineapple-Coconut Taste

Fruit tea blend • flavoured

21577

/ 1 kg

"If you like Piña Coladas…" Oh yeah, we love them! We don't really need to present this absolute favourite, do we? But we love the idea of rediscovering longstanding classics, so here is the summery, mild variation. Sweet and juicy pineapples come together with soft, creamy nuances. Crunchy coconut chips and delicate coconut shreds accompanied by freeze-dried yellow pineapple pieces perfect this summer creation.

ingredients: apple pieces, roasted coconut flakes, coconut flakes, natural flavouring, freeze-dried pineapple flakes.



10-12 min





Piña Colada • Coconut-Pineapple Taste

Fruit tea blend • flavoured 22657 The non-alcoholic equivalent to the popular and world-famous cocktail classic is hot on the trail of its counterpart. A lively, fresh and fruity taste thanks to appetizing pineapple, a hint of cream, as well as a dash of fine, sweetly nutty coconut aroma are the

secrets of this very delicious tea variety. The exotic Piña Colada tea has turned into a classic very quickly, and truly belongs to our all-time hot sellers. This highly attractive tea creation should not be missing in any standard assortment. This hot cocktail is a must; try it on a green tea or Rooibos tea basis as well!

Ingredients: apple pieces, hibiscus blossoms, rose hip peel, pineapple cubes (pineapple, sugar, acidifier citric acid), coconut flakes, flavouring.

Ingredients: apple pieces, popcorn, sweet blackberry leaves, freeze-dried lemon peel, flavouring, cornflower blossoms.



100° C

/ 1 kg





Popcorn/ Earl Grey • Popcorn-Bergamot Taste

Fruit tea blend • flavoured

21657 / 1 kg

The evergreen Earl Grey is currently available in **exciting** combinations in the sweets section of your deli. We are particularly fond of this version. Sweet apple pieces supported by sweet blackberry leaves form the basis for the aromatic notes of popcorn, Earl Grey



100°C





Rhubarb Spritz • Rhubarb Taste

and a hint of lime. Simply delicious!

Fruit tea blend • flavoured

/ 1 kg 10-12 min

The **popular**, trendy drink has inspired us to this tea blend: **tangy** rhubarb juice is a real indulgence, especially served **ice-cold**. A hint of hibiscus blossoms adds just the perfect cup colour to this low in acid fruit tea blend which is also reflected in the pink cornflower blossoms. Bring the sun into your cup and join us on a mini holiday. Ingredients: apple pieces, apple cubes, hibiscus blossoms, elderberries, flavouring, rose hip peel, freeze-dried rhubarb pieces, cornflower blossoms.



100° C







Red Fruits • Strawberry Taste

Fruit tea blend • flavoured

100 % NATURAL

/ 1 kg

A whiff of this fruit tea blend brings to mind a field of **mouth-watering** strawberries. This organic tea was conferred a free gift of sweet apple pieces. The visual effect is perfected by the addition of bright red currants and strawberry pieces, while the raspberry leaves add a touch of lightness to the blend. Fill your fruit basket with this scrumptious creation and enjoy it hot or cold. Ingredients: rose hip peel, hibiscus blossoms, apple pieces, orange peel, natural flavouring, raspberry leaves, freeze-dried redcurrants, freeze-dried strawberry pieces.

tsp./11

100° C

10-12 min

Superfruit: currant





Sea Buckthorn • Sea Buckthorn Taste

Fruit tea blend • flavoured

Very popular in the coastal regions of Northern Germany, this extraordinary berry has found increasing interest in other parts of the

world. The sea buckthorn is a very versatile plant. It does not need rich soil to grow, and is, therefore, used to keep dams and dunes in shape. The sea buckthorn's positive effects have been known in Asia for over 2,000 years. The berry is very rich in juice and has a bright orange colour. The taste is slightly tangy with a hint of sweetness. The surprising, yet somehow familiar flavour on our select fruit tea base is a real **treat** for both young and old to enjoy. Ingredients: apple pieces, hibiscus blossoms, rose hip peel, sea buckthorn, orange peel, flavouring.



10-12 min

/ 1 kg



22695

100°C

4-5 tsp./1 l







Sun Energy • sweet orange Taste

Fruit tea blend with mate tea • flavoured

This **vibrant**, modern fruit tea blend with the typical **sugary sweet** citrus flavour offers many surprises: a generous helping of mate tea and quayusa with their natural caffeine content and an equally liberal portion of sweet blackberry leaves conjure up an extraordinary creation that works wonderfully well as an iced tea.

Ingredients: sultanas, Brazilian Mate (14%), elderberries, hibiscus blossoms, sweet blackberry leaves, apple pieces, flavouring, Guayusa (4%), Blueberry, blackcurrants.

Trend ingredient: Guayusa • Superfruit: blueberry, currant



21677

22677

10-12 min

/ 1 kg



100° C



4-5 tsp./11



Sun Fruits • Melon Taste

Fruit tea blend • flavoured

Bright yellow honeydew melon cubes and mighty pineapple flakes invite you to brew them up directly for a delicious cup. The big, exotic mango and papaya flakes do so even more. Hibiscus and delicious grapes accompany these excellent ingredients. This very special fruit tea creation has no equal both in appearance and aroma. The taste of this fruit tea composition captures the flavours of ripe, juicy melons and sweet, fruity pineapple. Memories of summer, sun and holidays drop into our mind when enjoying this extraordinary creation and lead to far away places. Enjoy!

Ingredients: hibiscus blossoms, honeydew melon (melon, sugar, fructose-syrup), sultanas, pineapple flakes, papaya flakes, mango flakes, flavouring

Superfruit: mango



/ 1 kg 10-12 min



100° C





Sunny Disposition • Physalis-Orange Taste

Fruit tea blend • flavoured

22052

/ 1 kg

The cape gooseberry is already well known in the world of gourmets and cocktail bars. We have combined its **unique** taste and colourful optic with a tangy orange to form a fruit tea blend, which is low in acid. Its taste will surely capture your attention! Enjoyed **hot** or on ice, this creation will put anyone into a good, sunny mood — not only on bad weather days!

Ingredients: apple pieces, orange peel, freeze-dried apple pieces, orange slices, freeze-dried whole cape gooseberries, flavouring, safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/ or replaced with other ingredients.

Superfruit: cape gooseberries



10-12 min

100°C

5-6 tsp./1 l



Sweet Rhubarb Lemonade • Rhubarb-Lemon Taste

Fruit tea blend • flavoured

21366

/ 1 kg 10-12 min

A real surprise: this light fruit tea blend was transformed into an exciting delicacy by combining flavours of sweet, cooked rhubarb with vanilla, **deliciously** sticky cordial and **refreshing** notes of lemon. The acidified apple and the fresh lemon granules underline this exceptional taste combination and add a special touch. Red and yellow blossoms as well as rhubarb pieces are the perfect decoration for this delight. Can also be enjoyed ice cold!

Ingredients: pineapple cubes (pineapple, sugar, acidifier citric acid), acidified apple pieces (apple pieces, acidifying agent: citric acid), beetroot, flavouring, freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), rose petals, mountain everlasting, freeze-dried rhubarb pieces.



100° C

4-5 tsp./11



Turkish Apple • Apple Taste

Fruit tea blend • flavoured

dried apple pieces.

/ 1 kg 10-12 min

One of our tasteful and soft blends which gets along without acidic fruits. Sweet apple pieces and delicious pineapple form the basis of this popular infusion. The crisp, sweet character of the apple flavour is enhanced by a very special **freshness**. The taste of this creation transports you to the warm regions of the sunny south for a short journey. For this reason it is easy to understand that this tea will be on a firm and high rank in our selected assortment. A top seller among the fruit teas. Ingredients: apple pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), acidifying agent: ascorbic acid, flavouring, freeze-













Turkish Apple Tea • Apple-Yoghurt-Lime Taste

Fruit tea blend • flavoured

22564

/ 1 kg

Another convincing creation of our house. The already first-class creation with the fresh apple and lemon taste receives reinforcement. This Turkish apple tea also counts on the pure strength of sweet apple and pineapple pieces; however it receives additional aromatic support from a combination of delicious, sweet, soft, somewhat cake-like flavour notes. The fresh and sweetish yoghurt taste complements the special citrus fruit magnificently. Ingredients: apple pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), flavouring, lemon grass.

100°C

5-6 tsp./11

10-12 min





Type Peach Melba • Peach-Ice Cream Taste

Fruit tea blend • flavoured

Fruit tea blend • flavoured

A fruity and dreamy creamy delicacy: Melba Peach deluxe! Who can resist sun-ripened peaches with seducing, sweet, vanilla ice-cream topped with whipped cream? We think that a second cup of this magical tea is better than resisting temptation. Reddish

golden peach crunchy, bright carrot flakes and merry flowers reflect the summer feeling. To die for! Ingredients: apple cubes, carrot flakes, pineapple cubes (pineapple, sugar, acidifier citric acid), freeze-dried peach pieces (peach, sugar), flavouring, rose petals, safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.



21139

22221

10-12 min

/ 1 kg







A True Fairytale • Pineapple-Apple Taste

The innocent exterior is based on apple pieces, carrot flakes and pineapple cubes. We did without the acidic hibiscus but watch out,

this blend has its own surprises. The apple pieces of this creation were encased with citric acid. This intense, juicy, refreshing lemony ingredient makes you smile. A fruity pleasure with fresh flavour notes of pineapple and pear. In summer served chilled, this is the ideal refreshment for thirsty throats.

Ingredients: acidified apple pieces (apple pieces, acidifying agent: citric acid), carrot flakes, pineapple cubes (pineapple, sugar, acidifier citric acid), flavouring, freeze-dried apple pieces, marigold blossoms.









Wild Berries • Wild Strawberry Taste

Fruit tea blend • flavoured

22651 The large fruity selection of berries is just delightful. In midsummer, the bushes are full of dark red and blue berries. On sunny forest edges and slopes, from valleys to mountain regions, they soak their aroma with the warm sunshine. Who has not picked them as a child and eaten them with delight? The first sip of this fruit tea composition brings back memories of those carefree childhood days. The **mellow** wild berry flavour makes you think of the taste and smell of a great basket, full of **ripe** berries, picked on a warm

Ingredients: elderberries, hibiscus blossoms, apple pieces, rose hip peel, flavouring, freeze-dried whole blackberries, freeze-dried whole raspberries, wild strawberry leaves, freeze-dried strawberry pieces.



/ 1 kg

100° C





Watermelon/Mint • Watermelon-Mint Taste

Fruit tea blend • flavoured

21212 A much loved summer combo: refreshing and wonderfully cooling, thanks to our peppermint of exceptional quality. We cannot do without a generous helping of melon cubes and flakes. À real pleasure served cold. Sometimes we can do without water, but we simply can't do without melon!

Ingredients: apple pieces, honeydew melon (melon, sugar, fructose-syrup), hibiscus blossoms, elderberries, peppermint (9%), flavouring, rose hip peel, watermelon flakes.



100°C

/ 1 kg



tsp./1 l



Wild Cherry • Wild Cherry Taste

Fruit tea blend • flavoured

22611 A real classic among fruit teas. The very intense aroma of wild cherries is pure delight to all those who like strong flavours. The very fruity flavour complements the typical scent of wild cherries. The full aroma of ripe, juicy cherries makes this speciality an incompa rable taste sensation. This creation can be served cold, or alternatively mixed with cherry juice — try it! Ingredients: hibiscus blossoms, apple pieces, elderberries, rose hip peel, freeze-dried sour cherry pieces, flavouring.





100° C

/ 1 kg



tsp./1 l



Cloud Catcher • Cherry-Kiwi-Coconut Taste

Fruit tea blend • flavoured

Do you know that feeling on grey days, when you just want to push the clouds aside and let the sun shine through? This extremely accomplished and decorative creation will certainly add a shine to your tea assortment and will light up your gourmet corner. The low in acid blend is supported by freeze-dried kiwi and sour cherry pieces. Juicy cranberry slices further enhance this fine, royal blend. Crunchy coconut flakes give you an insight into the secret of the **sunny** flavour offered by this blend.

Ingredients: apple pieces, whole sour cherries, coconut chips, freeze-dried kiwi pieces, freeze-dried sour cherry pieces, freeze-dried cranberry slices, flavouring.

21658

10-12 min

/ 1 kg



100° C



tsp./1 I







Citrus-Shock • Citrus Taste

Fruit tea blend • flavoured

Superfruit: cranberry

Fresh, cheeky, lively — this blend will cheer you up. Various citrus notes combine to create the perfect tea pleasure, absolutely convincing hot or cold. It will enrich not only your summer days. You may want to try this tea with a scoop of vanilla ice-cream... Ingredients: apple pieces, acidified apple pieces (apple pieces, acidifying agent: citric acid), orange peel, freeze-dried apple pieces, freeze-dried lemon peel, freeze-dried whole cape gooseberries, flavouring, marigold blossoms.

Superfruit: cape gooseberries

10-12 min

100° C

/ 1 kg







Sweet Treat • Cotton Candy-Raspberry Taste

Fruit tea blend • flavoured

This fruit tea is low in acid, has a distinct sweetness and a bright, shining, pink infusion. This composition is not only a girl's dream come true, it will seduce every sweet tooth on the block with its scent of sweet candyfloss and fruity, ripe raspberries. Enjoyed

Ingredients: pineapple cubes (pineapple, sugar, acidifier citric acid), apple pieces, purple dragonfruit cubes (dragonfruit, rice flour), marshmallows (glucose-fructose syrup, sugar, water, gelatine, dextrose, corn starch, vanilla flavouring), natural flavouring, freezedried raspberry pieces.

Superfruit: dragonfruit



100° C







ROOIBOS & HONEYBUSH



The African all-rounder offers unexpected advantages. Both Rooibos and Honeybush are free of caffeine and tannic acid. For this reason the preparation is very easy. Too much tea or longer brewing times do not have such big effects and the infusion remains perfectly enjoyable.

We only import high-quality Rooibos with most thorough sifting and cleaning. Our Rooibos is repeatedly sieved so as to ensure an even and high-quality final product. We work with a "super grade" quality from cultivated rank growth. The needles are long and even. An indication of first quality, which clearly distinguishes this tea from a "choice grade". Rooibos tea can be excellently ennobled with most different decorations. For instance, mallow or sunflower blossoms, colourful fruit and trendy ingredients are wonderfully set off against the thin, rust-brown needle-like leaf.



Honeybush Tea • pure

Organic • DE-ÖKO-003

Just like Rooibos, Honeybush was discovered in South Africa in the 18th Century. The Honeybush shrub owes its name to its characteristic appearance. The blossoms are bright yellow with a scent of honey, whereas the leaves are somewhat rougher than those of Rooibos. The South Africans also call it "vegetable bush", due to its pod-shaped fruits and knobbly roots. The wild growing plants thrive exclusively on small mountain ranges in the Longkloof District. In the 1990s it was re-discovered and is cultivated today for commercial purposes in 35 different locations. The infusion tastes pleasantly sweet and aromatic. Ingredients: Honeybush tea*. *from organic cultivation.



/ 1 kg

22818

22703

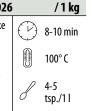


Chocolate Cake • Chocolate-Vanilla Taste

Honeybush tea blend • flavoured

22026 Don't we all love a piece of chocolate cake now and again? What would the sweet teeth amongst us say to combine the relish of cake with a fantastic Honeybush? This creation is an absolute must-have for all chocolate fans with its lively, sweet, chocolaty cake aroma and the **beautiful** decoration of rosebuds.

Ingredients: Honeybush tea, chocolate chips (sugar, ground cocoa beans with cocoa butter, powdered cocoa, emulsifying agent: soy lecithin), cream-caramel pieces (sweetened condensed skimmed milk, sugar, glucose syrup, butter fat, wetting agent: sorbitol, emulsifying agent: mono- and diglyceride of edible fatty acids), flavouring, rose petals.



/ 1 kg



Time to Relax

Organic Green Rooibos/Honeybush tea blend • DE-ÖKO-003 • no added flavouring

At the end of a strenuous day, take a flight of fancy: close your eyes and imagine being in a peaceful place. Lie down on a meadow 8-10 min full of blossoms beneath a green, relaxation bush. The air is full of sweet scents, the heart is free and you may leave all your worries behind as the sun slowly moves towards the horizon. The gentle effect of nature promotes your inner peace. Try this blend with 100° C some milk and honey and feel how the organic concept of sustainability helps ease your tension. Ingredients: green Honeybush*, green Rooibos tea*, fennel*, aniseed*, camomile*, safflower, *from organic cultivation. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients. tsp./1 l



Green Rooibos Tea • pure

Organic • DE-ÖKO-003

This plant from organic cultivation is a variation of the most popular, caffeine-free Rooibos. The well-known characteristics are all

there, although differences both in colour and taste can be noticed. The green Rooibos is clearly brighter and has a greener leaf than its "big brother". This derives from the incomplete fermentation process. This original taste sensation offers a **fresh**, **lively** taste, with a slightly tangy flavour. The aroma is light and elegant and should be tried. Ingredients: green Rooibos tea*. *from organic cultivation.



8-10 min

/ 1 kg



tsp./11



Lemon/Vanilla • Lemon-Vanilla Taste

Green Rooibos tea blend • flavoured

22713 The light green cup reminds of **fresh** green tea. The combination of **tangy** lemon and **creamy, smooth** vanilla offers a light and delicate aroma, which is masterfully refined with a creamy touch. This blend creates unknown taste sensations on our taste buds. The delicious and extremely well-crafted composition leaves nothing to be desired. Tangy lemon grass adds freshness and elegance and definitely reminds you of springtime! Imagine clear, cool mountain streams, glistening in the warm morning sun - a composition

made for those dreamy days! Ingredients: green Rooibos, lemon grass, lemon peel, flavouring.



8-10 min

/ 1 kg



100° C







White Chocolate/Pistachio • Pistachio-Vanilla Taste

Green Rooihos tea blend • flavoured

21553 A wonderful composition with green Rooibos, which differs from its counterpart by its essentially fresher and tangier flavour, resulting in a superb blend with our white chocolate. With its unmistakable aroma, the **roasted** pistachio mingles perfectly with the **creamy** chocolate. This tea is rounded off by a subtle, milky, coconut note and a slightly tart cocoa nuance.

Ingredients: green Rooibos, coconut flakes, white chocolate chips (sugar, cocoa butter, milk powder, dextrose, emulsifying agent: soy lecithin) (10%), pistachios, cocoa peel, flavouring.



8-10 min

/ 1 kg



100° C

tsp./1 l





Rooibos • pure

Organic • DE-ÖKO-003 22708

The country of origin of the Rooibos is South Africa. Natives used Rooibos to make a fruity, sweet tea long before Europeans did. The branches of the shrub are dried in the sun and then cut into small pieces. The tea was first exported to far away countries in the 19th century, and its export has been growing ever since. This resulted in a controlled cultivation of the once wild growing shrub. A highquality Rooibos tea can be identified by its ruby colour and the soft, sweetish, characteristic, aromatic taste. The leaf features out rather long needles.

Ingredients: Rooibos tea*. *from organic cultivation.



/ 1 kg 8-10 min



100° C



tsp./1 I





Pineapple-Lemon Sorbet • Pineapple-Lemon Taste

Rooibos tea blend • flavoured

Rooibos tea blend • flavoured

Rooibos tea blend • flavoured

22331 The name really says it all! The basic taste of this creation will fill you with true joy since it is like a fresh, creamy lemon sorbet with a **tender** and very **pleasant sweetness**. Ingredients such as tangerine pieces and lemon granules contribute character and provide

an unusually bright cup. The **lively, creamy** pineapple-vanilla note gives perfect refreshment. Ingredients: Rooibos tea, flavouring, pineapple cubes (pineapple, sugar, acidifier citric acid), lemon peel, freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), freeze-dried tangerine-orange pieces, marigold blossoms



8-10 min

/ 1 kg







Baklava/Pomegranate • Baklava-Pomegranate Taste

Baklava has a long tradition in the Orient. You can however also find similar creations or variations of it in other parts of the world. Inspired by all those varieties, we have created this tea blend. Classic, nutty notes of almonds and pistachios, as well as sweet honey flavours are rounded off by the **fruity** pomegranate. The paradisiac apple is also an optical highlight with its pink-red counte-

nance which looks amazing in between red rose petals and bright, yellow marigold blossoms. Ingredients: Rooibos tea, date pieces (dates, rice flour), sweet blackberry leaves, flavouring, freeze-dried fig pieces, freeze-dried

pomegranate arils, Manuka honey powder (Manuka honey, maltodextrin), almond pieces, rose petals, marigold blossoms. Trend ingredient: Manuka honey • Superfruit: pomegranate



21625

/ 1 kg 8-10 min



100° C





Banana Choc • Banana-Chocolate Taste

South Africa meets South America. The soft taste of Rooibos meets a combination of the best that Latin America has to offer: cocoa and banana. For who does not love the **fruity** taste of banana combined with the sweetness of chocolate? This tea is rounded off by the sweet and tart note of the tonka bean. But the bright raspberry pieces, the radiant yoghurt crunchy as well as the large chocolate flakes and banana slices do more than just tantalise your taste buds.

Ingredients: Rooibos tea, cocoa peel, apple pieces, chocolate chips (sugar, ground cocoa beans with cocoa butter, powdered cocoa, emulsifying agent: soy lecithin), flavouring, banana chips (banana, coconut oil), sweet blackberry leaves, freeze-dried raspberry pieces, freeze-dried yoghurt granules (skimmed milk yoghurt, sugar, maltodextrin, modified starch, acidifying agent: citric acid).



100° C









Cookies 'n Cream • Chocolate-Cream Taste

Rooibos tea blend • flavoured

21683 Our Cookies & Cream is a real delight for all those who love **creamy sweets**. The harmonious interplay created by our **delicate** rooibos and diverse sweet ingredients caters for a unique pleasure. Created for big and small alike, this tea is a treat for all seasons

whether it warms you on cold wintry days or sweetens-up warm summer days. Ingredients: Rooibos, white chocolate chips (sugar, cocoa butter, milk powder, dextrose, emulsifying agent: soy lecithin), cocoa peel, brittle pieces (sugar, hazelnuts, invert sugar), marshmallows (glucose-fructose syrup, sugar, water, gelatine, dextrose, corn starch,





Cranberry/Vanilla · Cranberry-Vanilla Taste

From North America to South Africa, from Alaska to the Cape of Good Hope — the match of cranberry and vanilla charms the senses once again. This is a union of different continents: fruity, tangy and slightly tart meets up with creamy and sweet and the perfect taste is created and further supported by the tender, characteristic scent of the Rooibos tea and completed by bright shining

cranberry slices. Ingredients: Rooibos tea, freeze-dried cranberry slices, flavouring.

Superfruit: cranberry

Rooibos tea blend • flavoured



22011

/ 1 kg 8-10 min

100°C

tsp./11





Earl Grey • Bergamot Taste

Rooibos tea blend • flavoured

The original Earl Grey tea was named after Charles Grey, 2nd Earl of Grey in the 18th Century. At that time, it consisted only of Chinese teas, flavoured with finest bergamot oil from the well-known citrus plant. Today, we can combine this classic flavour with fine, mild and sweetish Rooibos tea. Even the passionate Earl Grey drinker should try this decaffeinated version. You will be surprised at how wonderfully the fresh, characteristic bergamot aroma develops on the Rooibos base. Refined with lemon peel, the freshness also shows in the appearance.

Ingredients: Rooibos tea, lemon peel, natural bergamot flavour with other natural flavouring.



8-10 min 100° C





Strawberry/Raspberry • Strawberry-Raspberry Taste

Rooibos tea blend • flavoured

Finally! We transported the very popular taste combination of strawberry and raspberry with delicious, natural flavouring onto our mild rooibos base to create a harmonic whole. The berry notes are supported and complemented to perfection by delicious aromas of the finest coconut and sweet cotton candy.

Ingredients: Rooibos tea, apple pieces, rose hip peel, roasted coconut flakes, natural flavouring, freeze-dried raspberry pieces, freezedried strawberry pieces.



/ 1 kg

8-10 min







Spicy Chili • Chili-Cherry Taste

Rooibos tea blend • flavoured

How spicy do you dare? The name speaks for itself: really spicy and definitely not for those of frail disposition. The intense, fruity wild cherries with a slightly flowery note are an excellent base for the chilli to develop its spiciness on. And the chilli really shows

its power. You actually need a firearms licence for this tea. According to your wishes, even spicier than before! INFO: You can regulate the spiciness yourself by adding chillies. For beginners – try it without chillies first!

Ingredients: Rooibos tea, rosebuds, flavouring, safflower, chili (4%), peony petals, carrot flakes. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.



22025

22054

8-10 min

/ 1 kg







Lemon Spice • Lemon-Pepper Taste

Rooibos tea blend • flavoured

Select the highest quality of South African Rooibos teas, add the most popular spices of the world — pepper, cinnamon and cardamom, round it off with the freshness of lemon grass and a flavour combination of summer fresh citrus, a hint of smooth vanilla and a dash of pepper — et voilà, you have created a taste to be enjoyed all year long! Ingredients: Rooibos tea, orange peel, lemon grass, cinnamon rods, flavouring, pink peppercorns, cardamom (whole), freeze-dried

whole red currants. Superfruit: currant



8-10 min

 $/1 \,\mathrm{kg}$







Golden Orange • Orange Taste

Rooibos tea blend • flavoured

The name of this tea describes the intense taste, which really hits your senses. A strong, sun-ripened orange combined with mild yoghurt will make you taste the sun on your tongue. The taste is similar to a hard candy, which owns fine, sweet lemony fruit notes. Thanks to the shiny orange peel and bright yoghurt pieces, this tea presents a visual sensation, which unites fruit and freshness. A fresh and aromatic composition, which makes you long for summer to come. Ingredients: Rooibos tea, orange peel, flavouring, freeze-dried yoghurt granules (skimmed milk yoghurt, sugar, maltodextrin,

22744

8-10 min 100° C

/ 1 kg

4-5 tsp./11



Pomegranate/Grape • Pomegranate-Grape Taste

Rooibos tea blend • flavoured 22055

What will happen if we combine the flavour of the more and more popular pomegranate with the taste of freshly squeezed grape juice directly from the vineyard on a Rooibos base? The result is a **fruity** fresh, **sparkling** taste creation, which really **prickles** on your tongue. The colours of the royal pomegranate and the **juiciness** and **sweetness** of the heavy grapes of your favourite vine are also represented in the intense, violet-red optic of the mallow blossoms, red currants and fruit pieces. Ingredients: Rooibos tea, flavouring, mallow blossoms, freeze-dried redcurrants, freeze-dried raspberry pieces, pomegranate arils.



100° C

/ 1 kg

tsp./1 l



Blueberry/Yoghurt • Blueberry-Yoghurt Taste

Superfruit: currant, pomegranate

Rooibos tea blend • flavoured

Maybe you remember this from your childhood days ... standing in front of the blueberry bush, picking the berries directly into your mouth. This is the experience we have tried to capture in our Rooibos composition. Combine this fruit with a little creamy yoghurt and sweet cream, and the result is a fruity, fresh blueberry taste with a hint of mild, creamy yoghurt. The white, bright yoghurt granules freshen up the scene, while the blue cornflower blossoms take up the original colour of the blueberry. Ingredients: Rooibos tea, flavouring, freeze-dried yoghurt granules (skimmed milk yoghurt, sugar, maltodextrin, modified starch, acidifying agent: citric acid), freeze-dried blueberries, freeze-dried cranberry slices, cornflower blossoms.



22248

22360

/ 1 kg 8-10 min

100° C

tsp./11



Raspberry/Rhubarb • Raspberry-Rhubarb Taste

Rooibos tea blend • flavoured

Superfruit: blueberry, cranberry

It is seldom found that two partners form such a perfect symbiosis. The fruity, sweet and juicy raspberry is ideally complemented by the slightly tangy, nippy rhubarb. This is nothing new, however. Combined with smooth vanilla flavours and carried by the mild Rooibos base, they are transformed into the master of happiness and offer harmony and perfection in every cup. Tone on tone, this blend is also a piece of art in its optic.

Ingredients: Rooibos tea, elderberries, coconut flakes, flavouring, freeze-dried raspberry pieces, rose petals, freeze-dried rhubarb



8-10 min

/ 1 kg

100° C

4-5 tsp./11



Ginger/Lemon • Ginger-Lemon Taste

Rooibos tea blend • flavoured

This Rooibos creation will put you under its spell with a large helping of candied ginger pieces, whose **mild sweetness** is underlined

yet again by the harmonic combination with fruity lemon. A very subtle touch of spiciness is added by the dried ginger roots and completes this flavour experience. Ingredients: Rooibos tea, ginger cubes (sugar, ginger, acidifying agent: citric acid), ginger pieces, lemon peel, natural flavouring.

21077

22701

100° C

/ 1 kg

8-10 min

4-5 tsp./1 l



Caramel • Caramel Taste Rooibos tea blend • flavoured

flavouring.

As if brittle and caramel were invented for the soft, round taste of Rooibos! The combination is just perfect and results in a delicious, soft composition rounded off with a dash of cream. The creamy, slightly roasted-tasting caramel flavour with just a hint of

almond and cream on a delicious, sweetish Rooibos base has got everything to make it to the top. This variety is a must for any serious Rooibos assortment. This is a composition, which just must be tried. Ingredients: Rooibos tea, cream-caramel pieces (sweetened condensed skimmed *milk*, sugar, glucose syrup, butter fat, wetting agent: sorbitol, emulsifying agent: mono- and diglyceride of edible fatty acids), brittle pieces (sugar, hazelnuts, invert sugar),



100° C

/ 1 kg



4-5 tsp./1 l







Lemon • Lemon Taste

Rooibos tea blend • flavoured

No compromises! The classic and in this case also natural flavouring of the fruity fresh and very lively lemon is a must on each tea and herbal base. A taste, which does not need additional decoration for a glamorous performance. Added lemon grass brings about a colourful contrast to the fine Rooibos base. The infusion releases the **cooling, fresh** flavour nuances of the lemon grass. A guaranteed big time seller, which draws its power from really classic nuances. Ingredients: Rooibos tea, lemon grass, natural lemon flavouring with other natural flavours.

22715

/ 1 kg 8-10 min

100° C

tsp./11



Lime Peach Cream • Lime-Peach-Cream Taste

21597 Bright yellow sunflowers, large lemon peels and chunks of peach adorn the sweet, soft Rooibos tea. Refreshingly juicy limes, mellow exotic peaches and velvety cream evoke a summer dessert that can also be enjoyed all year round. Sweet apple pieces and

blackberry leaves add extra sweetness to the blend. Enjoy this creation at any time of the year! Ingredients: Rooibos tea, apple pieces, coconut flakes, lemon peel, sweet blackberry leaves, flavouring, freeze-dried peach pieces (peach, sugar), freeze-dried lemon peel, sunflower blossoms.



8-10 min 100°C

/ 1 kg





Limoncino • Lemon-Cream Taste

Rooibos tea blend • flavoured

Rooihos tea blend • flavoured

21659 Ciao! Who doesn't know limoncello? Inspired by this Italian classic, we have created a delicious limoncello tea with a rooibos base. A **wonderfully sparkling** lemon flavour, a balanced **sweetness** and an unforgettable **creamy** note ensure the best summer feeling,

Íngredients: Róoibos tea, lemon peel, apple pieces, lemon grass, acidified apple pieces (apple pieces, acidifying agent: citric acid), flavouring, orange peel, freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), sweet blackberry leaves.



/ 1 kg 8-10 min







Mango/Strawberry • Mango-Strawberry Taste

Rooibos tea blend • flavoured

The soft smoothness of the popular South African bush is perfectly matched by the juicy freshness of sun-ripened mango and sweet strawberry, with just the right amount of lemon grass for the perfect taste round-off. Optically, both fruits are glowing in unity with sunny marigold blossoms. See for yourself!

Ingredients: Rooibos tea, lemon grass, natural flavouring, freeze-dried mango cubes, freeze-dried strawberry pieces, marigold

Superfruit: mango



/ 1 kg

8-10 min

100°C

tsp./1 l



Nougat Plum • Hazelnut-Plum Taste

Rooibos tea blend • flavoured

A creamy, chocolatey nougat mousse in a glass, elegantly layered with deliciously fruity baked plums was the template for this Rooibos creation. Soft, dark chocolate notes and perfectly **roasted** nut flavours really come into their own with the **sweet** and sour fruit notes. Garnished with hazelnut brittle, sliced almonds, whole apricot kernels, cocoa shell and plum pieces, this "dessert" definitely makes you want seconds. Go ahead, there's enough for everyone!

Ingredients: Rooibos tea, cocoa peel, sliced *almonds*, brittle pieces (sugar, *hazelnuts*, invert sugar), apricot kernels, flavouring, freeze-dried pieces of plum.



/ 1 kg 8-10 min



100° C





Orange/Eucalyptus • Orange-Eucalyptus Taste

Rooibos tea blend • flavoured

If you hear eucalyptus, you may think of the cuddly koalas whose main food consists of these leaves. In this composition we have combined the freshness of eucalyptus with the sweetness of peach and orange. Already by opening the bag, the scent of menthol and fruit takes you away to the wide-open spaces of Australia. Very attractively and colourfully decorated, this composition is a real eye-catcher. Orange blossoms and eucalyptus leaves complement one another perfectly and thus guarantee a taste experience of a

Ingredients: Rooibos tea, eucalyptus leaves (22 %), orange peel, flavouring, orange blossoms. Owing to shortages of orange blossoms and the resulting limited supply, the amount of orange blossoms may be reduced and/or replaced with other ingredients.



8-10 min

/ 1 kg







Orange/Grapefruit/Mint • Orange-Grapefruit-Mint Taste

Voluptuous notes of **creamy-sweet** and **freshly-juicy** oranges in harmony with **tangy** lemons and the expressive freshness of

spearmint leaves unite excellently on the sweet character of the Rooibos tea. We offer an impressive combination with a stunning flavour diversity. Sweet, fresh, well-balanced — simply perfect!

Ingredients: Rooibos tea, orange slices, crisped mint (6 %), flavouring, orange blossoms, safflower. Owing to shortages of orange blossoms and the resulting limited supply, the amount of orange blossoms may be reduced and/or replaced with other ingredients., Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.



/ 1 kg

22170

4-5 tsp./11



Oriental Night • Vanilla-Cinnamon Taste

Rooibos tea blend • flavoured

Rooibos tea blend • flavoured 22015 This tea's name not only reflects its **fantastic** appearance, but also its **magical** taste. Cinnamon and vanilla with a touch of jasmine

blossoms will take you far away to the magical world of the Orient. Let yourself go and enjoy a trip full of fantasy, colour and excitement and dive into this charmed flavour. Ingredients: Rooibos tea, cinnamon pieces, whole star aniseed, flavouring, jasmine blossoms.



100° C

/ 1 kg





Paradiso • Passion Fruit Taste

Rooibos tea blend • flavoured

One of our top sellers, this blend captures the summer by its colourful decoration. The fine Rooibos base has been mixed with blue cornflower and yellow sunflower blossoms — a real eye-catcher. The taste is difficult to describe. Beside the expressive passion fruit flavour, a lot of fruit, freshness and **exotic** ingredients dominate this composition. What can we say - a real fruit bomb! Ingredients: Rooibos tea, flavouring, cornflower blossoms, sunflower blossoms.



/ 1 kg 8-10 min



4-5 tsp./1 l



Gingerbread Biscuit/Orange • Peppernut-Orange Taste

Rooibos tea blend • flavoured

The absolute highlight among holiday blends! This creation is a true temptation, enticing with **noble** flavours of **fresh** gingerbread and sweet oranges. The exceptionally intense aroma, combined with exotic ingredients such as peppercorns and coriander, results in an exciting tea blend that is sure to be talked about for a long time. This tea spoils even the most discerning gourmet and is therefore a real sales quarantee. It's no wonder that this very elaborately and attractively decorated variety ranks among the most successful

Ingredients: Rooibos tea, sliced *almonds, pistachios*, orange peel, coriander, flavouring, pink peppercorns.



8-10 min

/ 1 kg



4-5





/ 1 kg





Piña Colada • Coconut-Pineapple Taste

Just imagine: lying under a coconut palm tree on a Caribbean beach, listening to the sea and enjoying the sun. This tropical flair is captured in our Piña Colada Rooibos. The cocktail classic brings about the relaxed Caribbean feeling, which you can now enjoy in a non-alcoholic version. The combination of **fruity fresh** pineapple with creamy, sweet coconut brings **exotic** pleasure. Accordingly, the tea is decorated with coconut and pineapple pieces $\dot{-}$ a feast for the eyes. This top seller, as well as its counterparts on other

bases, should be part of each assortment. A creamy, tropical classic cocktail, which can be enjoyed hot or as a delicious ice tea

Ingredients: Rooibos tea, pineapple cubes (pineapple, sugar, acidifier citric acid), coconut flakes, flavouring.

8-10 min

22660

22240

100° C

4-5 tsp./11



Bush Fire • Orange Taste Rooibos tea blend • flavoured

Rooibos tea blend • flavoured

Bright safflowers remind of a fiery sunset in the great wide-open Savannah. The composition of different orange flavours promises

a **fresh** and **lively** pleasure. The flavourings used are natural, spreading the scent of freshly squeezed oranges. The taste of **sun-ri**pened citrus fruits is all southern flair. Full, fruity aromatic pleasure flatters the sweet Rooibos tea. ingredients: Rooibos tea, safflower, natural orange flavouring with other natural flavours. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.



100° C

/ 1 kg



4-5 tsp./1 l







Salty Caramel • Caramel-Salt Taste

Rooibos tea blend • flavoured

Tears of salt – but tears of happiness! The match between sweet caramel and our latest discovery – African pearl salt from Namibia will charm your senses in this delightful rooibos. Wonderfully creamy caramel notes melt together with an exciting pinch of salt, which you can dose out individually due to the practical size of the pearls. Open your taste buds to this surprising flavour experience! Ingredients: Rooibos tea, cream-caramel pieces (sweetened condensed skimmed milk, sugar, glucose syrup, butter fat, wetting agent: sorbitol, emulsifying agent: mono- and diglyceride of edible fatty acids), almond pieces, brittle pieces (sugar, hazelnuts, invert sugar), salt pearls (5%), flavouring.

Trend ingredient: pearl salt

Rooibos tea blend • flavoured

Rooibos tea blend • flavoured





Morello Cherry - Plum • Morello Cherry-Plum Taste

21552 Our tea fairy is wearing a late-summer robe, bringing a hint of shady autumn with it. Juicy, summery cherry notes and sweet plum notes are accompanied by sour cherry and plum pieces on our **mild** Rooibos base and these are perfectly complemented by

autumnal apple pieces and violet mallow blossoms. Ingredients: Rooibos tea, apple pieces, flavouring, sour cherries, freeze-dried pieces of plum, freeze-dried sour cherry pieces, mallow



/ 1 kg

8-10 min



Chocolate/Orange • Chocolate-Orange Taste

Let the sunshine in! Bright blossoms and orange peel bring about summer feelings. This warmth is reflected clearly in the taste. The

fresh, fruity, intensive orange aroma interacts harmoniously with the soft melting chocolate. Your taste buds will be delighted to be enjoying the sweet citrus fruit. This taste sensation reminds you of freshly squeezed juice, enjoyed on a Spanish orange

İngredients: Rooibos tea, chocolate chips (sugar, ground cocoa beans with cocoa butter, powdered cocoa, emulsifying agent: soy lecithin), orange peel, flavouring, orange blossoms. Owing to shortages of orange blossoms and the resulting limited supply, the amount of orange blossoms may be reduced and/or replaced with other ingredients.









Chocolate/Cream/Truffles • Chocolate-Cream-Truffle Taste

Rooibos tea blend • flavoured

Everyone loves the wonderful temptation of soft, melting, creamy truffle chocolate candies. The scent of our composition is an instant reminder of the precious chocolate candy, and spreads a **tempting** aroma. Complemented by the fine and sweet Rooibos base, the creamy, soft taste will pamper your taste buds. This excellent taste sensation feels like a piece of sweet chocolate, melting in your mouth. Decorated with chocolate pieces and coconut shreds — this is our definition of liquid chocolate. Try it yourself! Ingredients: Rooibos tea, chocolate chips (sugar, ground cocoa beans with cocoa butter, powdered cocoa, emulsifying agent: soy *lecithin*), coconut flakes, flavouring



22335



/ 1 kg

100°C





Sweet Sin • Raspberry-Vanilla Taste

Rooibos tea • flavoured

Rooibos tea blend • flavoured 22762 / 1 kg 8-10 min

A great basket of tasty, ripe, fruity raspberries have just been picked from the bush. Light vanilla ice cream made with real vanilla crowns the **expressive fruit.** The raspberry and vanilla pieces keep the promise of this exciting, **berry-rich** tea creation's name. **Tender** and **sweet** moments not only for the romantics among us.

Ingredients: Rooibos tea, flavouring, freeze-dried whole raspberries, rose petals, vanilla pieces. Owing to the tense world market situation concerning vanilla prices the quantitiy of vanilla pieces may be reduced and/or the catalogue price may be subject to change.





Sweet Espresso decaffeinated • Sugared Almonds-Coffee Taste

such issues. Mild Rooibos caressed by sweet coffee scents, a real treat. And thanks to our decaffeinated coffee beans, this tea is

You love tea and coffee and just can't decide which? No problem, our Rooibos tea blend Sweet Espresso was created to solve just completely free of caffeine.

Ingredients: Rooibos, apple pieces, almond pieces, sweet blackberry leaves, decaffeinated coffee beans (6%), flavouring, cinnamon pieces, Roman camomile.

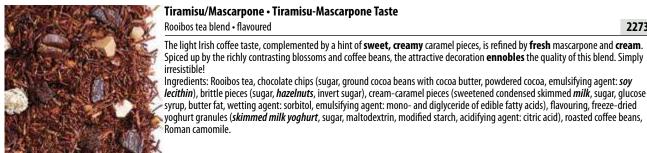


8-10 min









Tiramisu/Mascarpone • Tiramisu-Mascarpone Taste

Rooibos tea blend • flavoured

22739

21681

/ 1 kg 8-10 min

100° C

tsp./11



Holiday Dreams • Melon-Passion Fruit Taste

Rooibos tea blend • flavoured

Enjoy summer's lightness to the fullest. The balanced blend of sweet melon and mild rooibos with the addition of spicy ginger and refreshing lemon will bring the sunshine into your cup. This captured summer is a real delight both hot and cold and summer

(honeydew melon, sugar), lemon peel, flavouring, lemon grass, freeze-dried strawberry pieces, beetroot.

8-10 min 100° C

/ 1 kg

Ingredients: Rooibos, apple pieces, ginger pieces, pomelo cubes (pomelo peel, sugar, acidifier: citric acid), honeydew melon cubes tsp./1 l



Christmas Scent • Orange Taste

Rooibos tea blend • flavoured

/ 1 kg 8-10 min

With a wave of seduction and harmony, this Christmassy, wonderfully scented festive blend immediately bedazzles your nose when opening the bag. A **delicious** note of oranges carries this perfect composition of high quality Rooibos, spicy coriander, **sweet-spicy** cardamom and aromatic cloves in its hands. In combination with a hint of smooth, soft **cream** this creation unfolds its real **wintry** secret. Harmony for your senses! Ingredients: Rooibos tea, apple pieces, cinnamon pieces, coriander, whole star aniseed, flavouring, orange slices, cardamom (whole),

100° C

4-5 tsp./11



Windhuk • Vanilla Taste

Ingredients: Rooibos tea, flavouring.

pink peppercorns, cloves.

Rooibos tea • flavoured

22700

/ 1 kg 8-10 min

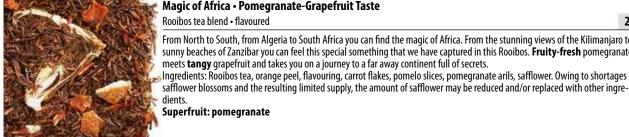
Vanilla is not only the queen of all spices, but also an unrivalled taste classic among flavoured teas. Already used by the Indians and Aztecs as a spice and medicine, the capsule-shaped fruit is unique in its shape and colour. The scent, which forms after a thorough drying and fermenting process, is unmistakably typical. Our successful flavour variation Windhuk is no less original and spicy in scent and taste, and this is due to the superior quality of our light and creamy vanilla flavour. A pure and sweet temptation through and



100° C

tsp./1 l





Magic of Africa • Pomegranate-Grapefruit Taste

Rooibos tea blend • flavoured

22169

/ 1 kg 8-10 min

From North to South, from Algeria to South Africa you can find the magic of Africa. From the stunning views of the Kilimanjaro to the sunny beaches of Zanzibar you can feel this special something that we have captured in this Rooibos. Fruity-fresh pomegranate meets tangy grapefruit and takes you on a journey to a far away continent full of secrets. Ingredients: Rooibos tea, orange peel, flavouring, carrot flakes, pomelo slices, pomegranate arils, safflower. Owing to shortages of



100° C

4-5 tsp./11

Superfruit: pomegranate



Candyfloss • Cotton Candy-Vanilla Taste

Rooibos tea blend • flavoured

/ 1 kg 8-10 min

Candyfloss is everyone's sweet dream at the fair. But what happens when there's no fair to attend? The solution is our sweet, fruity, grenadine-scented Rooibos creation. So colourful with glazed sugar decorations of clouds and hearts, as well as pink heather blossoms. Not only pretty to look at but also delicious!



100° C

4-5

Ingredients: Rooibos tea, apple pieces, mango cubes (mango, sugar, acidifier: citric acid), sugar clouds-hearts mix (sugar, potato starch, sunflower oil, rice flour, colouring foods: concentrated carrot, blueberry, radish, apple, blackcurrant, glazing agent: carnauba wax), heather blossoms, freeze-dried yoghurt granules (skimmed milk yoghurt, sugar, maltodextrin, modified starch, acidifying agent: citric acid), flavouring, pomegranate arils.



Superfruit: mango, pomegranate





HERBS & SPICES

Where does the history of herbs begin? It can be traced back to the high cultures of China, India, Persia, Egypt and Greece and up to the Roman Empire. The latter we also have to thank for spreading this knowledge into our areas: The Romans fused many of their own ideas with those of the Greek. In the middle ages, the study of herbs reached other parts of Europe, where it was implemented and further refined in monastery gardens. Particularly the Benedictine Order spent a lot of time and effort on the cultivation and research. It is likely that they also started the classification of herbs into culinary and medicinal herbs, a distinction which is still in use today.

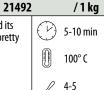
Later, the vegetation of these gardens slowly changed due to the influence of far-awaycountries, which could now be reached by sea. The trading ships brought back real treasures of plants and spices, which were happily and often blended and combined with local herbs. Even today, just like back then, loose herbs still play an important role and enjoy great popularity. We would like to cordially invite you to wander through our herb garden and discover the one or the other novelty.



Apple Mint • cut

The apple mint -mentha suaveolens- is a type of mint with a relatively low content of menthol and a **mellow** taste. It received its common name because it spreads a slightly fruity scent which reminds of green apples. Our Austrian quality is particularly pretty with a silvery shimmer. Enjoy it hot or ice cold and its mild freshness will delight you.

Ingredients: apple mint*. *from organic cultivation.





Mountain Thyme Organic • DE-ÖKO-003

A real gem from the mountains of Uzbekistan. This type of thyme not only surprises with its delicate green, perfectly formed leaves, but also with its **sweet** and **aromatic** flavour. Unique here is the distinct, cooling camphor note, whose aroma unfolds in the cup with a wonderful freshness. Our mountain thyme can be enjoyed hot as well as on ice or also refined with honey.

Ingredients: mountain thyme*. *from organic cultivation. Ówing to shortages of moutain thyme and the resulting limited supply, the amount of moutain thyme may be reduced and/or replaced with other ingredients.

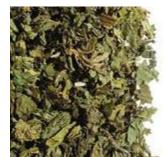


21639



/ 1 kg





Stinging Nettle Leaves • cut

The stinging nettle itself is only one variety of the plant, which is collectively named "nettle plant". In Europe, approximately 45 varieties of this plant can be found. The qualities of the soil as well as the nettle variety are very important factors for the cultivation of the stinging nettle. The different varieties grow between 10 and 250 cm tall. A lot of different types of butterflies use the stinging nettle as nourishment when they are still caterpillars. The human being, however, likes the younger shoots better and uses them, depending on age and freshness, for salads, cooked or even for the production of delicious cheese. A freshly brewed stinging nettle tea can be described as typically herbal with a slight hint of spinach. Ingredients: stinging nettle leaves.



5-10 min







Fennel Seed

This annually returning plant with its green leaves needs sufficient warmth and, above all, rich soil. The well-known seed can be harvested only in late summer. The fennel has then reached the highest stage of its development and finally forms the first seeds. Owing to its **sweet** taste that is similar to aniseed, the fennel seed can be used in very different ways. Ingredients: fennel seed.



22928

100° C

/ 1 kg

5-10 min

tsp./11



Greek Mountain Tea • whole panicles

Organic • DE-ÖKO-003 21324

The Greek Mountain Tea was traditionally drunk by Greek shepherds as a relaxing after work drink in the evening. Our high-quality tea using the whole panicle of the Sideritis Scardica is grown in northern Greece in the Rhodope mountains at almost 1,000 m altitude by mountain farmers on small eco-farms. The cup unfolds the exceptionally **mild**, **fresh** taste of this gem. Ingredients: Greek mountain tea*. *from organic cultivation.



5-10 min

/ 1 kg



1-2 panicles / 200ml



Greek Mountain Tea • cut

Worldwide there are roughly 150 types of dittany (family "Sideretis") of which the vast majority grows in the Mediterranean region. The majority of these members of the labiate family grow wild, only some varieties are cultivated. Greek Mountain tea is rich in essential oils and its blossoms, stems and leaves set free the scent of **fresh** herbs with a hint of **lemon** when infused. The taste is fruity, tangy with a slightly spicy, earthy note and best enjoyed hot or cold and sweetened with a little sugar or honey. Ingredients: Greek mountain tea.



22061

21344

/ 1 kg 5-10 min



100° C





Guayusa

Organic • DE-ÖKO-003

Guayusa is the caffeinated national drink of the Ecuadorian Kichwas. For hundreds of years, they have been using the leaves of the thirty-meter-high rainforest tree. . . The infusion of these multifaceted leaves can be drunk not only in the morning to start the day, but also throughout the entire day. With its **fine, tart** to slightly **spicy** notes and a gentle **sweetness**, the infusion can be enjoyed both hot and cold.

Ingredients: Guayusa*. *from organic cultivation.

Trend ingredient: Guayusa



5-10 min

/ 1 kg



100° C



4-5 tsp./11



Rose Hip Peel • broken

The rose hip is a bush that can reach heights of up to 5 m. 2 cm long, fleshy fruits are round or oval in shape and very soft. Rose hip varies from light to dark red, in autumn a real eye catcher in the woods. The plant originates in Europe, the Middle East and North Africa. Today, we import this product from different countries like Chile, Russia, Bulgaria and China. The rose hip peel is dried in wood-burning stoves. It is especially suitable as a single fruit for a delicious and thirst-quenching infusion. In fruit tea blends it is today one of the most important ingredients and almost indispensable. Ingrédients: rose hip peel.



/ 1 kg 5-10 min







Hibiscus Blossoms • whole & cut (A)

The hibiscus, as connoisseurs know, consists of the hibiscus' calyx and external calyx. They are harvested during the time of the fruits and then dried. The inner calyx is 3 cm long and up to the middle it is ball-like. Above there are five upward bent tips. The external calyx consists of 10 small, slim leaves that are strongly "anchored" with the calyx basis. After its flowering time the fleshy and slightly crumbly calyxes take on their typical red colour. The main countries of cultivation of the hibiscus, also known as mallow, are the Sudan, Egypt, China, Mexico and Thailand. The infusion of the hibiscus blossom can either be drunk pure or in form of a fruit tea blend and is thoroughly refreshing. Ingredients: hibiscus blossoms.



22910 & 22910A

100° C

/ 1 kg



4-5 tsp./1 l

/ 1 kg



White Hibiscus Blossoms • cut

Pale flowers, a delicate yellow cup and the **unmistakable** tartness of hibiscus flowers. Owing to popular demand, we have now included the white hibiscus in our range. Surprisingly different and yet so familiar, this quality is just as impressive as its "big red

Ingredients: white hibiscus blossoms.



21641

22964



Ginger • cut

Ginger is one of the most widely known herbs and spices. Its roots yield the unique, highly aromatic, sweetly spicy flavour. Ginger has been valued and used by various cultures for centuries. We can also no longer imagine life without it in our hemisphere. The root of the ginger, the so-called Rhizome, which grows horizontally, entwined in the soil, is harvested. Enjoy our high quality ginger pure, with honey or as a flavour-giving ingredient to one of our tea creations. A must-have! ngredients: ginger.



5-10 min

/ 1 kg







Chamomile • whole

Being mild and caffeine free, this dried blossom makes a very appropriate drink in every season. People also like using it to pamper their skin in the vapour of a hot camomile bath. We are offering a camomile of very high quality. The typical camomile character of this infusion is particularly intense. The product is very even; small pieces have been sorted out by hand-picking. The larger and optically more conspicuous Roman camomile has a similar taste but is preferred for decoration purposes. Camomile has been used since the Neolithic Age. Ingredients: chamomile.



5-10 min

/ 1 kg







Moringa Leaves

Organic • DE-ÖKO-003

Ingredients: moringa leaves*. *from organic cultivation.

The origin of the legendary Moringa tree lies at the foot of the Himalaya. Today its cultivation has reached other continents such as South America and Africa. Similar climatic pre-conditions as well as soil characteristics have made a cultivation in Africa, particularly in Kenya and Tanzania, possible. Small corporations produce top qualities that can be harvested only after three years at its earliest. This shows in the crop's bright green leaves as well as its unique taste. Fresh and **mildly spicy** yet with a **pleasant sweet** note is the taste of these "magic leaves". Owing to high demand and low quantities available due to sustainable cultivation we have decided to work with more than one origin.

/ 1 kg

5-10 min

100° C





Nana Mint/Spearmint • cut

There is hardly another product that has so many different names. Its original and real name is crisped mint. The name spearmint derives probably from its specific mint taste, with some menthol nuances. Nana-Mint is a traditional drink and can be drunk at any time of the year. Both hot and cold, the infusion is a real thirst-quencher with no fruity notes but with a delicious and vitalizing spearmint taste. A further classic is the combination of green tea, particularly Gunpowder, and spearmint (# 22414, p. 97). Ingredients: spearmint.



/ 1 kg 5-10 min







Peppermint

Following a growing demand, we have now added the whole peppermint to our standard assortment. This sweet, mild, crisp whole leaf unfolds the popular peppermint taste wonderfully **unique** in the cup. Take a break, close your eyes and enjoy this crisp freshness with its unique flavour all year round. Ingredients: peppermint.



5-10 min









Peppermint • cut

The wild-growing peppermint, one of innumerable mint varieties, can only be found in Central and Southern Europe. It is cultivated in North America as well as the entire European and Northern African territory. Peppermint has a pure, refreshing, menthol like character. Owing to the cultivation of many different mint varieties over a long period of time, the once original wild growing species has been changed a lot. It is suspected that it is also due to this that the NANA-Mint (# 22498, p. 131) with its distinct flavour was Ingredients: peppermint.

22920

22922

5-10 min

/ 1 kg

100° C

tsp./1 l





Sage Leaves

Sage is a shrub, which can reach heights of up to 70 cm. The long and hairy leaves have a very **delicious** and **aromatic** scent; their colour is light olive-green. The taste is very typical and **slightly bitter**. Originally, sage derives from the Mediterranean area. It is very common especially in the Adriatic region. Today, the plant is also cultivated in other European countries. Cut sage should be kept in dark and closed containers. Due to the high contents of essential oils, we do not recommend storage in containers made of plastic. Ingredients: sage leaves.



5-10 min

/ 1 kg



100° C





Tulsi Herb • crushed

Organic • DE-ÖKO-003 21640 Tulsi, also known as "Indian basil" or "holy basil", is experiencing a revival. In Hinduism, Tulsi plays an important role: it represents

the divine presence and thus also protection and blessing. The tasty, sweet and simultaneously slightly spicy herb is also popular as a tea in Ayurvedic cuisine. Ingredients: tulsi*. *from organic cultivation.



5-10 min

/ 1 kg



100° C





Lemon Grass

There are approximately 55 different varieties of lemon grass, which belongs to the family of sweet grass plants. Lemon grass has its origin in South East Asia, Sri Lanka, India and Australia. The plant, also known as Citronella, is mainly used as a spice in Asian cuisine. The dried plant is used in cut or ground form. However, the fresh stalk of lemon grass has an extraordinary, slightly rose-like and **fresh**, lemon aroma with an **exotic** note of its own. The fresh or dried leaves are also used in tea blends for a thirst-quenching effect. This very popular variety is imported from Thailand. Ingredients: lemon grass.



22913

5-10 min

/ 1 kg



4-5 tsp./1 l



Verbena Leaves ∙ cut

Lemon verbena leaves, also called vervain, enjoy a growing popularity which is why we have decided to add them to our assortment. With its **fresh** and **slightly sour lemon note**, the lemon verbena is both a hot and a cold treat. Ingredients: lemon verbena.



/ 1 kg 5-10 min







Whole Lemon Verbena Organic • DE-ÖKO-003

Lemon verbena, also called lemon beebrush or verveine, originated in South America but has long since conquered Europe. The whole, rolled leaves of our beautiful, Portuguese organic quality are not only a feast for the eyes, the highly aromatic, refreshing

citrus notes that unfold are a delight at any time of day, both warm and chilled over ice. Ingredients: lemon verbena*. *from organic cultivation.









HERB & SPICE TEA BLENDS

Indulgence without limits . . . hardly any other brewed drink offers such a large flavour variety, as do herb tea blends. Spicy, flowery, sour, sweetish, even hot — no flavour is missing. No limit is set while enjoying this beverage since it's mostly without caffeine, tannin or acid.

Fresh raw goods from the country of origin, carefully refined in Germany, are of utmost importance to us. Quality, freshness and authenticity are regularly examined as all three play an important role. The quality plays an important role especially in the intensive flavour of the herb garden.

And Dethlefsen & Balk always offers first class!



Maple-Honey-Vanilla • Maple-Honey-Vanilla Taste Herb tea blend • flavoured

Classic herbs and spices such as fennel, sage, chamomile and aniseed are given a great visual boost here by the white, puffed buckwheat. The taste of this blend is pleasantly **sweet** and **mild**. Notes of sweet honey, caramel and maple also delight your palate. Ingredients: fennel, apple pieces, popped buckwheat, blackberry leaves, aniseed, cinnamon pieces, chamomile, sage leaves, sweet blackberry leaves, flavouring. **Trend ingredient: buckwheat**



21556

) 5-10 min

/ 1 kg

] 100° C

2 4-5 tsp./11



Maple-Ginger-Apple • Maple-Ginger-Apple Taste

Spice tea blend • flavoured

Plenty of ginger is at the root of this herbal tea blend contrasting with the bright rose hip peel. Sweet blackberry leaves support the blend with a subtle smoothness. The dehydrated maple syrup crowns the blend turning it into something special. The **fruity**, **tangy**, **sweet** and **slightly spicy** notes combine wonderfully with the taste of the brewed herbs, spices and fruits. Ingredients: ginger cubes (sugar, ginger, acidifying agent: citric acid), apple pieces, ginger pieces, silver linden blossoms, rose hip peel, Rooibos tea, sweet blackberry leaves, flavouring, dehydrated maple syrup.



5-10 min

/ 1 kg



J 100 C





Seaside Feeling

Herbal tea blend • no added flavouring

Sometimes the longing just drives you... for seaside feeling: pause, let your soul dream, breathe in freshness and feel beautiful! This is our aspiration with our new herbal creation. Let us take you to the dunes of Northern Germany, where the sea buckthorn berries glow in the sun. Enjoy the **freshness** of mint and feel beautiful with aloe vera and coconut and strongly in vogue with turmeric. This tea is rounded off by our **mild** rooibos and a hint of Chlorella algae. Is there anything more wonderful than Seaside Wellness? Ingredients: Rooibos tea, fennel, melissa leaves, coconut chips, sea buckthorn, candied aloe vera (aloe vera, sugar), chamomile, turmeric slices, sweet blackberry leaves, peppermint, cornflower blossoms, chlorella algae powder (1%). Trend ingredient: aloe vera, turmeric, Chlorella algae

21272

5-10 min

/ 1 kg



tsp./11



Mountaintop

Herb tea blend • no added flavouring

We used our increasingly popular Greek Mountain tea (item 22061, page 126) as a base for this creation. Its delicately tangy flavour is rounded off by sweet blackberry leaves and fennel. Eucalyptus leaves and spearmint provide the extra fresh kick, while gojiberries and sea buckthorn berries provide the real summit break. Rise into other spheres with this balanced herb tea blend! Ingredients: Greek mountain tea, fennel, orange peel, lemon grass, eucalyptus leaves, sweet blackberry leaves, moringa leaves, lemon peel, crisped mint, gojiberries, sea buckthorn, sunflower blossoms. Owing to shortages of moringa leaves and the resulting limited supply, the amount of moringa leaves may be reduced and/or replaced with other ingredients.

Trend ingrédient: Moringa Leaves • Superfruit: gojiberry



21136

5-10 min

/ 1 kg



100° C

tsp./1 l





Mountain Tea & Citrus • Lemon-Grapefruit Taste

Herb tea blend • flavoured 21464

Lush green alpine meadows carpeted with yellow and violet blossoms... this is what comes to mind when you look at this colourful blend. Tartly sweet grapefruit and citrus notes combine to create a tangy, fresh treat. Sweet blackberry leaves and plenty of ginger perfect the taste sensation.

İngredients: acidified apple pieces (apple pieces, acidifying agent: citric acid), lemon verbena, apple pieces, ginger pieces, blackberry leaves, raspberry leaves, Greek mountain tea (5 %), sweet blackberry leaves, flavouring, mallow blossoms, sunflower blossoms.





/ 1 kg



100° C





Organic & Colourful

Organic Herb tea blend • DE-ÖKO-003 • no added flavouring

This slightly spicy blend of finest herbs and spices offers pure indulgence without any added flavouring. The combination of peppermint and liquorice root offers a subtle freshness and delicate sweetness. Green leaves, purple, yellow and pink blossoms,

dark-red cranberries . . . this blend is a real sight for sore eyes.
Ingredients: aniseed*, fennel*, pepper mint*, liquorice roots*, hibiscus blossoms*, lemon verbena*, freeze-dried strawberry pieces*, freeze-dried cranberry*, freeze-dried raspberry pieces*, mallow blossoms*, marigold blossoms*. *from organic cultivation. Superfruit: cranberry





/ 1 kg







Sea of Blossoms • Cherry-Raspberry Taste

Herb tea blend • flavoured

A fine herb tea blend of highest quality! Indeed, this voluminous creation has a true sea of blossoms. Bright colours of pink, yellow, purple, orange and red put you into the mood for an exceptional indulgence. Mellow, harmonic flavours of raspberries, rhubarb and cherries combine the **sweet**, slightly **honey-like** flavour of linden blossoms. Dive into this sea of blossoms! Ingredients: apple pieces, heather blossoms, silver linden blossoms, flavouring, marigold blossoms, mallow blossoms, safflower, peony petals. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.









Cool Mint • Mint Taste Herb tea blend • flavoured

This very "cool" herb tea blend containing only excellent ingredients has been part of our bestseller assortment for many years. The high portion of liquorice with its pleasant and **strong sweetness** is very important. The **fruity, mellow** apple pieces, very **fine** lemon grass with its special fresh character and a select portion of very aromatic peppermint add the finishing touch. Stay cool and

eniov this unique taste experience! Ingredients: liquorice root, apple pieces, peppermint (10%), lemon grass, flavouring. Contains liquorice root - in case of high blood pressure, excessive consumption of this product should be avoided

5-10 min

100° C

/ 1 kg



4-5 tsp./1 l









Family Tea

Herb tea blend • no added flavouring

This really is a tea for the whole family. Its secrets are the many fine and very **mild** ingredients, which form the base for this speciali ty. A beverage created for young and old. The pleasant sweetness derives from a big quantity of apple pieces enriched with fresh and aromatic peppermint. Leaves of numerous berry bushes and colourful, bright blossoms enhance the quality of this blend. Ingredients: apple pieces, peppermint leaves, raspberry leaves, blackberry leaves, mallow blossoms, blackcurrant leaves, cat's foot (Mountain Everlasting), safflower. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.





Colourful

Organic Herb tea blend • DE-ÖKO-003 • no added flavouring

This colourful and vivacious composition of colours invites you to dream away. The sweet apple is a perfect companion of the mild fennel. A dash of freshness is added by orange peel and lemon grass. Bright colours like the yellow marigold blossoms and blue cornflower blossoms round off this blend. And all this entirely without any added flavouring! Ingredients: apple pieces*, fennel*, orange peel*, lemon grass*, rose petals*, cornflower blossoms*, marigold blossoms*. *from



22807

/ 1 kg 5-10 min

100°C





Lazy Blend

organic cultivation.

Herb tea blend • no added flavouring

The exceptional combination of freshness and mild spiciness, thanks to lemon grass, red peppercorns and coriander ensures that this tea becomes a speciality even without any added flavouring. A slight sweetness is also present due to apple pieces and raspberry leaves. The Jasmine blossoms add the special "something". This blend is a must-try! Ingredients: apple pieces, pink peppercorns, lemon grass, raspberry leaves, cinnamon pieces, coriander, jasmine blossoms, rosebuds.



5-10 min

/ 1 kg





Fennel Aniseed Cumin Blend

Herb tea blend • no added flavouring

This blend of different spice seeds harmonizes perfectly. The young love the gentle, **sweet** fennel infusion. The aniseed too, offers a bit of sweetness and, of course, its typical aniseed note. In the background, the caraway gives us its pleasant, spicy, strong variety of flavours. This herb tea has a perfect, well-balanced and aromatic taste and does not need further flavouring. Ingredients: fennel (44%), aniseed (40%), caraway.



/ 1 kg 5-10 min









Feng Shui • Strawberry-Bergamot Taste

Herb tea blend • flavoured Feng Shui has the goal to create harmony between human beings and their surroundings. In order to create this Chi (positive, free flowing energy), the **perfect** balance between oneself and the five elements wood, fire, earth, metal and water has to be achieved. According to Feng Shui, the elements are represented by the colours green, red, yellow, silver and blue as well as the forms twined,

pointy, flat, round and curly which all represent an ingredient in our herb tea blend, which is rounded off with the balance of natural flavouring. Now it is your turn to add the fifth element WATER for your very own experience of harmony! Ingredients: apple pieces, purple dragonfruit cubes (dragonfruit, rice flour), gojiberries, lemon grass, blackberry leaves, stinging nettle leaves, carrot flakes, orange peel, eucalyptus leaves, wild strawberry leaves, beetroot, natural bergamot flavour with other natural flavouring, natural flavouring, cornflower blossoms, marigold blossoms, pink peppercorns.



5-10 min

/ 1 kg



5-6



tsp./11



Light and Inspired

Herb tea blend • no added flavouring

Superfruit: dragonfruit, gojiberry

What can we learn from butterflies? First of all, you need a sanctuary and a safe cocoon in order to be able to fly lightly, brilliantly, colourfully and magnificently. Our mountain butterfly is not only beautiful to look at with its airy wings of mountain tea, linden and peony blossoms, but it also brings us cooling and refreshing notes of mild apple mint and lemon verbena. Heather flowers, cornflowers and poppies invite us to sip sweet (Manuka) honey and enjoy life to the full.

Ingredients: apple pieces, hibiscus blossoms, Greek mountain tea, heather blossoms, apple mint, sweet blackberry leaves, lemon verbena, linden blossoms, peony petals, Manuka honey powder (Manuka honey, maltodextrin), poppy petals, cornflower blossoms. Trend ingredient: Manuka honey



5-10 min

/ 1 kg



100° C



tsp./1 l





Fall Foliage • Cherry-Fig-Pumpkin Taste

Herb tea blend • flavoured

22949 Who doesn't know this deep feeling of conviction that it is still summer?! Nevertheless, the days will start to get shorter and cooler, with some fog patches in the mornings. Still, you don't want to realize that the summer is slowly coming to an end. However, a golden fall is also wonderfully colourful with its harvest and multi-coloured, rustling leaves on trees and in alleyways. This herb tea creation with the taste of **sunny**, **juicy** cherries, **sweet** figs and a hint of orange-glowing pumpkin and autumnal spices is for all

those who are not yet ready for winter. Ingredients: apple pieces, carrot flakes, blackberry leaves, lemon grass, hibiscus blossoms, apple cubes, flavouring, sweet blackberry leaves, freeze-dried acerola cherries, freeze-dried fig pieces, freeze-dried pumpkin pieces, cloves, peony petals.



/ 1 kg

/ 1 kg





Green Ginger

Herb tea blend • no added flavouring

À la Myrtle... we are happy to give away Myrtle's tasty secret: pick some of the best ginger with exactly the right amount of spiciness, mix it in equal parts with rosemary and lemon verbena leaves and add other valuable herbs, underline it with lemon myrtle in exactly the right proportion, murmur the spell: "sweet and delicious without flavouring", brew it with boiling water and, voilà, you have prepared your magic potion!

Ingredients: ginger pieces (42 %), apple pieces, orange peel, rosemary leaves, lemon-myrtle, cut lemon verbena leaves, blackberry leaves, silver linden blossoms.



22177

22944

21555

21685

21661





Perfect World

Herb tea blend • no added flavouring

When naming our tea blends we like our teas to be the inspiration. With our tea creation Perfect World, this was exactly the case. After we had made up our minds regarding the ingredients and dosage, we tasted it and then decided unanimously that, when drinking it, we definitely felt as if the world stood still and was perfect for a moment. The lovely, fruity scent and taste of melissa combined with fresh and highly aromatic peppermint, make you forget the daily stress. This tea is an ideal companion in the

Ingredients: blackberry leaves, peppermint, melissa, chamomile, wild strawberry leaves, lemon grass, lavender, rose petals, marigold blossoms.





/ 1 kg





Raspberry/Lavender • Raspberry-Lavender Taste

Herb tea blend • flavoured

Enriched with whole raspberries, lilac lavender flowers, lemon verbena, chamomile and fennel, this herbal blend promises sheer richness as soon as you open the bag. Juicy raspberry and fine lavender notes flatter the original flavour of the herbs and fruits in this blend when infused. A **light** and delicious pleasure.

Ingredients: apple pieces, fennel, elderberries, rose hip peel, chamomile, raspberry leaves, lemon verbena, lavender, flavouring, freeze-dried raspberries.





/ 1 kg





Raspberry Mirabelle • Raspberry-Mirabelle Taste

Herb tea blend • flavoured

Fruity, sweet, tangy berries and lusciously sweet, delicate notes of mirabelle blend perfectly to create a delicious flavour experience. Supported by the lightness of the apple pieces and the freshness of apple mint, lemongrass and Greek mountain tea, the result is a compelling flavour experience. Sweet blackberry leaves contribute their sweetening power. Peach pieces, rosebuds and sunflower blossoms are genuine favourites in this blend.

Ingredients: apple pieces, lemon grass, raspberry leaves, apple mint, Greek mountain tea, sweet blackberry leaves, flavouring, freeze-dried peach pieces (peach, sugar), rosebuds, sunflower blossoms.





/ 1 kg





Honey Herbs & Harmony • Honey-Vanilla Taste

Herb tea blend • flavoured

The name says it all. **Sweet** honey in **perfect** harmony with a well-balanced herb tea blend. What more could you want? A pleasantly mild herbal tea that immediately envelops you in a sweet cloud of honey and vanilla nuances. Even the cup colour is reminiscent of pure liquid, golden honey. A genuine pleasure.

Ingredients: apple pieces, mango cubes (mango, sugar, acidifier: citric acid), lemon grass, blackberry leaves, sweet blackberry leaves, flavouring, pollen, mountain everlasting, Greek mountain tea.



100° C





Ginger/Aronia

Organic Herb tea blend • DE-ÖKO-003 • no added flavouring

Who are the companions of the aronia berry, which is becoming more and more popular? **Strong** and **spicy** ginger, **sweet** fennel and aniseed, **fresh** lemon grass and **cooling** mint, all together with the unique note of the liquorice root and a hint of light sage. Delicate rose petals and whole star aniseed put the final touches on the decoration of this blend. Let yourself be surprised by this organic blend.

Ingredients: ginger bits* (22%), fennel*, aniseed*, aronia berries* (10%), liquorice roots*, sage blossoms*, lemon grass*, pepper mint*, whole star aniseed*, rose petals*. *from organic cultivation.

Superfruit: aronia berries

Spice tea blend • flavoured





Ginger Strawberry Shot • Strawberry-Ginger Taste

Puristic and with a clear message: ginger as the main component and a large helping of strawberry pieces form a delicous base. The slight **acidity** and some **fresh** and **berry** notes make this spice tea blend perfect delicious. You should definitely also give it a try on

Ingredients: ginger pieces (79 %), acidified apple pieces (apple pieces, acidifying agent: citric acid), freeze-dried strawberry pieces, flavouring, marigold blossoms.



/ 1 kg

5-10 min

21336

21036

22783



Ginger Dream

Organic Herb tea blend • DE-ÖKO-003 • no added flavouring

Et voilà... your new favourite amongst the herbal teas... completely without added flavouring and, on top of that, it's organic! Pleasantly spicy ginger pieces are complemented by the **delicious sweetness** of apple pieces. Lemon peel offers a **pleasant freshness** and the tea is finally rounded off by a hint of liquorice root. Pink-coloured rose petals ennoble the optic. A perfect interaction of **sweet** and **spicy**.

Ingredients: ginger pieces* (50%), apple pieces*, lemon peel*, liquorice roots*, rose petals*. *from organic cultivation.



/ 1 kg

/ 1 kg

5-10 min

tsp./1 l





Ginger Type Honey Milk • Honey Taste

Herb tea blend • flavoured

A blend, which demands to be spooned up: The **creamy** honey flavour reminds of a hot glass of milk, which is rounded off by the

A blend, which demands to be spooned up: The **creamy** honey flavour reminds of a hot glass of milk, which is rounded off by the **sweetness** of apple pieces. The smooth hint of ginger will inspire all your senses. A **spicy** and yet **sweet** taste that makes this tea a unique indulgence.

Ingredients: ginger pieces (46%), apple pieces, flavouring, blackberry leaves, sunflower blossoms, cornflower blossoms, pollen.





Yoghurt Berry Cream • Yoghurt-Berries-Cream Taste

Spice tea blend • flavoured NEW 21696 /1 kg

This **light, spicy** blend with dried and candied ginger, apple pieces, liquorice root and cinnamon decorated with various freeze-dried berries and yoghurt granules is the basis for a delicious flavour combination of **fruity, berry** notes and a **fresh** creamy yoghurt taste. A delectable, exciting variation in our range of spiced teas.

Ingredients: ginger pieces, ginger cubes (ginger, sugar), apple pieces, cinnamon pieces, liquorice root, beetroot, flavouring, freezedried yoghurt granules (*skimmed milk yoghurt*, sugar, maltodextrin, modified starch, acidifying agent: citric acid), freeze-dried raspberries, freeze-dried strawberry pieces, freeze-dried blackberries.



4-5 tsp./1 l

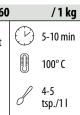


Herb Booty

Herb tea blend • no added flavouring

What makes a great summer's day? The sun is shining, there is a light, summery breeze, and you're sitting in a meadow enjoying a piece of cake with this **refreshing** herbal blend. This creation not only resembles a lush summer meadow, it also radiates a pleasant freshness due to the apple mint and eucalyptus. Thanks to the slight **spiciness** of the ginger and the addition of **sweet** apple, this tea is perfectly rounded off.

Ingredients: apple pieces, blackberry leaves, ginger pieces, sweet blackberry leaves, eucalyptus leaves, apple mint, cornflower





Herb Meadow

Herb tea blend • no added flavouring

This refreshing herb tea blend convinces totally without added flavouring. Imagine an old farm garden with all its old trees, flowers and spices and close your eyes: dive into this world full of magical scents and take it in. Let your fingers caress the bright, colourful blossoms. Deeply absorbed in thought, you will bite into a **crunchy** apple and smell the **fresh** peppermint. Ingredients: apple pieces, blackberry leaves, sultanas, orange peel, safflower, peppermint, lemon-myrtle, lemon peel, stinging nettle leaves, freeze-dried strawberry pieces, cornflower blossoms, marigold blossoms, rose petals. Owing to shortages of safflower

blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.



22933

5-10 min

/ 1 kg



100° C





Spice tea blend • flavoured 21626 Sweet and sour cassis notes encounter turmeric's spicy nuances. Apple and candied pineapple pieces lend an extra gentle sweetness, spicy hot ginger is accentuated by mild aromatic fennel and sweet blackberry leaves while hibiscus contributes a pleasant acidity to this blend. All in all, a harmonious composition of spicy and **fruity** accents.

Ingredients: turmeric slices (20%), ginger pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), hibiscus blossoms, apple pieces, fennel, blackberry leaves, blackcurrants, flavouring.

Superfruit: currant



5-10 min

/ 1 kg



100° C





Turmeric Gold • Turmeric-Cocoa Taste

Herb tea blend • flavoured

Here, we have combined two types of gold: the Aztec's gold in form of purest cocoa peel and that of golden turmeric. The turmeric root, also known as curcuma longa, is an important component of Indian cuisine and the Ayurvedic doctrine. It is becoming more and more popular in the beverage industry. Another well-known root, the ginger root, further ennobles the tea. Refined with fennel, aniseed as well and rounded off by **creamy** vanilla aromas, the value of this gold is further enhanced. Try this **mildly spicy** creation

Ingredients: turmeric slices (20%), ginger pieces, cocoa peel (20%), aniseed, fennel, blackberry leaves, natural flavouring. Trend ingredient: turmeric



100° C

/ 1 kg





Lavender

Herb tea blend • no added flavouring

Herb tea blend • flavoured

Herb tea blend • flavoured

22909 A tea indulgence characterized by its lightness, which will cater for tranquillity and quietness not only in the evenings. Lean back, close your eyes and enjoy the moment... The bright yellow marigold blossoms and blue lavender blossoms charmingly decorate this blend. Blackberry leaves, apple pieces and fennel take care of the wonderfully **mild, smooth** flavour with a light sweetness. The caraway yields a hint of spiciness and the Melissa leaves add their pleasant freshness. The **slightly flowery** aroma of the lavender blossoms will caress your palate. An indulgence, which will enthuse completely without any added flavouring. Ingredients: melissa leaves, apple pieces, fennel, aniseed, rose hip peel, cumin, lavender (6 %), marigold blossoms, sweet blackberry



100° C

/ 1 kg





Lemon Grass/Strawberry • Strawberry-Lemon Taste

This smooth herb tea blend has an expressive flavour composition. The **fresh, pleasantly scented** flavour of lemon grass is underlined by the **sweetness** of the fruit pieces. The added strawberry flavours, with some exotic influences, round off the taste experience. A blend which unveils more secrets than your nose can catch in the first breath.

Ingredients: lemon grass, apple pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), marigold blossoms, flavouring, freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), freeze-dried strawberry pieces.



100° C





Mango/Ginger • Mango-Ginger Taste

cubes in this blend soften and sweeten its natural energy a little. **Juicy** flavours of mango and orange refine the cup to perfection -

Our star for ginger lovers: the original, fresh, aromatic and spicy flavour of ginger is a culinary delight. Apple pieces and mango

Ingredients: ginger pieces (40 %), apple pieces, mango cubes (mango, sugar, acidifier: citric acid), stinging nettle leaves, flavouring.



22075

100° C





Passion Fruit/Ginger • Passion Fruit-Ginger Taste

21598 Spice tea blend • flavoured / 1 kg

A blend of sweet and spicy flavours makes for a special taste experience. The sweet apple and pineapple pieces are supported by slightly spicy ginger pieces while pepper provides the additional spiciness. The blend is complemented by passion fruit granules and blossoms for the aesthetic. Sweet notes of passion fruit with a hint of spicy ginger round off this creation perfectly. Ingredients: apple pieces, ginger pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), black peppercorns, flavouring, freeze-dried passion fruit granules (glucose syrup, concentrated passion fruit juice, apricot pulp, modified starch, thickener: sodium alginate), safflower, peony petals. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.





Mint Variety

Herb tea blend • no added flavouring 22030 This is peppermint – popular, classic and traditional – with a new, lively freshness. That is the success of this herb tea blend.

Literally very refreshing. The attractiveness of rose and mallow petals harmonises perfectly with the **unforgettable** flavour combination of peppermint and lemon grass Ingredients: stinging nettle leaves, peppermint (20%), lemon grass, orange peel, liquorice root, rose petals, mallow blossoms.



/ 1 kg

/ 1 kg

5-10 min



Orange/Grapefruit • Orange-Grapefruit Taste

Herb Tea Blend • flavoured 22338 This mild creation is given fruity sweetness by apple pieces and carrot flakes and a touch of freshness by eucalyptus leaves, lemon

grass, tangerine bits and a nuance of hibiscus. Beetroot pieces lend their colour to the cup along with a slightly earthy note. Dried orange slices are an optical reminder of the fresh citrus flavour of this absolutely perfect composition. Ingredients: apple pieces, carrot flakes, blackberry leaves, eucalyptus leaves, beetroot, hibiscus blossoms, lemon grass, flavouring, freeze-dried tangerine-orange pieces, orange slices.





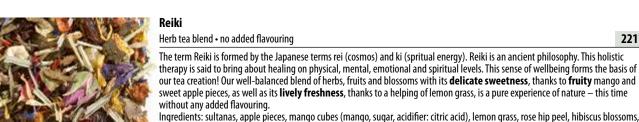
Saprkling Mint-Lime • Mint-Lime Taste

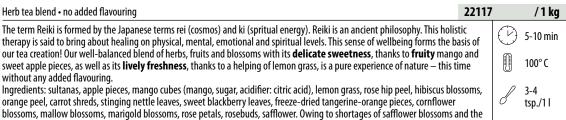
Herb tea blend • flavoured 21684 / 1 kg

This fresh, tangy herbal tea blend draws its power from two types of mint, acidified apple pieces and citrus peel. The delicate apple mint adds extra zest to this creation. All in all, a perfect combination for the noble and refreshing notes of sparkling wine and lime. Ingredients: apple pieces, lemon peel, blackberry leaves, acidified apple pieces (apple, acidifiying agent: citric acid), apple mint (10 %), lemon grass, peppermint (4%), flavouring, spearmint (3%), freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), freeze-dried lemon peel.



tsp./1 l





21687



Rosemary Cream • Rosemary-Caramel Taste

Herb tea blend • flavoured

Enjoy a break from stressful everyday life and savour the unique taste of our Rosemary Cream herbal tea blend. The aromatic scents of rosemary combined with sweet apple and subtle honey notes are sure to enchant you. Enjoy this herbal blend hot or cold and discover its **unique** flavour. Explore the world of herbs and allow the variety of flavours in this tea to delight you.

resulting limited supply, the amount of safflower may be reduced and/or replaced with other ingredients.

Ingredients: apple pieces, rose hip peel, lemon grass, rosemary (8%), elderberries, raspberry leaves, wild strawberry leaves, beetroot, silver linden blossoms, sweet blackberry leaves, freeze-dried yoghurt granules (skimmed milk yoghurt, sugar, maltodextrin, modified starch, acidifying agent: citric acid), rose petals, flavouring.



5-10 min







Rosemary/Mint/Eucalyptus

Herbal tea blend • no added flavoring

21221 Cooling peppermint, a bit of scented rosemary, some refreshing eucalyptus and a touch of sweet ingredients. Add a few colourful rose buds and little Rosemary is happy to have gathered and composed such an **intense** herb tea blend for her family while wander-

ing through grandma's twisty, lushly planted garden on a Sunday afternoon. Ingredients: peppermint (60%), liquorice root, rosemary (8%), eucalyptus leaves (8%), sweet blackberry leaves, rosebuds, rose petals. Contains liquorice root - in case of high blood pressure, excessive consumption of this product should be avoided



5-10 min 100° C

/ 1 kg



tsp./11



Peaceful Moment

Herb tea blend • no added flavouring

We would often like to sit in front of an open fire on a cosy evening and forget the noise and stress of the day. But most of the time, this is just not possible. As a real alternative, we recommend this marvellous blend of different berries and herbs. Colourful and attractively decorated, it contains a large quantity of apple pieces that offer their own delicate sweetness. The tenderly fruity taste, with a hint of tanginess contributed by hibiscus is just perfectly balanced. It really is a purely relaxing pleasure that makes

you forget about all the bad things in the world. Íngredients: wild strawberry leaves, apple pieces, orange peel, mallow blossoms, sunflower blossoms, elderberries, blueberries,

Superfruit: blueberry



22673

22845

21596

22948

22809

5-10 min

/ 1 kg



100°C



tsp./1 l



Bad Weather • Aniseed Taste

Herb tea blend • flavoured

Like every year, the time comes when the pleasant and warm summer slowly disappears and autumn with its dark rain clouds peeks around the corner. On such a rainy day you long for something hot to feel better. Our classic among the herb teas is just what you need. A marvellous and exquisite blend of different herbs brings back those summer days. The **mild** and **slightly sweet** taste of this **striking** composition will get you through a rainy day easily. Your taste buds will be fascinated by the strong fennel and aniseed

Ingredients: raspberry leaves, fennel, rose hip peel, aniseed, apple pieces, blackberry leaves, ribwort, wild strawberry leaves, peppermint, sunflower blossoms, elderberry blossoms, melissa, marigold blossoms, rose petals, peony blossoms, flavouring.







100° C

4-5







Summer Flower

Herb tea blend • no added flavouring

A summer without blossoms is like a winter without snow, thought a little fairy and created this wonderful herbal tea. A little mint for freshness, a handful of ginger for spice, candied ginger cubes and liquorice for sweetness - there is something for every type of gourmet. And a colourful array of radiant blossoms to please the eye.

Ingredients: ginger cubes (sugar, ginger, acidifying agent: citric acid), ginger pieces, apple pieces, apple cubes, rose hip peel, liquorice root, melissa leaves, peppermint, heather blossoms, mallow blossoms, cornflowers, mountain everlasting, rose petals.



5-10 min

/ 1 kg



100° C





Sunny Herbs • Pineapple-Mango Taste

reduced and/or replaced with other ingredients.

Herb tea blend • flavoured

This light, fresh herb tea blend enthuses with its select blossoms in bright sunny colours. The combination of fruit pieces, **mild** fennel, fresh melissa and slightly sweet linden tree blossoms offers a perfect base for select flavour notes. Sweet as well as fresh

and tangy southern fruits are in perfect harmony in this blend. Ingredients: pineapple cubes (pineapple, sugar, acidifier citric acid), mango cubes (mango, sugar, acidifier: citric acid), apple pieces, fennel, melissa leaves, silver linden blossoms, rose petals, safflower, flavouring, marigold blossoms, orange blossoms. Owing to shortages of safflower blossoms and the resulting limited supply, the amount of safflower may be reduced and/or replaced with

other ingredients., Owing to shortages of orange blossoms and the resulting limited supply, the amount of orange blossoms may be



100° C

/ 1 kg





Free and Easy

Herb tea blend • no added flavouring

The very special appearance of this herb tea blend with its manifold colourful ingredients promises an extraordinary pleasure. The selected fruit pieces as well as original spices give freshness and flavour to this infusion. Stinging nettle leaves and wild strawberry leaves bring about a strong green colour. Light fennel and bright orange peel result in a spring-like taste. Camomile offers a particular spicy but mild note, whereas the fennel contributes its sweet flavour. Since there are no flavours added, this creation will fascinate you with its **natural**, **pure** taste.

Ingredients: fennel, chamomile, orange peel, apple pieces, cinnamon pieces, ginger pieces, silver linden blossoms, stinging nettle leaves, wild strawberry leaves, orange blossoms, cloves. Owing to shortages of orange blossoms and the resulting limited supply, the amount of orange blossoms may be reduced and/or replaced with other ingredients.



100° C

/ 1 kg



4-5 tsp./1 l





Sweet Melissa

Herb tea blend • no added flavouring

22033

/ 1 kg 5-10 min

100°C

Isn't this just a sweet herb tea blend? This blend with no added flavouring really belongs to the elite. The freshness of the herbs and the natural sweetness of apple pieces and sweet blackberry leaves are underlined by bright orange peel and colourful carrot

4-5 tsp./11

Ingredients: melissa leaves (20%), lemon grass, apple pieces, orange peel, carrot shreds, lemon-myrtle, sweet blackberry leaves.



Sweet Turmeric • Mango Taste

Herb tea blend • flavoured

21559

Sweet apple pieces and candied ginger sweeten the slightly tart, spicy taste of the turmeric root. Fennel adds an additional soft sweetness to this blend. The **exotic** mango flakes, light green Greek mountain tea and dark green stinging nettles are the visual highlights of this creation. Juicy, ripe mango notes round off this perfect spice tea blend with a pleasant freshness. Ingredients: apple pieces, ginger cubes (sugar, ginger, acidifying agent: citric acid), turmeric slices, fennel, stinging nettle leaves, mango flakes, Greek mountain tea, flavouring, marigold blossoms.

5-10 min

100° C

/ 1 kg

tsp./1 I

Trend ingredient: turmeric • Superfruit: mango



Dreamy Tuscany

Herb tea blend • no added flavouring

22351

/ 1 kg 5-10 min

A flower composition like a dream: wonderful, colourful flower blossoms and herbs that already have a harmonious effect when preparing a cup of tea. Blue, purple and red blossoms underline the overall image. The indulgence of this smooth herbal blend seduces you with its delicate but noticeable aromas of flowery lavender and orange blossoms combined with the typical, slightly honey-like aroma of linden tree blossoms and the aromatic, fresh Melissa. Ingredients: apple pieces, silver linden blossoms, melissa leaves, lavender, rose petals, sweet blackberry leaves, orange blossoms,

mallow blossoms. Owing to shortages of orange blossoms and the resulting limited supply, the amount of orange blossoms may be



100° C

4-5 tsp./11



Tulsi & Berries • Strawberry-Black Currant Taste

reduced and/or replaced with other ingredients.

Herb tea blend • flavoured

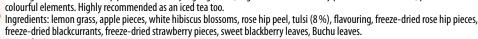
21686 / 1 kg

The tulsi herb, also known as holy basil, is currently experiencing a new heyday in the world of herbs. The gentle flavour of the herb with its mild spiciness harmonises fantastically with the delicate interplay of tart blackcurrant and sweet strawberry notes. Tangy lemongrass, a small amount of delicately tart white hibiscus and sweet blackberry leaves add a pleasant freshness to this creation. The large freeze-dried rosehip pieces are a sunny highlight and, together with strawberry pieces and redcurrants, provide summery



100°C





Superfruit: currant





Winter Solstice • Candied Pomegranate Taste

Herb tea blend • flavoured

22189

The Winter Solstice, also called midwinter or Yule tide, is the pendant to midsummer and symbolizes hope: it marks the longest night of the year after which the days slowly become longer! The period of the zodiac signs from Capricorn to Gemini. However, since the four elements of the twelve astrological zodiac signs – air, earth, fire and water – comprise the second half of the year, we are certain that the warming flavours of caramelized pomegranate in combination with the wintry spices are also a real indulgence and bright spot for the signs from Cancer to Sagittarius! The stars are in your favour! Ingredients: apple pieces, orange peel, hibiscus blossoms, blackberry leaves, sliced almonds, carrot shreds, whole star aniseed,

cinnamon rods, silver linden blossoms, flavouring, freeze-dried cranberry slices, pomegranate arils, rose petals.

5-10 min

100° C

/ 1 kg

tsp./11



Powerful Roots • Ginger-Lemon Taste

Superfruit: cranberry, pomegranate

Spice tea blend • flavoured

21560

 $/1 \,\mathrm{kg}$ 5-10 min

A grand symphony of 5 selected roots in perfect harmony with each other result in a tasteful flavour with a fine, spicy piquancy Large, freeze-dried lemon peels additionally lend this tea a juicy, lively and refreshing character and spread happiness along with the bright yellow sunflower blossoms.



100° C

Ingredients: ginger pieces (40%), ginger cubes (sugar, ginger, acidifying agent: citric acid) (30%), turmeric slices, liquorice root, freeze-dried lemon peel, sunflower blossoms, chicory roots, flavouring, ginseng root, root content (94%). Owing to the tense situation on the world market concerning ginseng prices, the amount of ginseng may be reduced or the catalogue price may be adjusted. Contains liquorice root - in case of high blood pressure, excessive consumption of this product should be avoided Trend ingredient: turmeric

4-5 tsp./1 l



CHAITEA

Commonly known as the national drink in India, Chai Tea is becoming more and more popular also in our regions. The classic components of Chai tea are black tea and spices common in India such as cloves, fennel, aniseed, cardamom, pepper and ginger. Chai tea is not only loved for its taste but also for its well-known positive effects on mind and body.

Our Chai tea is a symbiosis of Indian and European culture. Rooibos or green tea combined with Chai spices receives a new, very special note.

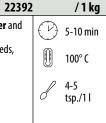
We recommend adding milk (7/8 tea with 1/8 milk) to all Chai varieties, this takes away some of the spiciness and creates a very pleasant taste.



Black Chai

Spice tea blend with black tea • no added flavouring

Owing to popular demand we are offering this Chai as a black tea version without any added flavouring. This creation is **milder** and more **smooth** than its flavoured counterpart, but just as **convincing**. Ingredients: black tea (44%), cinnamon pieces, aniseed, ginger pieces, black peppercorns, cloves, chicory roots, cardamom seeds,





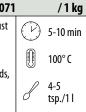
Turmeric Chai

Spice tea blend with black tea • no added flavouring

Yet again, we have let ourselves be inspired by India and created a spice tea blend with black tea and Ayurvedic influences that must not fear any scrutiny. Bright slices of turmeric root offer a slightly different **spiciness**, which is in perfect harmony with the other typical spices that are expected of a Chai tea. **Warming** chillies let you adjust the spiciness to your **individual** liking. Give it a try with a dash of added milk.

Ingredients: black tea (36%), cinnamon pieces, turmeric slices (10%), ginger pieces, aniseed, black pepper, cloves, cardamom seeds, cardamom (whole), chili.

Trend ingredient: turmeric



21071



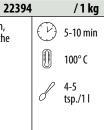
Spicy Chai • Cinnamon-Cardamom Taste

Spice tea blend with black tea • flavoured

The classic Chai tea is pleasant and **strong** in flavour. The **intense** taste is due to the select ingredients like aniseed, cinnamon, ginger and special flavouring. "Beginners" will truly love this **delicious** infusion. Milk and sugar should be added, to achieve the

ginger and special flavouring. Beginners' will truly love this **delicious** infusion. Milk and sugar should be added, to achieve th ultimate taste sensation.

Ingredients: black tea (37 %), aniseed, cinnamon pieces, ginger pieces, black peppercorns, cloves, chicory roots, flavouring.





Pu Erh Chai • Cardamom-Cinnamon Taste

Black tea blend • flavoured

With this Pu Erh, we are presenting to you a special new addition to our Chai assortment. The **slightly earthy** tea base is complemented by a colourful selection of spices such as ginger, peppercorns and cloves as well as a nicely **balanced** flavour composition. Give it a try with a dash of milk.

Ingredients: black tea (66%), cinnamon pieces, black pepper, cloves, flavouring, ginger pieces, cardamom (whole), cardamom seeds.





Green Chai • Cardamom-Cinnamon Taste

Spice tea blend with green tea • flavoured

22395 This is a truly delicate and elegant Chai variety. Owing to the green tea base, this blend is **fresher** and <mark>less intense</mark> than the black Chai. The **spicy** aroma of cloves and the freshness of crisped mint are the most important components in this Chai composition.

/ 1 kg 5-10 min

100° C





Red Chai • Pepper-Cinnamon Taste

Spice tea blend with Rooibos tea • flavoured

22396 / 1 kg

Thanks to the hot and spicy ingredients, our Rooibos base receives a completely new exotic taste. The traditional Chai ingredients such as aniseed, ginger and cinnamon form an interesting new Rooibos variety. The **mellow** taste of Rooibos is an **ideal** basis for the hot and spicy, typical Chai ingredients. Very suitable also for those who do not like or must not drink caffeine. Ingredients: Rooibos tea (35 %), aniseed, ginger pieces, black peppercorns, cardamom seeds, cinnamon pieces, cloves, flavouring.



8-10 min 100° C





Chai Classic

Organic spice tea blend • DE-ÖKO-003 • no added flavouring

21181

/ 1 kg 5-10 min

Relaxing, warming opulence. This lively, spicy classic promises a pleasant feeling of warmth in your belly. The intensity of the spices lingers on and reminds of this perfect pleasure for a long time. Ingredients: cinnamon pieces*, ginger bits*, black peppercorns*, whole cloves*, fennel*, turmeric slices*, cardamom (whole)*, raspberry leaves*, rose petals*. *from organic cultivation.

100°C

tsp./1 l

Trend ingredient: turmeric



Spice tea blend • no added flavouring

22601

/1 kg

Naturally spicy! This "baby" is on fire! The whole chillies tune up the sweet spiciness of the ginger for those daring lovers of this spice tea classic. Cinnamon, cloves, cardamom and star aniseed round off this taste fireworks. Whether enjoyed pure or with a dash of milk - we encourage you to be bold and chill(i)-up! Ingredients: ginger pieces, cinnamon pieces, cardamom (whole), cardamom seeds, cloves, whole star aniseed, whole chillies.

100° C

5-10 min

tsp./11



Herb Chai

Spice tea blend • no added flavouring

22393

/ 1 kg 5-10 min

Chai tea is becoming more and more important. Thus, we decided to launch yet another version onto the market. The herb tea Chai Pure as well as the black tea Chai Pure were composed without any additional flavouring and are at your immediate disposal. Now, even the shy herb tea lovers get a chance with this slightly liquorice-like, spicy creation. Ingredients: aniseed, cardamom seeds, ginger pieces, black peppercorns, cinnamon pieces, fennel, cloves, chicory roots.

100° C

tsp./11



Chocolate Chai

Organic Herb tea blend • DE-ÖKO-003 • no added flavouring

21180

/1 kg

A bitter sweet tea bearing a gentle power. A Chocolate Chai in the evening promises pure cosiness. The chocolaty sweetness leaves it's impression amongst the prevailing **spiciness**.

100° C

Ingredients: broken cocoa bits* (40%), cinnamon pieces*, Honeybush tea*, fennel*, whole cloves*, black peppercorns*, lavender blossoms*, moringa leaves*. *from organic cultivation. Owing to shortages of moringa leaves and the resulting limited supply, the amount of moringa leaves may be reduced and/or replaced with other ingredients.

tsp./11

Trend ingredient: Moringa Leaves





ESSENTIAL OILS TEA RANGE

Pure and noble, high-grade organic ingredients, undiluted essential organic oils: allow us to introduce our new Essential Oils Tea Range.

The word "essential" also means "significant", "substantial", "elementary" and "necessary". This is exactly where we drew our inspiration from: what is important to us in this day and age? We feel that sustainability should be on that list. Experience pure indulgence, consciously breathe in the tea's vapour rising from the cup and get to know Citrus limon, Citrus bergamia, Mentha piperita, Eucalytus globulus, Citrus sinensis, Lavendula hybrida, Citrus reticulata and Citrus aurantifolia in a very pure, special and essential way. Let these good vibes last throughout the whole day.



Lavender/Lime/Mint • Lavender-Lime-Mint Taste

Organic Black tea blend • DE-ÖKO-003 • flavoured

The harmonic combination of blue lavender blossoms, green mint leaves and yellow-orange lemon peel on our mild black tea is the perfect base for a pleasant taste creation with **fresh, floral** and **fruity** notes. These are brought along by our pure essential oils made from sun-ripened limes, fresh peppermint and eucalyptus. A real taste indulgence, but also the scent will invigorate your senses.

Ingredients: black tea* (65%), lavender blossoms* (8%), eucalyptus leaves*, orange peel*, pepper mint*, lemon peel*, moringa leaves*, cornflower blossoms*, marigold blossoms*, lime oil*, peppermint oil*, eucalyptus oil*. *from organic cultivation. Owing to shortages of moringa leaves and the resulting limited supply, the amount of moringa leaves may be reduced and/or replaced with other ingredients.

Trend ingredient: Moringa Leaves



/ 1 kg

21385



Sencha Tangerine/Lemon Grass • Tangerine-Lemongrass Taste

Organic Green tea blend • DE-ÖKO-003 • flavoured

Finest cold-pressed, organic Italian tangerine oil as well as lemon grass oil made by steam distillation are at the heart of this creation, along with further high-quality ingredients from sustainable cultivation. No journey was too far, no hurdle too high for us to secure the essentials for this green tea. Bright sunflower petals, lemon grass and orange peel complement the organic green tea base and large orange wedges add their special touch to the tea's optic. **Juicy, refreshing** and with an **exotic** touch — this tea will give you more than 100%.

Ingrédients: green tea* (76 %), orange slices*, lemon grass*, orange peel*, sunflower blossoms*, mandarin oil*, lemon grass oil*. *from organic cultivation.

	/ I N
	2-3 min
	75-80° C
2	1-5

tsp./11



Lavender/Tangerine • Lavender-Tangerine Taste

Organic Fruit tea blend • DE-ÖKO-003 • flavoured

10-12 min

/ 1 kg

Fruitily-intense, pure, cold-pressed, organic Italian tangerine and lemon oil are combined with just a hint of high-quality French lavandin oil to playfully tickle our taste buds. The scent of this cup will take us to "Bella Italia" as well as to "Provence" in France. Why only take one trip if you can have two? Camomile blossoms, which also contain a high amount of essential oils, as well as sweet apple pieces and tangy hibiscus, are combined with further high-quality ingredients from organic cultivation and round off this delicately floral citrus tea perfectly.

100° C

Ingredients: apple pieces*, hibiscus blossoms*, rose hip peel*, orange peel*, lemon grass*, camomile*, lavender blossoms*, marigold blossoms*, lemon oil*, mandarin oil*, lavandin oil*. *from organic cultivation.

5-6 tsp./11



Lemon/Lime/Bergamot • Lemon-Lime-Bergamot Taste

Organic Fruit tea blend • DE-ÖKO-003 • flavoured

21383

/ 1 kg 10-12 min

Our tea creation is like a poem with two high-quality, cold-pressed Italian oils: lemon and bergamot. We do, however, broaden the horizon a bit geographically and take a trip into the country where the lime trees are blossoming, in this case Brazil where this essential oil has its origin. From there, we travel on to a third continent: to India, where we have secured some drops of first-class lemon grass oil. A trip around the world, also for the remaining ingredients made from organic cultivation — all for a citrusy-fresh taste experience of the very special type.

100° C

tsp./1 l

Ingredients: apple pieces*, hibiscus blossoms*, lemon grass*, orange peel*, lemon peel*, freeze-dried pineapple flakes*, lime oil*, lemon grass oil*, lemon oil*, bergamot oil*. *from organic cultivation.



Orange/Mint/Coconut • Orange-Mint-Coconut Taste

Organic Rooibos tea blend • DE-ÖKO-003 • flavoured

21382

/ 1 kg

The soft sound of the sea, the scent of sun-ripened, juicy oranges, sweetly-mild coconuts and refreshing peppermint will put you on a wave of happiness. The perfect combination of organic ingredients and pure essential oils of ripe oranges and fresh peppermint harmonically rounds off this summer breeze. Bright rose and mallow blossoms make sure the optic of this creation is also a real Ingredients: Rooibos tea*, rose hip peel*, ginger bits*, coconut chips* (8%), liquorice roots*, fennel*, aniseed*, orange peel*, roasted coconut flakes* (3%), pepper mint*, rose petals*, orange oil*, mallow blossoms*, peppermint oil*. *from organic cultivation.

8-10 min

100° C

tsp./11



Moringa/Eukalyptus/Rose • Moringa-Eucalyptus-Rose Taste

Organic Herb tea blend • DE-ÖKO-003 • flavoured

21441

/ 1 kg

Fulfil your desire for an hour of tranquillity with this harmonious blend. Pleasantly sweet fennel seeds and fruity apple pieces are lovingly surrounded by spicy ginger. Eucalyptus adds a welcome freshness to this mild combination, which is complemented by the "herbal" taste of the added green moringa leaves. Pure essential oils made of fennel and eucalyptus flatteringly round off this herb tea blend.



Ingredients: eucalyptus leaves*, fennel*, ginger bits*, apple pieces*, hibiscus blossoms*, moringa leaves* (7%), rose petals* (3%), eucalyptus oil*. *from organic cultivation. Owing to shortages of moringa leaves and the resulting limited supply, the amount of moringa leaves may be reduced and/or replaced with other ingredients.



Trend ingredient: Moringa Leaves





WEED SEEDS

We are very excited to welcome you to our Weed Seeds Range!

This range combines great flavour combinations with high-quality, hulled hemp seeds. We have baked very special biscuits, brownies, muffins and even a cake for you! We hunted for hemp plantations among peach trees, found joy in the combination of hemp and cocoa, made friends with "Smoking Mate" and can warmly recommend all these Seeds and Deeds - served "chilled" a treat as well. We have already experienced many refreshing hemp moments and hope that you will join us on our pleasurable trip.

We at D&B put our (hemp) hearts into our work! "Hemp hearts" are the soft inner part, the hemp kernel so to speak, that remains after the seed has been hulled. So why use hulled hemp seeds? Because many of the commercial hemp seeds' valuable ingredients are hidden under the shell and only develop their full potential once they have been hulled. Without the hull, the seeds contain more high-quality hemp oil and good omega-3 fatty acids and as a bonus, the hulled seeds simply look better.



Hemp Raspberry Lemon Tart • Raspberry-Lemon Taste

The **fresh**, **fruity** scents of ripe, **sweet** raspberries, **juicy** lemon notes, fresh whipped cream and subtle, nutty hemp seeds come together here to create a **delightful** summer cake. The light, fruity taste of berry and citrus harmonises perfectly with our mild China Ceylon black tea base. Large pink raspberries, white chocolate flakes and bright lemon peel decorate our confectionery masterpiece. A treat to be enjoyed throughout the year!

Ingredients: black tea (68%), hulled hemp seeds (10%), lemon peel, white chocolate chips (sugar, cocoa butter, *milk powder*, dextrose, emulsifying agent: *soy lecithin*), natural flavouring, freeze-dried raspberries, freeze-dried raspberry pieces.





Hemp Special Cookie • Nut-Caramel Taste

Black tea blend • flavoured

Black tea blend • flavoured

Our clear choice here is the hemp (seed) cookie. Plenty of almonds, walnuts and brittle were "baked" into this crunchy, **nutty**, **sweet** and **creamy** creation. This sweet cookie caters for all those sugar cravings and fulfills all your wishes. Ingredients: black tea (52%), sliced *almonds*, *almond pieces*, hulled hemp seeds (8%), *walnuts*, brittle pieces (sugar, *hazelnuts*, invert sugar), flavouring, sweet blackberry leaves.

21523		/ 1 kg
,		3-5 min
uts,		100° C
	S	4-5 tsp./1 l



Sencha Delicate Peach • Peach Taste

Green tea blend • flavoured

Plenty of hulled hemp seeds containing lots of valuable ingredients and pretty, freeze-dried peach pieces blend beautifully into the green tea. The **delicious**, **juicy** peach notes in this blend were subtly rounded off with citrus aromas and thus receive a little extra

Ingredients: green tea (86 %), hulled hemp seeds (10 %), flavouring, freeze-dried peach pieces (peach, sugar).





Lemon Poppy Muffin • Lemon-Poppy Taste

Fruit tea blend • flavoured

21525 Fancy a juicy hemp muffin? We created the perfect recipe with **juicy**, **tangy** lemon and aromatic poppy seed for you. Apple and candied pineapple pieces add a pleasant sweetness to this fruit creation, while the hulled hemp seeds blend in perfectly. Bright lemon

5-10 min

/ 1 kg

100° C

5-6 tsp./11



Refreshing Hemp Moments • Lemon-Grapefruit Taste

Rooibos tea blend • flavoured

21527

This wonderfully balanced Rooibos tea blend is not only aesthetically appealing with its delicious apple mint, sweet blackberry leaves and lemon granules. The gustatory qualities of the ingredients combine perfectly with the diverse fresh citrus flavours. A special attraction, however, is the generous portion of hulled hemp seeds, which release their beneficial properties into the infusion. Pure relaxation!

100° C

/ 1 kg

8-10 min

Ingredients: Rooibos tea, hulled hemp seeds (10%), apple mint, sweet blackberry leaves, freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), flavouring.

tsp./11



Hemp Caramel Brownie • Caramel-Chocolate Taste

Rooibos tea blend • flavoured

fatty acids), cinnamon pieces.

21528 / 1 kg

The taste of **melting** caramel baked into a **deliciously moist**, chocolaty brownie inspired this "hemp brownie recipe". **Sweet** & creamy notes harmonize perfectly with our mild rooibos base. Soul food at its best! Ingredients: Rooibos tea, cocoa peel, hulled hemp seeds (8 %), flavouring, sliced almonds, cream-caramel pieces (sweetened condensed skimmed milk, sugar, glucose syrup, butter fat, wetting agent: sorbitol, emulsifying agent: mono- and diglyceride of edible



8-10 min

100° C

4-5 tsp./11



Hemp Seed & Deed • Cocoa-Vanilla Taste

Organic Rooibos tea blend • DE-ÖKO-003 • flavoured

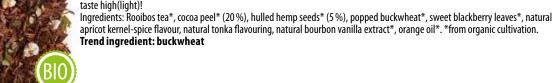
21526 / 1 kg

Not only chocolate makes you happy, but also its purest form - cocoa - triggers happy feelings. Our organic creation with puffed buckwheat, rich, dark, slightly tart cocoa notes, delicate bourbon vanilla nuances and a splash of the finest orange oil is a true

8-10 min

100° C

tsp./11



Hemp Smoking Mate • Pistachio-Caramel Taste

Mate tea blend • flavoured

21530

/ 1 kg 5-10 min

The word "mate" refers not only to tea, but also to our "best buddy", and we can only agree with that. This creation of green and roasted mate with the unique taste of sweet, caramelized pistachios and roasted almonds is a terrific companion! With nutty hemp seeds and Lapacho adding a little "smoke", it becomes a true "soul mate". Invaluable ingredients included Ingredients: Brazilian Mate, roasted Brazilian Mate, Lapacho, hulled hemp seeds (10%), almond pieces, pistachios, flavouring.

100° C

tsp./11



Cocoa Turmeric Hemp

Organic Herb tea blend • DE-ÖKO-003 • no added flavouring

/ 1 kg 5-10 min

This full-bodied herbal tea blend combines a sweet chocolate note with spicy accents of aniseed and turmeric. White puffed buckwheat, smooth green buchu leaves and chunks of turmeric are the striking ingredients of this blend. The crowning feature is the addition of hulled hemp seeds, which release their valuable ingredients into the infusion after brewing. Ingredients: cocoa peel* (30%), apple pieces*, aniseed*, turmeric slices* (10%), hulled hemp seeds* (10%), popped buckwheat*, sweet blackberry leaves*, Buchu leaves*. *from organic cultivation.

100° C

Trend ingredient: turmeric, buckwheat

tsp./11



SOUTH AMERICA

A continent which is still full of surprises. Whether in the forests of Argentina and Brazil or on the riverbanks of Paraguay or Uruguay, the local culture and flora are still fascinating.

Let South America cast its spell over you and start your very personal adventure trip with our Mate and Lapacho specialities, pure or flavoured.



Lapacho Tea

Our quality is from the inner bark of the Tecoma-Lapacho tree, also known as "Purple Lapacho Tree" which — compared to the outer bark — is much more homogeneous and, above all, less dusty and **sweeter** in taste. Due to its **pleasantly mild** aroma, which reminds a bit of vanilla or caramel, this tea is very popular. It contains less tannic acid and no caffeine.

Preparation: Pour only 1 tablespoon (approx. 10 g) per 1 l water into cold water and wait until it boils; let it boil for approx. 5 minutes and then brew for another 20 minutes.

Ingredients: Lapacho.

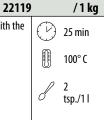


tsp./1 l



Lapacho Orange/Vanilla • Orange-Vanilla Taste

Is there anything more popular than the flavour combination of orange and vanilla? We have combined this **mellow** aroma with the **unique** taste of our Lapacho — a creation which tastes like 7th heaven! Ingredients: Lapacho, orange slices, orange peel, flavouring.





Brazilian Mate Tea • green

Lapacho tea blend • flavoured

This national beverage with caffeine originally comes from Paraguay, southern Brazil and Argentina. Slightly **smoky**, **spicy** and **tangy** with **mellow** notes of fruits, its flavour reminds of a **strong** green tea. The tea comes from the green leaves of a type of holly. Therefore, in South America, Mate tea is also called "Beverage of the Gods" or the "Green Gold of the Indios". Ingredients: Brazilian Mate.



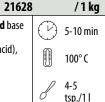


Mate Acai • Acai Taste

Mate tea blend • flavoured

All good things come in threes - as in our mate tea blend with three South American favourites. In addition to the caffeinated base of mate tea, the **finely tart** leaves of the guayusa plant and the **fruity** notes of the acai berry provide a holiday feeling. Ingredients: Brazilian Mate, apple pieces, acai cubes (5%) (acai fruit, apple, apple juice concentrate, rice flour, acidifier: citric acid), beetroot, flavouring, Buchu leaves, Guayusa, cornflower blossoms.

Trend ingredient: Guayusa • Superfruit: acai



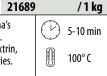


Berry/Cream • Berries-Cream Taste

Mate tea blend • flavoured

The notes of plump berries and **juicy** red fruits have been finely balanced with **fresh**, **creamy** nuances. Berries from grandma's garden and yoghurt crunchy are the perfect decoration for this blend. A generous helping of apple pieces lightens up the cup.

Ingredients: Brazilian Mate, apple pieces, flavouring, freeze-dried yoghurt granules (skimmed milk yoghurt, sugar, maltodextrin, modified starch, acidifying agent: citric acid), freeze-dried raspberries, freeze-dried strawberry pieces, freeze-dried blackberries.



tsp./11



Mate Bergamot/Citrus/Cream • Bergamot-Citrus-Cream Taste

Mate tea blend • flavoured 21599 / 1 kg

The classic aromatic note of the bergamot fruit is naturally most welcome on mate tea. Finely rounded off with other citrus and cream notes, this blend gives us a **fresh**, **fine** taste that combines perfectly with the mate tea. Ingredients: Brazilian Mate, apple pieces, acidified apple pieces (apple pieces, acidifying agent: citric acid), freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), flavouring, cornflower blossoms.



100° C

tsp./1 l

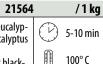


Mate Take a Deep Breath

Mate tea blend • DE-ÖKO-003 • no added flavouring

Take a deep breath and be ready for anything! This herbal composition with Mate is wonderfully refreshing with its cooling eucalyptus leaves, **mild** and **sweet** apple mint and **tangy** lemon verbena. Sage leaves make it a little "weatherproof", if needed. Eucalyptus

Plus: the perfect companion in all seasons. Ingredients: Brazilian Mate*, eucalyptus leaves*, Greek mountain tea*, lemon verbena*, sage blossoms*, apple mint*, sweet blackberry leaves*. *from organic cultivation.







Magic Mate Pomegranate • Pomegranate Taste

Our peppy ice tea creation: refreshing components with caffeine-containing green Mate tea create a delicious base for select freshfruity flavours of the pomegranate and several citrus fruits. A fresh tea indulgence of the highest class. Also perfect if enjoyed cold!! Ingredients: apple pieces, Brazilian Mate (30%), acidified apple pieces (apple pieces, acidifying agent: citric acid), flavouring, freeze-

Superfruit: pomegranate

Fruit tea blend with mate • flavoured



dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), freeze-dried lemon peel, freeze-dried pomegranate arils.

100° C

21411

tsp./11

 $/1 \,\mathrm{kg}$

5-10 min

100° C



Mate Coconut • Coconut Taste

coconut flakes, coconut chips, natural flavouring.

Mate tea blend • flavoured

Brazilian mate tea is becoming more and more popular, so we couldn't help but be tropically inspired once again. The special exotic

ingredients like papaya, coconut and pineapple give the tea its fine creamy and fruity taste. Caution: Summer holiday feelings Íngredients: Brazilian Mate, papaya cubes (papaya, sugar), pineapple cubes (pineapple, sugar, acidifier citric acid), lemon grass,

21439

tsp./11



Mate Mexico • Mango-Banana-Citrus Taste

dried tangerine-orange fruit pieces, marigold blossoms.

Mate tea blend • flavoured

21134 The scent of this vivacious, fruity blend of **ripe exotic fruits** is absolutely mouth-watering. An exceptional choice of flavours for the typical, characteristic flavour of green Mate. A real eye-catcher with its big, bright fruit pieces and shining yellow petals Ingredients: Brazilian Mate, blackberry leaves, apple cubes, mango flakes, flavouring, banana chips (banana, coconut oil), freeze-

Superfruit: mango







Mate Passionfruit • Passion Fruit Taste

Mate tea blend • flavoured 21440 Love at first sip only needs delicate passionfruit notes and **unmistakable** Brazilian Mate. Sweet pineapple cubes and sour apple

pieces illustrate here how opposites attract and harmonise perfectly with each other. Purple mallow blossoms and yellow marigolds complete this **fresh**, **summery** creation that will brighten up even the dullest autumn day. Ingredients: Brazilian Mate, apple pieces, pineapple cubes (pineapple, sugar, acidifier citric acid), acidified apple pieces (apple pieces, acidifying agent: citric acid), natural flavouring, freeze-dried passion fruit granules (glucose syrup, concentrated passionfruit juice, apricot pulp, modified starch, thickener: sodium alginate), marigold blossoms, mallow blossoms



/ 1 kg

5-10 min





Summer Edition • Mango-Vanilla Taste

Mate tea blend • flavoured 21563 / 1 kg

Our summer edition invites you to feast on hot days. Fruity, tangy mango flavour blends smoothly with creamy white chocolate. Sun-ripened orange and mango pieces glow cheerfully in this **mild** mate tea creation. Ingredients: Brazilian Mate, coconut flakes, white chocolate chips (sugar, cocoa butter, milk powder, dextrose, emulsifying agent: soy lecithin) (10%), orange peel, freeze-dried mango cubes, flavouring. Súperfruit: mango







Sweet Orange • Orange Taste

Brazilian green Mate tea • flavoured 22841 The popular fresh taste of **fruity, sweet** oranges goes well with the moderately strong, **spicy, slightly smoky** Mate tea. The stri-

kingly decorated, delicious speciality is a high-grade offer for the rising demand for Mate tea. The well-balanced addition of pleasant liquorice root gives the necessary sweetness to this **fresh** and **slightly tangy** blend. Ingredients: Brazilian Mate, roasted Brazilian Mate, liquorice root, orange peel, orange blossoms, natural orange flavouring with

5-10 min



4-5 tsp./11

/ 1 kg

/ 1 kg



Mate Type Cola • Lime-Cinnamon-Clove Taste

be reduced and/or replaced with other ingredients.

The iconic drink cola came into being by chance, as it was supposed to be a syrup against headaches. The essence of this product consisted of various citrus oils, as well as cinnamon oil and other spice oils. We added these "essential ingredients" in our own dosage to our mate tea in order to capture the unforgettable taste of the popular soda. Mate meets cola and both become an unbeatable team. See for yourself. Also highly recommended as an iced tea.

Ingredients: Brazilian Mate, apple pieces, pomelo cubes (pomelo peel, sugar, acidifier: citric acid), flavouring, orange slices, orange peel, sweet blackberry leaves, freeze-dried lemon peel.



21629



Mate Lemon Raspberry Mate tea blend • flavoured

raspberry pieces.

Mate tea blend • flavoured

The up-and-coming mate trend sets the pace here. Delightfully tart, tangy lemon notes harmonize perfectly with summery, sweet raspberries. Big lemon peel and bright red raspberry pieces stand out on the lush, green mate base and awaken cravings for a great

Ingredients: Brazilian Mate, apple pieces, apple cubes, orange peel, natural flavouring, freeze-dried lemon peel, freeze-dried

5-10 min 100° C 4-5 tsp./1 l

 $/1 \,\mathrm{kg}$

21473



AYURVEDA

Ayurveda is the world's oldest, most famous doctrine of life and health and comes from the advanced Vedic civilisation of Ancient India. The knowledge has been passed on orally for thousands of years.

The word Ayurveda comes from the Sanskrit words Ayur (life) and Veda (knowledge) and can be translated with "wisdom of life" or even "science of life". The Ayurvedic doctrine is also described as the "integrated combination of the empirical doctrine of nature and philosophy" which focuses on the physical, mental, emotional and spiritual aspects, which are necessary to our health. These can be summarised as temperaments (energies) and are the so-called Doshas:

Vata (Wind, Air, Pneuma) **Pitta** (Fire and Water, Chole) **Kapha** (Earth and Water, Phlegma)

The essence of the Ayurvedic doctrine is that the Doshas should be harmoniously balanced and this can be supported with the help of the strength of

You will find the perfect balance for your energy in our Ayurvedic teas. In our herb tea blends you will discover the ideal symbiosis from the Ayurvedic teachings and the European imagination and expectation of taste. Have you ever looked for a "different" tea? Then you will find it here. These intense varieties of taste do not contain any additional flavouring.



Vata Tea (supports the Dosha "Vata" according to Ayurvedic teaching)

Owing to the spicy and slightly sweet, full and pleasant aroma with a hint of liquorice, this blend is the ideal companion for everyone. The refreshing and according to the ayurvedic doctrine invigorating and balancing tea blend will be truly loved – by everyone , who likes herbal teas.

Ingredients: cinnamon pieces, liquorice root, ginger pieces, fennel, orange peel, cardamom (whole). Contains liquorice root - in case of high blood pressure, excessive consumption of this product should be avoided

	5-10 mir
	100° C
_	

/ 1 kg

22864

21183





Vata Tea (supports the Dosha "Vata" according to Ayurvedic teaching)

Organic Herb tea blend • DE-ÖKO-003 • no added flavoring

For all those seeking strength, support and warmth for spirit and soul. This is the **perfect** companion for a relaxing break after strenuous activity. According to the Ayurvedic Teachings, this composition of ingredients supports the Dosha Vata. Ingredients: cinnamon pieces*, ginger bits*, fennel*, cardamom (whole)*, liquorice roots*, lemon peel*. *from organic cultivation.



5-10 min

 $/1 \,\mathrm{kg}$







Pitta Tea (supports the Dosha "Pitta" according to Ayurvedic teaching)

in case of high blood pressure, excessive consumption of this product should be avoided

Sweet and **soft** in taste with a **flowery** accent, it invites you to a relaxing moment and makes you feel really good. A decoration of rose leaves accentuates the very attractive appeal of this blend. Ingredients: cinnamon pieces, cardamom (whole), liquorice root, coriander, fennel, ginger pieces, rose petals. Contains liquorice root

5-10 min 100° C

/ 1 kg

22863

tsp./11



Pitta Tea (supports the Dosha "Pitta" according to Ayurvedic teaching)

Organic Herb tea blend • DE-ÖKO-003 • no added flavoring

Herbal tea blend • no added flavors

21184

For hot summer days and heated tempers. This **mind-cooling** refreshment soothes with its **sweet** freshness. According to the Ayurvedic Teachings, this composition supports the Dosha Pitta.

Ingredients: liquorice roots*, fennel*, ginger bits*, camomile*, pepper mint*, cardamom (whole)*, cinnamon pieces*, aniseed*.

*from organic cultivation. Contains liquorice root - in case of high blood pressure, excessive consumption of this product should be avoided

5-10 min

100° C

/ 1 kg

tsp./1 l



Kapha Tea (supports the Dosha "Kapha" according to Ayurvedic teaching)

HerbTea Blend • no added flavors Only six ingredients are the base of this magic drink. The strong spices make it the most intense composition among our Ayurveda blends. The turmeric root, which is an important part of curries and of the Indian cuisine, provides the distinctive flavour. All the

other ingredients also have a strong spiciness and based on the ayurvedic doctrine an invigorating effect. This "good mood tea' contains no caffeine.

Ingredients: ginger pieces, coriander, cardamom (whole), turmeric roots, cloves, nutmeg.

Trend ingredient: turmeric



22862

/ 1 kg 5-10 min

100° C

tsp./1 l



Kapha Tea (supports the Dosha "Kapha" according to Ayurvedic teaching)

Organic Herb tea blend • DE-ÖKO-003 • no added flavoring

21182

/ 1 kg

A vitalizing, **fiery** embrace. The light effortlessness sweeps away all appearances of distress. According to the Ayurvedic Teachings,

5-10 min

100° C

tsp./1 l





7 Chakras

Organic spice tea blend • DE-ÖKO-003 • no added flavouring

21185

/ 1 kg Combines the elements and unites. This blend reconciles the planes and brings about a harmonious balance. This is the ideal 5-10 min

companion for tea lovers looking for harmony and charisma enhancement. Ingredients: cinnamon pieces*, ginger bits*, fennel*, whole cloves*, raspberry leaves*, black peppercorns*, turmeric slices*, cardamom (whole)*, rose petals*. *from organic cultivation.

Trend ingredient: turmeric

100°C



Ayurveda Mace-Turmeric

Organic Herb tea blend • DE-ÖKO-003 • no added flavouring

/ 1 kg 5-10 min

100° C

In former times, nutmeg used to be incredibly expensive, nowadays, you can find it in any spice range. "Nutmeg flowers", also known as mace, are actually the reddish shell of the nutmeg tree's fruit and used to be erroneously considered the dried husk of the nutmeg's flower. The **fine**, aromatic flavour is milder than that of the nutmeg and characterizes the Ayurvedic teachings as well as its cuisine as much as turmeric does. This organic blend of these two spices, mixed with other well-known ingredients is a successful enrichment to our Ayurvedic tea range.

Ingredients: ginger bits*, liquorice roots*, cinnamon pieces*, lemon grass*, whole cardamom*, turmeric slices* (6%), mace* (5%), *from organic cultivation. Contains liquorice root - in case of high blood pressure, excessive consumption of this product should be avoided

Trend ingredient: turmeric, mace







Chakra Tea

Herb tea blend • no added flavouring

Come and begin a journey through your body and bring it with mind and soul into harmony. Let the surprisingly **refreshing** effect of all these individual spices and colours do their deed. Chakra is Sanskrit for Wheel. From the root to the crown, the energy is flowing. Ingredients: apple pieces, fennel, ginger pieces, orange peel, lemon grass, carrot flakes, eucalyptus leaves, cinnamon pieces, lemon verbena, rosebuds, blackberry leaves, black peppercorns, rose petals, raspberry leaves, marigold blossoms, basil, lavender, beetroot.



22932

5-10 min

/ 1 kg



4-5 tsp./11



Fasting Time Tea

Herb tea blend • no added flavouring

22857 This blend can support you in times of moderation. It was **harmoniously** composed using old Indian recipes. The intense, **spicy**, **flowery** scent and taste let all ingredients fully unfold. Especially the slightly **tangy** taste of Mate is perfectly supplemented by the fresh note of lemon grass. This blend can be drunk either cold or warm and surely makes every fasting period easier to bear. Ingredients: green Mate tea, lemon grass, rose hip peel, ginger pieces, black peppercorns, cardamom (whole), basil, rose petals,



5-10 min

 $/1 \,\mathrm{kg}$







Women's Tea

Herb tea blend • no added flavouring

Not only women are seduced by the attractive appearance of this blend. Open the tea bag and enjoy the **spicy** scent of juniper and fresh oranges. The taste is very soft and round with a pleasant note of fennel and cinnamon. Men will surely love this tea, too. Ingredients: orange peel, cinnamon pieces, fennel, liquorice root, cardamom (whole), ginger pieces, juniper berries, angelica roots, dandelion roots, cloves, peppercorns. Contains liquorice root - in case of high blood pressure, excessive consumption of this product



22858

/ 1 kg 5-10 min









Ginger-Fresh Tea

Herb tea blend • no added flavouring

Fruity, fresh lemon grass and spicy ginger match perfectly and liquorice root contributes the extra touch of finesse. This herb tea is not spicy, but is given a natural sweetness by the added liquorice. This very attractive blend combines the Indian teachings and the European idea of wellness perfectly. An absolute delight served chilled!

Ingredients: lemon grass, liquorice root, ginger pieces (25%), peppermint, lemon peel, black peppercorns. Contains liquorice root in case of high blood pressure, excessive consumption of this product should be avoided



/ 1 kg



tsp./1 l







In Your Power

Organic Herb tea blend • DE-ÖKO-003 • no added flavoring

The world belongs to the brave of heart... as does this tea. Ideal for difficult days. The ingredients and striking fragrance of this blend grounds you and directs your attention towards the proper, positive aims in your life. Ingredients: Honeybush tea*, cinnamon pieces*, ginger bits*, cardamom (whole)*, fennel*, aniseed*, sage blossoms*, dried thyme*, whole cloves*, liquorice roots*, turmeric slices*. *from organic cultivation.

21191

5-10 min 100° C

/ 1 kg

4-5





Turmeric Ginger

Trend ingredient: turmeric

Organic spice tea blend • DE-ÖKO-003 • no added flavoring

Turmeric is the trend of the season and an absolute must-have as a tea. This herb tea blend is based on turmeric roots and ginger pieces and caters for an extraordinary taste experience. Ginger's **spicy hot** flavour is underlined by **sweet** aniseed and **delightfully** bitter cocoa shells. That certain something comes from cinnamon pieces and their pleasant spice. This tea will be your daily highlight: just let yourself go, breathe deeply. Try adding a dash of milk to this speciality.

Ingredients: turmeric slices* (45%), ginger bits*, aniseed*, cocoa peel*, cinnamon pieces*. *from organic cultivation. Trend ingredient: turmeric



5-10 min

/ 1 kg



100° C







Men's Tea

Herb tea blend • no added flavouring

Traditions from the Ayurvedic teachings form the base for this blend, which fulfils all the highest expectations of a herbal tea. The original, spicy and tangy herbal taste with a hint of light ginger and pepper will not only activate men according to the ayurvedic doctrine, but will surely be liked by the whole family.

Ingredients: cinnamon pieces, fennel, ginger pieces, rosemary leaves, peppermint, sage leaves, cardamom, damiana leaves, liquorice root, carob, black peppercorns, cloves, *celeriac*.



5-10 min 100°C

> 4-5 tsp./1 l

/ 1 kg





Spiritual Balm

Organic Herb tea blend • DE-ÖKO-003 • no added flavoring

Positivity and charisma. This tingling, clarifying composition has a **finely refreshing** effect and donates a buoyant lightness. Connect this tea to a happy moment and reminisce with every new infusion.

Ingredients: eucalyptus leaves*, lemon grass*, apple pieces*, liquorice roots*, marigold blossoms*. *from organic cultivation. Contains liquorice root - in case of high blood pressure, excessive consumption of this product should be avoided



21193

21190

5-10 min 100° C

/ 1 kg



4-5 tsp./1 l



Wake Me Up

Organic Spice tea blend • DE-ÖKO-003 • no added flavoring

Lighten your burden. This tea is the perfect companion for major undertakings. Incidentally, the taste experience is **sublime**. Ingredients: ginger bits*, eucalyptus leaves*, cardamom (whole)*, turmeric slices*, lemon peel*, chili*, cinnamon pieces*, sage blossoms*, apple pieces*, dried thyme*, marigold blossoms*. *from organic cultivation.

Trend ingredient: turmeric



/ 1 kg 5-10 min



100° C





Tulsi & Spice

Organic Herb tea blend • DE-ÖKO-003 • no added flavouring

The Tulsi plant is very important in Ayurvedic teachings. Tulsi herb is said to strengthen the dosha Pitta whilst also calming the doshas Vata and Kapha so as to achieve a harmonious Ayurvedic balance. In this creation, we have combined holy basil with other Ayurvedic spices such as cinnamon, ginger and cardamom to further reduce Vata and Kapha. Fennel's role here is to balance all three doshas. Sweet, mildly spicy and yet slightly fresh in flavour, this blend harmonizes body, mind and soul. Ingredients: tulsi (24%)*, ginger bits*, fennel*, cinnamon*, star aniseed*, cardamom*, mace*, turmeric slices*.

Trend ingredient: mace, turmeric



21688

5-10 min

/ 1 kg



4-5 tsp./1 l



Yoga Tea

Herb tea blend • no added flavouring

Yoga tea is the **Indian classic** among the Ayurvedic tea varieties. In our blend you will find stinging nettle leaves in addition to the classical, spicy ingredients. A warm drink for cold days and pleasant at any time. We recommend the classic preparation or the black tea preparation. Classical preparation: Boil 11 g "Yoga Tea" in approx. 1 litre of water for about 30 minutes, filter it and add 1/4 litre milk. It can be sweetened with honey, if you like. Preparation with black tea: Boil 11 g "Yoga Tea" in approx. 1 litre water for about 30 minutes. Add 6 g black tea (we recommend our Ceylon Highgrown # 22453 on page 59) and let it brew for another 3 – 5 minutes. Filter and add milk and if you like, sweeten to taste.

Ingredients: cinnamon pieces, ginger, stinging nettle leaves, cloves, sweet blackberry leaves, cardamom seeds, white pepper.



/ 1 kg 35 min



4-5





Yoga tea

Organic Herb tea blend • DE-ÖKO-003 • no added flavoring

Certainly a happy break. This tea is the perfect companion for a harmonious and balanced day. For anyone looking for a yoga balance between strength, stamina, harmony and relaxation.

Ingredients: cinnamon pieces*, ginger bits*, fennel*, whole cloves*, cardamom (whole)*, black peppercorns*, moringa leaves*. from organic cultivation. Owing to shortages of moringa leaves and the resulting limited supply, the amount of moringa leaves may be reduced and/or replaced with other ingredients.



21186

100° C

/ 1 kg



4-5 tsp./1 l







PACKED TEA

OUR TOP SELLERS IN SMALL PACKAGING!

Get our assortment's top sellers and highlights in individual portions packed in striking infusion bags and pyramids. The Premium Tea Bags as well as the Pyramid Tea Bags are packed in single and flavour-protected packaging and are thus ideal for catering and to go. Additionally, our Pyramid Tea Bags are packed in boxes of 15 pieces for the traditional household use.

For a strong and eye-catching presentation you can choose from a classic, precious upright display and a wooden box. Otherwise, you can present your articles in our transparent acrylic or white polystyrene displays.



93530 Wooden display box

Wooden display box (without content) made from beech wood, stained and varnished, with 9 shelves to fill with 9 single sachets per variety each. L 31.5 x W 16 x H 44.2 cm.

Depth of each shelf: 11 cm

PU 1 Display /



93531 Wooden display box

Wooden display box (without content) made from beech wood, stained and varnished, with 2 hinges and a metal cap. The boardwalks can be arranged individually for 6 or 9 varieties. For a total filling of 54 sachtes.

L 32.2 x W 23 x H 10 cm

PU 1 Display /



93532 White polystyrene display

White polystyrene display (without content) with 9 shelves to fill with 7 single sachets per variety each.
L 28.4 x W 32 x H 21.0 cm.
Depth of each shelf: 9 cm

PU 1 Display / €



93533 Transparent acrylic display

Acrylic display transparent acrylic display (without content) with 6 shelves to fill with 7 single sachets per variety each. L 19.1 x W 29.0 x H 26.5 cm.

Depth of each shelf: 9 cm

PU 1 Display /



BESTSELLER PER PORTION

An easy start!

We now offer you an eye-catching display option for presenting a large variety of pyramid-shaped tea bags in a space-saving, rotating design. Placed in a highly visible location, these teas are a visual highlight, attract attention and ensure impulse purchases. The perfect starter kit for pyramid-shaped tea bags.

We offer you the rotating display including 400 pyramid sachets to fill into the 32 compartments.

1990 Set of tea pyramids in stand

Starter Kit for pyramid-shaped tea bags in rotating display includes 1 rotating display with 32 compartments to be filled with 5-6 pyramid sachets each

Includes 400 pyramid-shaped tea bags

The initial equipment package contains 16 varieties of 25 pyramids each for the initial and subsequent filling of the rotating display. Each of the 16 varieties can be placed twice in the 32 compartments of the display. The teas represent our topsellers.

Dimensions of the stand: 35 x 35 x 48 cm

PU 1/

(price per pyramid € / Total value of pyramid bags €

You will receive 25 pyramid-shaped tea bags each of these 16 varieties:

Black tea Darjeeling Margaret`s Hope Black tea English Breakfast Green tea Japan Sencha Fukujyu Green tea China Jasmine Tea Black tea Earl Grey Green/White tea blend Angel's Kiss Fruit tea blend Mango n' Friends Fruit tea blend Grandma's Garden Fruit tea blend Turkish Apple Yoghurt-Lime Fruit tea blend Roasted Almond Rooibos tea blend Sweet Sin Rooibos tea blend Vanilla Herb tea blend Ginger-Fresh Herb tea blend Orange/Grapefruit Herb tea blend Cool-Mint Herb tea Peppermint

AN OVERVIEW

PYRAMID

15 pyramid-shaped tea bags in boxes for traditional use at home

You will receive the premium quality of our best-selling teas in pyramid-shaped tea bags which provide the perfect space for our teas to fully unfold their flavours. They are packed in boxes with an eye-catching, modern design. The boxes contain 15 pyramid tea bags each, protected by an inner sealed bag. The preparation suggestion is ideal for a cup portion of approx. 200 ml.



PYRAMID

50 pyramid-shaped tea bags in a sachet for individual sale or catering

You get our top sellers sorted by type in packages of 50 pieces. The box is perforated at the cover and the side flaps to ensure easy handling.
These boxes are ideal to be stored in drawers.

MID

Attractive tea bags for catering or traditional use at home

Enjoy our top teas as a pot portion, packed in tea bags made for approx. 350 ml water, which will give the teas sufficient space to perfectly unfold their flavours.

PREMIUM TEABAG





BLACK TEA

Black Tea Darjeeling, Margaret's Hope TGFOP1 Second Flush

x 15

x 15



21040 box of 15 pyramidal teabags of 3 g each **PU 6/€**



21040-G50 box of 50 pyramidal teabags of 3 g each PU 1 / x 50



22493-E24
Box with 24 premium teabags of 3 g each
PU 1 /





21041 box of 15 pyramidal teabags of 3 g each PU 6/



21041-G50 box of 50 pyramidal teabags of 3 g each **PU 1**/





21065 box of 15 pyramidal teabags of 3 g each PU 6/ x 15



21065-G50 box of 50 pyramidal teabags of 3 g each PU 1 / x 50



22048-E24
Box with 24 premium teabags of 3 g each
PU 1 /

Black tea Ceylon, Highgrown OP



21195 box of 15 pyramidal teabags of 3,5 g each **PU 6**/

x 15



21195-G50 box of 50 pyramidal teabags of 3.5 g each PU 1 / x 50

Black tea blend, East Frisian Sunday Tea | Ingredients: black tea (90 %), vanilla pieces.



21174 box of 15 pyramidal teabags of 3 g each PU 6 / x 15



21174-G50 box of 50 pyramidal teabags of 3 g each PU 1/ x 50

Black Tea, East Frisian Leaf Blend



21175 box of 15 pyramidal teabags of 3 g each PU 6 / x 15



21175-G50 box of 50 pyramidal teabags of 3 g each PU 1/



HALF-FERMENTED TEA

Half-fermented tea China, flavoured, Milky Oolong | Ingredients: half-fermented tea, flavouring (lactose).



21287 box of 15 pyramidal teabags of 3 g each **PU 6**/



21287-G50 box of 50 pyramidal teabags of 3 g each PU 1/ x 50



22063-E24
Box with 24 premium teabags of 3.5 g each
PU 1 /



The items on this page are non-discountable. Slight changes in décor are possible.

x 15

GREEN TEA

Green tea Japan, Sencha Fukujyu



21042 box of 15 pyramidal teabags of 3 g each PU 6/



21042-G50 box of 50 pyramidal teabags of 3 g each PU 1/

√ x 50

√ x 15 **Green tea China, Jasmine OP** | Ingredients: green tea, Chinese jasmine blossoms.





21066 box of 15 pyramidal teabags of 3 g each PU 6/



21066-G50 box of 50 pyramidal teabags of 3 g each PU 1/ **√** x 50

Green tea China Special Gunpowder, Temple of Heaven | Ingredients: green tea.



21282 box of 15 pyramidal teabags of 3 g each PU 6/



21282-G50 box of 50 pyramidal teabags of 3 g each PU 1/ **√** x 50



22608A-E24 Box with 24 premium teabags of 3.5 g each PU 1/

x 24

√ x 15

Green tea, flavoured, Green Menthos, Mint Taste | Ingredients: green tea, crisped mint, natural crisped mint flavouring.



box of 15 pyramidal teabags of 3 g each PU 6/ x 15



21280-G50 box of 50 pyramidal teabags of 3 g each PU 1/ **√** x 50

Green tea blend, flavoured, Sencha Lemon, Lemon Taste | Ingredients: green tea (94%), lemon peel, lemon grass, natural lemon flavouring with other natural flavours.



21043 box of 15 pyramidal teabags of 3 g each PU 6/

√ x 15

x 15

x 15



21043-G50 box of 50 pyramidal teabags of 3 g each PU 1/

√ x 50

Green tea, flavoured, Sakura, Cherry Taste | Ingredients: green tea, flavouring, rose petals.



21284 box of 15 pyramidal teabags of 3 g each PU 6/



21284-G50 box of 50 pyramidal teabags of 3 g each PU 1/ **√** x 50



22560-E24 Box with 24 premium teabags of 3.5 g each PU 1/



x 24

Green/White tea blend, flavoured, Angel's Kiss, Passion Fruit Taste | Ingredients: green tea (70 %) Sencha, white tea (16 %) Pai Mu Tan, papaya cubes (papaya, sugar), pineapple cubes (pineapple, sugar), flavouring, rose petals, freeze-dried strawberry pieces.



21044 box of 15 pyramidal teabags of 3 g each PU 6/



21044-G50 box of 50 pyramidal teabags of 3 g each PU 1/



The items on this page are non-discountable. Slight changes in décor are possible.

FLAVOURED TEA

x 15

Black tea blend with green tea, flavoured, The Emperor's 7 Treasures, Peach Taste | Ingredients: black tea (52 %), green tea (44 %), flavouring, sunflower blossoms, rose petals.



21045 box of 15 pyramidal teabags of 3 g each PU 6/



21045-G50 box of 50 pyramidal teabags of 3 g each PU 1/



22855-E24 **Box** with 24 premium teabags of 3 g each PU 1/



Black tea, flavoured, Earl Grey, Bergamot Taste | Ingredients: black tea, flavouring.



21063 box of 15 pyramidal tea bags of 3 g each PU 6/ x 15



21063-G50 **box** of 50 pyramidal tea bags of 3 g each PU 1/

√ x 50

Black Tea Blend, flavoured, Orange Cookie, Orange Cookies Taste | Ingredients: black tea (47 %), apple pieces, cinnamon pieces, coriander, flavouring, orange peel, cardamom seeds, pink peppercorns, cloves.



21170 box of 15 pyramidal teabags of 3.5 a each PU 6/



21170-G50 box of 50 pyramidal teabags of 3.5 g each PU 1/

√ x 50



22520-E24 Box with 24 premium teabags of 4 g each PU 1/ x 24

Black tea, flavoured, Vanilla with Vanilla Pieces, Vanilla Taste | Ingredients: black tea, flavouring, vanilla pieces (0,5%).



21046 box of 15 pyramidal teabags of 3 g each PU 6/



21046-G50 box of 50 pyramidal teabags of 3 g each PU 1/ **√** x 50



22421-E24 Box with 24 premium teabags of 3.5 g each PU 1/ x 24

x 15

x 15

Fruit tea blend, flavoured, Advent, Almond Taste | Ingredients: apple pieces, hibiscus blossoms, rose hip peel, orange peel, coconut flakes, almond pieces, pineapple cubes (pineapple, sugar), flavouring, safflower, cornflower blossoms.



21281 box of 15 pyramidal teabags of 4 g each PU 6/ x 15



21281-G50 box of 50 pyramidal teabags of 4 g each PU 1/



22789-E24 Box with 24 premium teabags of 4 g each PU 1/



Fruit tea blend, flavoured, Old Love, Strawberry-Raspberry Taste | Ingredients: hibiscus blossoms, rose hip peel, apple pieces, elderberries, blackberry leaves, flavouring, freeze-dried strawberry pieces, freeze-dried raspberry pieces.



box of 15 pyramidal teabags of 4 g each PU 6/

x 15 NEW



21665-G50 box of 50 pyramidal teabags of 4 g each PU 1/



√ x 50

Fruit tea blend, flavoured, Orange Dream, Orange Taste | Ingredients: apple pieces, orange peel, natural flavouring, freeze-dried tangerine-orange pieces, marigold blossoms, wild strawberry leaves.



21666 box of 15 pyramidal teabags of 4 g each PU 6/



21666-G50 box of 50 pyramidal teabags of 4 g each PU 1/



x 15 NEW

FRUIT TEA BLEND

√ x 15

x 15

Fruit tea blend, flavoured, Bitter Lemonade, Grapefruit-Lemon Taste | Ingredients: pineapple cubes (pineapple, sugar), acidified apple pieces (apple pieces, acidifying agent: citric acid), flavouring, freeze-dried raspberry pieces, lemon peel.



21343 box of 15 pyramidal teabags of 4 g each PU 6/



PU 1/

21343-G50 box of 50 pyramidal teabags of 4 g each 🕼 x 50

Fruit tea blend, flavoured, Bora Bora, Strawberry-Mango Taste | Ingredients: hibiscus blossoms, apple pieces, papaya cubes (papaya, sugar), elderberries, currants, flavouring, freeze-dried raspberry pieces, freeze-dried strawberry pieces, sunflower blossoms, blue cornflower blossoms.



box of 15 pyramidal teabags of 4 g each PU 6/



21286-G50 box of 50 pyramidal teabags of 4 g each PU 1/ **√** x 50

Fruit tea blend, flavoured, Fair Almond, Almond Taste | Ingredients: apple pieces, almond pieces, cinnamon pieces, beetroot pieces, flavouring.



21049 box of 15 pyramidal teabags of 4 a each PU 6/ **1** x 15



21049-G50 box of 50 pyramidal teabags of 4 a each PU 1/ **√** x 50



22218-E24 Box with 24 premium teabags of 5.5 g each PU 1/



Fruit tea blend, flavoured, Mango n' Friends, Mango Taste | Ingredients: pineapple cubes (pineapple, sugar), mango cubes (mango, sugar), orange peel, flavouring, freezedried tangerine pieces, safflower, freeze-dried strawberry pieces, marigold blossoms.



box of 15 pyramidal teabags of 4 g each PU 6/ x 15



21050-G50 box of 50 pyramidal teabags of 4 g each PU 1/ **√** x 50

Fruit tea blend, flavoured, Grandma's Garden, Strawberry Taste | Ingredients: elderberries, hibiscus blossoms, apple pieces, blackcurrants, flavouring, freeze-dried strawberry pieces, freeze-dried raspberry pieces, wild strawberry leaves.



box of 15 pyramidal teabags of 4 g each PU 6/ x 15

21048



21048-G50 box of 50 pyramidal teabags of 4 g each PU 1/

√ x 50

Fruit tea blend, flavoured, Palais Royal, Blackberry Taste | Ingredients: hibiscus blossoms, currants, papaya cubes (papaya, sugar), elderberries, flavouring, freeze-dried raspberry pieces, freeze-dried strawberry pieces, blackcurrants, blueberries.



box of 15 pyramidal teabags of 4 g each PU 6/



21609-G50 box of 50 pyramidal teabags of 4 g each PU 1/

√ x 50

Fruit tea blend, flavoured, Rhubarb Spritzer, Rhubarb Taste | Ingredients: apple pieces, hibiscus blossoms, rose hip peel, elderberries, flavouring, freeze-dried rhubarb pieces, pink cornflower blossoms.



21169 box of 15 pyramidal teabags of 4 g each PU6/



21169-G50 box of 50 pyramidal teabags of 4 g each PU 1/



22667-E24 Box with 24 premium teabags of 4 g each PU 1/



x 15

FRUIT TEA BLEND

x 15

x 15

Fruit tea blend, flavoured, Sea Buckthorn, Sea Buckthorn Taste | Ingredients: apple pieces, hibiscus blossoms, rose hip peel, sea buckthorn, orange peel, flavouring.



21168 box of 15 pyramidal teabags of 4 g each PU 6/



21168-G50 box of 50 pyramidal teabags of 4 g each

√ x 50

PU 1/

Fruit tea blend, flavoured, Turkish Apple Tea Yoghurt-Lime, Apple-Yoghurt-Lime Taste | Ingredients: apple pieces, pineapple cubes (pineapple, sugar), flavouring, lemon grass.



21166 box of 15 pyramidal teabags of 5 a each PU 6/



21166-G50 box of 50 pyramidal teabags of 5 g each PU 1/



22564-E24 Box with 24 premium teabags of 5.5 g each PU 1/

x 24

Fruit tea blend, flavoured, Cloud Catcher, Cherry-Kiwi-Coconut Taste | Ingredients: apple pieces, coconut flakes, freeze-dried kiwi pieces, freeze-dried sour cherry pieces, flavouring.



21285 box of 15 pyramidal teabags of 4.5 g each PU 6/ **√** x 15



21285-G50 box of 50 pyramidal teabags of 4.5 g each PU 1/



Organic Rooibos tea, pure, DE-ÖKO-003 | Ingredients: Rooibos tea*. *from organic cultivation.



21283 box of 15 pyramidal teabags of 3.5 g each PU 6/

x 15



21283-G50 box of 50 pyramidal teabags of 3.5 g each **PU1/€**



22708-E24 Box with 24 premium teabags of 4 g each PU 1/



Rooibos tea blend, flavoured, Caramel, Caramel Taste | Ingredients: Rooibos tea, cream-caramel pieces (sweetened condensed skimmed milk, sugar, glucose syrup, butter fat, wetting agent: sorbitol, emulsifying agent: mono- and diglyceride of edible fatty acids), brittle pieces (sugar, hazelnuts, invert sugar), flavouring.



21232 Box with 15 pyramidal teabags of 4 g each PU 6/ x 15



21232-G50 box of 50 pyramidal teabags of 4 g each PU 1/



√ x 50

Rooibos tea blend, flavoured, Gingerbread-Orange, Peppernut-Orange Taste | Ingredients: Rooibos tea, sliced almonds, pistachios, orange peel, coriander, flavouring, pink peppercorns.



21167 **box** of 15 pyramidal teabags of 3.5 g each PU 6/

x 15



21167-G50 **box** of 50 pyramidal teabags of 3.5 g each PU 1/



22751-E24 **Box** with 24 premium teabags of 4 g each PU1/€



Rooibos tea blend, flavoured, Bush Fire, Orange Taste | Ingredients: Rooibos tea, safflower, natural orange flavouring with other natural flavours.



21047 box of 15 pyramidal teabags of 4 g each PU 6/



21047-G50 box of 50 pyramidal teabags of 4 g each PU1/€



√ x 50

The items on this page are non-discountable. Slight changes in décor are possible.

x 15

ROOIBOS TEA

Rooibos tea blend, flavoured, Sweet Sin, Raspberry-Vanilla Taste | Ingredients: Rooibos tea, flavouring, freeze-dried raspberry pieces, rose petals.



21172 box of 15 pyramidal teabags of 3.5 g each PU 6/



21172-G50 box of 50 pyramidal teabags of 3.5 g each PU 1/ **√** x 50

Rooibos tea blend, flavoured, Vanilla, Vanilla Taste | Ingredients: Rooibos tea, flavouring.



21164 box of 15 pyramidal teabags of 3.5 g each PU6/



21164-G50 box of 50 pyramidal teabags of 3.5 g each PU 1/ **√** x 50

HERB TEA BLENI

x 15

√ x 15

x 15

√ x 15

Herb tea, Chamomile | Ingredients: chamomile.



box of 15 pyramidal teabags of 2 g each PU 6/



21173-G50 box of 50 pyramidal teabags of 2 g each PU 1/

∕ x 50

Herb tea, Peppermint | Ingredients: peppermint.



21163 box of 15 pyramidal teabags of 2 g each PU 6/



21163-G50 box of 50 pyramidal teabags of 2 g each PU 1/

√ x 50

Herb tea blend, flavoured, Cool-Mint, Mint Taste | Ingredients: apple pieces, liquorice root, peppermint, lemon grass, flavouring.



21064 box of 15 pyramidal teabags of 2 g each PU 6/



21064-G50 box of 50 pyramidal teabags of 2 g each PU 1/ **√** x 50

Herb tea blend, no added flavouring, Fennel Aniseed Cumin | Ingredients: fennel (44 %), aniseed (40 %), caraway (16 %).



21610 box of 15 pyramidal teabags of 4 g each PU 6/ x 15



21610-G50 box of 50 pyramidal teabags of 4 g each PU 1/ **√** x 50

Herb tea blend, no added flavouring, Women's Tea | Ingredients: orange peel, cinnamon pieces, fennel, liquorice root, chicory roots, ginger pieces, cardamom seeds, juniper berries, cloves, peppercorns.



21667 box of 15 pyramidal teabags of 3.5 g each PU6/



21667-G50 box of 50 pyramidal teabags of 3.5 g each PU 1/



x 15 NEW

ERB TEA BLEND

Herb tea blend, no added flavouring, Ginger Fresh, | Ingredients: lemon grass, liquorice root, ginger pieces (20 %), peppermint, lemon peel, black peppercorns.



21051 box of 15 pyramidal teabags of 2 g each

PU 6/





21051-G50

box of 50 pyramidal teabags

of 2 g each

PU 1/



Herb tea blend, flavoured, Orange-Grapefruit, Orangen-Grapefruit Taste | Ingredients: apple pieces, carrot flakes, blackberry leaves, eucalyptus leaves, beetroot pieces, hibiscus blossoms, lemon grass, flavouring, freeze-dried tangerine-orange pieces, orange peel.



box of 15 pyramidal teabags of 3.5 g each

PU 6/





21159-G50

box of 50 pyramidal teabags

of 3.5 g each

PU 1/



Herb tea blend, flavoured, Bad Weather Tea, Aniseed Taste | Ingredients: aniseed, rose hip peel, apple pieces, fennel, wild strawberry leaves, peppermint, sunflower blossoms, elderberry blossoms, melissa leaves, flavouring.



21160 box of 15 pyramidal teabags of 3 a each PU 6/

x 15



21160-G50 box of 50 pyramidal teabags of 3 a each

PU 1/

AID ORGANIC AYUR

Herbal tea blend organic, no added flavoring, Vata, DE-ÖKO-003 | Ingredients: cinnamon pieces*, ginger bits*, fennel*, lemon peel*, liquorice roots*, cardamom seeds*. *from organic cultivation.



21587 box of 15 pyramidal teabags of 3.5 g each PU 6/





21587-G50

box of 50 pyramidal teabags of 3.5 g each

PU 1/

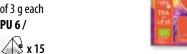




Herbal tea blend organic, no added flavoring, Pitta, DE-ÖKO-003 | Ingredients: liquorice roots*, fennel*, camomile*, ginger bits*, pepper mint*, cinnamon pieces*, cardamom seeds*, aniseed*. *from organic cultivation.



21588 box of 15 pyramidal teabags of 3 g each PU 6/





21588-G50 box of 50 pyramidal teabags of 3 g each

PU 1/



Herbal tea blend organic, no added flavoring, Kapha, DE-ÖKO-003 | Ingredients: ginger bits*, eucalyptus leaves*, turmeric slices*, whole black pepper*, whole cloves*, cardamom seeds*. *from organic cultivation.



box of 15 pyramidal teabags of 3.5 g each PU 6/

x 15

x 15



21589-G50 box of 50 pyramidal teabags of 3.5 g each

PU 1/



√ x 50

Herbal tea blend organic, no added flavoring, Yoga tea, DE-ÖKO-003 | Ingredients: cinnamon pieces*, ginger bits*, fennel*, whole cloves*, whole black pepper*, lemon verbena*, cardamom seeds*. *from organic cultivation.



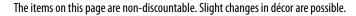
21590 box of 15 pyramidal teabags of 3.5 g each PU6/



21590-G50 box of 50 pyramidal teabags of 3.5 g each PU 1/







MIXBOX PREMIUM TEA BAG

We are delighted to present to you our premium tea bag assortment in striking mixboxes. You can choose from eight themes which all contain different tea specialities. You will find three tea varieties per box with four tea bags of each variety. For your convenience and as a perfect presentation option, the boxes can be opened along the perforation and used as a display, for example in catering or at a breakfast buffet.

Mixbox premium teabags N° 1 – N° 8

filled with four tea bags each of three different varieties (12 tea bags in total per box)

PU 5 boxes / per box



Mixbox Nº 1 FRUIT & CLASSIC

4 x 5.0 g Fruit tea blend, flavoured Mango n` friends

4 x 5.5 g Fruit tea blend, flavoured Turkish Apple Tea Yoghurt/Lime

4 x 4.0 g Fruit tea blend, flavoured Grandma's Garden



Mixbox N° 2 FRUIT & EXOTIC

4 x 5.5 g Fruit tea blend, flavoured Bora Bora

4 x 4.5 g Fruit tea blend, flavoured Cloud Catcher

4 x 4.0 g Fruit tea blend, flavoured Rhubarb Spritz



/00

Mixbox Nº 3 HERBAL & FRUIT

4 x 3.5 g Herb tea blend Ginger-Fresh Tea

4 x 3.0 g Herb tea blend Cool Mint

4 x 5.0 g Fruit tea blend, flavoured Bitter Lemonade



Mixbox N° 4 GREEN & FRESH

4 x 4.0 g Green tea, flavoured Green Menthos

4 x 3.0 g Green tea blend, flavoured Sencha Lemon

4 x 3.5 g Green tea Sencha, flavoured Sakura



1708

Mixbox N° 5 BLACK & BEAUTIES

4 x 3.5 g Black tea, flavoured Earl Grey

4 x 3.5 g Black tea, flavoured Vanilla with vanilla pieces

4 x 3.0 g Black/Green tea blend, flavoured The Emperor's 7 Treasures



1710

Mixbox Nº 6 BLACK & PURE

4 x 3.0 g Black tea East Frisian Leaf Blend

4 x 3.0 g Black tea Darjeeling Margaret's Hope TGFOP1 Second Flush

4 x 3.0g Black tea Assam Mokalbari East FTGFOP1



Mixbox N° 7 PURE & CLEAR

4 x 3.0 g Green tea Japan Sencha Fukujyu

4 x 3.0 g Green tea China Jasmine OP

4 x 3.5 g Half-fermented tea China Milky Oolong



1712

Mixbox N° 8 BEST OF X-MAS

4 x 4.0 g Fruit tea blend, flavoured Advent

4 x 5.5 g Fruit tea blend, flavoured Fair-Almond

4 x 4.0 g Black tea blend, flavoured Orange Cookies





FRUIT TEA EDITION

1821 Counter Display FRUIT TEA EDITION PU 1 Display /

contains 16 bags in 4 designs stocked with these varieties:

125 g Fruit tea blend, flavoured, GRANDMA`S GARDEN, Strawberry Taste 125 g Fruit tea blend, flavoured, low in acid, RHUBARB SPRITZ, Rhubarb Taste 100 g Fruit tea blend, flavoured, low in acid, CLOUD CATCHER, Cherry-Kiwi-Coconut Taste 125 g Fruit tea blend, flavoured, low in acid, TURKISH APPLE YOGHURT LIME

HERB TEA EDITION

1824 Counter Display HERB TEA EDITION PU 1 Display / €

contains 16 bags in 4 designs stocked with these varieties:

100 g Rooibos tea blend, flavoured, SWEET SIN, Raspberry-Vanilla Taste

100 g Herb tea blend, flavoured, ORANGE GRAPEFRUIT, Orange-Grapefruit Taste

75 g Herb tea blend, GINGER-FRESH-TEA, no added flavouring

60 g Herb tea blend, flavoured, BAD WEATHER TEA, Aniseed Taste





GREEN TEA EDITION

1823 Counter Display GREEN TEA EDITION PU 1 Display /

contains 16 bags in 4 designs stocked with these varieties:

125 g Green tea China JASMINE TEA

150 g Green tea China Special Gunpowder, TEMPLE OF HEAVEN

100 g Green/White tea blend, flavoured, ANGEL`S KISS, Passion Fruit Taste

75 g Green tea blend, flavoured, SENCHA LEMON, Lemon Taste

BLACK TEA EDITION

1822 Counter Display BLACK TEA EDITION PU 1 Display /

contains 16 bags in 4 designs stocked with these varieties

100 g Black tea, Darjeeling, MARGARET`S HOPE TGFOP1

100 g Black tea, Ceylon, HIGHGROWN OP

100 g Black tea, flavoured, EARL GREY, Bergamot Taste

100 g Black/Green tea blend, flavoured, THE EMPEROR`S 7 TREASURES, Peach Taste



ICE TEA PARTY

1854 Counter Display ICE TEA PARTY PU 1 Display / €

contains 16 bags in 4 designs stocked with these varieties and recipe cards

Varieties:

100 g BITTER LEMONADE, Fruit tea blend, flavoured, Grapefruit-Lemon Taste
100 g WATERMELON-MINT, Fruit tea blend, flavoured, Watermelon-Mint Taste
100 g BLUEBERRY-BUTTERMILK, Fruit tea blend, flavoured, Blueberry Taste
130 g TURKISH APPLE TEA YOGHURT-LIME, Fruit tea blend, flavoured, Apple-Yoghurt-Lime Taste







More recipes can be found here: www.dethlefsen-balk.de



ICE TEA BOX

1853 Gift Box ICE TEA BOX

3 refreshing summer teas featuring the varieties listed below accompanied by original recipe suggestions, plus a matching drinking glass with screw-on lid, extra-large straw and cleaning brush.

PU 3 Display / €

Varieties:

- 50 g Fruit tea blend, flavoured, vBLUEBERRY-BUTTERMILK Blueberry-Buttermilk Taste
- 40 g Herbal tea blend, flavoured, ORANGE-GRAPEFRUIT, Orange-Grapefruit Taste
- 40 g Green tea blend, flavoured, SPARKLING PINK GRAPEFRUIT Grapefruit-Lemon Taste

TEA-BEARS®

1855 Tea Bears® Gift Box SWEET BEARS containing 3 bags of 125 g Tea Bears Raspberry-Vanilla, Ginger-Lemon and Mango n' Friends with one recipe card and our tea glass "Pat"

PU3/€









1826 Geschenkset "WITH LOVE"

28 Pyramidenbeutel im Sachet mit den rechts dargestellten Sorten begleitet von einer Design-Karte **VE 3 Sets / € 10,90 per Set**

Sortierung:

- INGWER-FRESH-TEE Kräuterteemischung, ohne Zusatz von Aroma 7 Pyramidenbeutel à 2 g im Sachet
- WOLKENSCHIEBER Früchteteemischung, aromatisiert, säurearm, Kirsch-Kiwi-Kokos Note
 7 Pyramidenbeutel à 4,5 g im Sachet
- RHABARBERSCHORLE Früchteteemischung, aromatisiert, säurearm, Rhabarber Note
 7 Pyramidenbeutel à 4 g im Sachet
- ORANGE/GRAPEFRUIT Kräuterteemischung, aromatisiert, Orange-Grapefruit Note
 7 Pyramidenbeutel à 3,5 g im Sachet



1830

Geschenkset "TIME TO RELAX"

28 Pyramidenbeutel im Sachet mit den rechts dargestellten Sorten begleitet von einer Design-Karte VE 3 Sets / € 10,90 per Set

Sortierung:

- OMAS GARTEN Früchteteemischung, aromatisiert, Erdbeer Note
 7 Pyramidenbeutel à 4 g im Sachet
- KIRMESMANDEL Früchteteemischung, aromatisiert, säurearm, Mandel Note
 7 Pyramidenbeutel à 4 q im Sachet
- SCHLECHTWETTERTEE Kräuterteemischung, aromatisiert, Anis Note
 7 Pyramidenbeutel à 3 g im Sachet
- ORANGE/GRAPEFRUIT Kräuterteemischung, aromatisiert, Orange Grapefruit Note
 7 Pyramidenbeutel à 3,5 g im Sachet

AYURVEDA TEA BOX

1861 Geschenkset "Ayurveda Tea Box"

28 Pyramidenbeutel im Sachet (4 Sorten á 7 Sachets)

VE 3 Sets / € 10,90 per Set

Sortierung:

- VATA Kräuterteemischung Bio, ohne Zusatz von Aroma
 7 Pyramidenbeutel à 3,5 g im Sachet
- PITTA Kräuterteemischung Bio, ohne Zusatz von Aroma
 7 Pyramidenbeutel à 3 g im Sachet
- KAPHA Kräuterteemischung Bio, ohne Zusatz von Aroma
 7 Pyramidenbeutel à 3,5 g im Sachet
- YOGA TEE Kräuterteemischung Bio, ohne Zusatz von Aroma 7 Pyramidenbeutel à 3,5 g im Sachet





HAPPY TEA COLLECTION

Sortierung:

- MAGICAL DAY Kräuterteemischung, aromatisiert, Orange Grapefruit Orangen-Grapefruit Note, Inhalt: 40 g
- BEAUTIFUL MOMENTS Kräuterteemischung, aromatisiert, Flamingoparadies Erdbeer-Holunder-Basilikum Note, Inhalt: 45 g
- BE HAPPY Früchteteemischung, aromatisiert, Wolkenschieber Kirsch-Kiwi-Kokos Note, Inhalt 40 g
- SPECIAL SOMETHING Früchteteemischung, aromatisiert, Omas Garten Erdbeer Note, Inhalt 60 g
- AMAZING DAY Früchteteemischung, aromatisiert, Türkischer Apfeltee Joghurt-Limette Apfel-Joghurt-Limetten Note, Inhalt 60 g

1814 Geschenkset "HAPPY TEA COLLECTION"

5 Tüten Tee mit den unten genannten Sorten begleitet von 5 fröhlichen Design-Postkarten

VE 3 Sets / € 12,90 per Set



MATCHA



1844 Geschenkset "MATCHA"

Geschenkset bestehend aus Matcha Tee, Matcha Zubehör sowie 3 Zubereitungsbzw. Rezeptkarten

VE 1 Set / € 39,90 per Set

Sortierung:

- Matcha-Schale aus japanischer Keramik
- Matcha-Besen und Maßlöffel aus Bambus
- 3 Zubereitungs- bzw. Rezeptkarten
- 1 Dose à 30 g Grüner Pulvertee Bio Japan PREMIUM MATCHA KAWANE



MATE

Sortierung:

- Kalebasse aus Edelstahl, mattschwarz, 0,2 l
- Bombilla aus Edelstahl, Länge 18 cm
- BRAZILIAN MATE, Tüte à 150 g
- 3 Grußkarten

1845 Geschenkset "MATE" VE 3 Sets / € 16,90 per Set

BUBBLE TEA BOX

Kreieren Sie mit diesem besonderen Geschenkset Ihren eigenen Bubble Tea, ganz nach Ihrem eigenen Geschmack! Dieses Starterkit beinhaltet originelle und einfache Rezeptvorschläge, die aus der Maniokwurzel gewonnenen Tapiokaperlen sowie das ideale Zubehör zum stilvollen Genuss Ihrer eigenen Bubble-Tea Kreationen. Kombinieren Sie die in dieser Box enthaltenen BUBBLES mit weiteren Zutaten wie Ihren Lieblings-Teemischungen, Eiswürfeln, Früchten, Milchschaum und vielem mehr. Süß oder natürlich im Geschmack? Sie entscheiden! Der Kreativität sind keine Grenzen gesetzt.



250 g Tapiokaperlen mit leckeren Rezeptvorschlägen auf 5 Rezeptkarten sowie Trinkglas mit Schraubdeckel, extra großem Trinkhalm und Reinigungsbürste VE 3 Sets / € 15,90 per Set

SCHWARZE TAPIOKAPERLEN

Diese Perlen sind der Star jeder Bubble-Tea Kreation. Gewonnen aus der bräunlichen Wurzelknolle der Maniokpflanze, bestehen die milden und leicht süßlichen Tapiokaperlen zu einem Großteil aus Stärke. Nach nur fünf Minuten in kochendem Wasser verwandeln sich unsere Perlen bereits in schwarze Bubbles. Kombiniert mit Tees Ihrer Wahl und verschiedenen Zutaten lassen sich individuelle und kreative Bubble-Tea Kreationen, wie z.B. Bubble Mango Punch, Frozen Bubble Berry oder Caramel Bubble Latte erstellen.

18610-250 Schwarze TapiokaperlenInstant Stärke-Perlen aus der Maniokwurzel Durchmesser 0,8-1,0 cm **VE 4 Tüten á 250 g / € 4,85 per Tüte**

Zutaten: Tapiokaperlen (Tapiokastärke, Wasser, Maisstärke, Farbstoff: *Ammoniumsulfit*-Zuckerkulör (E150d), Verdickungsmittel: Guarkernmehl (E412), Konservierungsstoff: Natriumdiacetat (E262ii), Aroma).





Organic Black tea Ceylon OP

PU 10 bags each 500 g • DE-ÖKO-003



RARITY NOW ORGANIC 22575 The former "Coffee Island" Sri Lanka has turned into a "tea island" and has become one of the world's biggest tea exporter. This Ceylon tea comes from one of the most important cultivable regions of Sri Lanka, the Dimbula District located in the west of the country. The quality, or leaf grading, OP, stands for Orange Pekoe and means royal leaf. This is the quality you can find in our beautiful, dark, wiry, needle-shaped leaf. Despite its dark infusion, the cup has the typical bright red-brown colour of Ceylon teas. The unique, full,

spicy and aromatic taste would even convince James Taylor, the father of Ceylonese tea plantations. Ingredients: black tea*. *from organic cultivation.





Organic Black tea Assam GFOP Second Flush

PU 10 bags each 500 g • DE-ÖKO-003



RARITY The tea district of Assam is the largest cohesive tea-growing region in the world, and from here, tea was first brought to an auction in London in 1839. Our Assam comes from the more popular second flush period, i.e. the June/July harvest, which takes place before the great monsoon rain starts. Its medium-strong and typically spicy and malty taste, its tippy leaf and its dark cup characterise this tea as a good consumer Assam. A real delight in the early morning hours! A real treat with a dash of milk and rock candy — not only for lovers of East Frisian blends.

Ingredients: black tea*.*from organic cultivation.



22875

/ 500 g 3-5 min.

100° C

4-5 tsp./11

GUNPOWDER

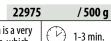
Organic green tea China • Gunpowder

PU 10 bags each 500 g • DE-ÖKO-003



China is the country of birth of tea. The Chinese prefer green tea, which can be found in a very great variety. Gunpowder tea is a very popular type. The Chinese name is Siaou Chu, which means large leaf. These "green pearls" are made by careful, tight rolling, which binds the leaves' spicy substances on the surface, and discharges the excess water. Due to its dense structure, only small quantities are needed for each infusion. The pearls are characterised by their slightly nutty, typically fresh and tangy taste and the somewhat darker, green cup colour.

Ingredients: green tea*. *from organic cultivation.



75-80° C

tsp./1 l





Organic Black tea Darjeeling FTGFOP1 First Flush

PU 10 bags each 500 g • DE-ÖKO-003



RARITY NOW ORGANIC

22675

/500 g

2-4 min. 100° C





The tea plant of Chinese origin — the so-called Thea Sinensis — is the most widely spread in north-eastern India, since it is the most suitable one for the rather cool and frosty climate of this region at high altitudes. This growing area produces very high quality orthodox teas. Its mild, aromatic nature and the typical tangy, light-coloured first flush cup characterise our Darjeeling from the middle of the first plucking period. The many green leaf tips shine in the "multifaceted" infusion. An attractive offer, which no lover of fresh, flowery teas can resist!

Ingredients: black tea*.*from organic cultivation.

SILVER NEEDLE

Weißer Tee China • White Tea Silver Needle

VE 1 Dose à 40 g

Silver Needle stammt ursprünglich aus dem Norden der Provinz Fujian, hier wurde auch der erste weiße Tee produziert. In Höhenlagen von 850 bis 1.000 m wird diese exquisite Qualität geerntet und nur die Blattknospe gepflückt. Das Klima und die Bodenbeschaffenheit, im Zusammenspiel mit Frühnebeln am Vormittag und ausreichender Sonneneinstrahlung in den Nachmittagsstunden, bilden optimale Wachstumsbedingungen für diesen **einzigartigen** Tee. Die helle, leicht roséfarbene Tasse entwickelt ein **sanft-duftiges** Bouquet und auf der Zunge einen leicht milden Geschmack, mit einem Hauch fruchtiger Aprikose. Zutaten: weißer Tee.



1-3 Min.

75-80° C



ROYAL ROSE

Grüner Tee China • Royal Rose

VE 1 Dose à 10 Stück

Die in Guangnan County (Yunnan) produzierten Blattspitzen werden vor der weiteren Veredelung vorsichtig befeuchtet und anschließend von erfahrenen Händen im Zusammenspiel mit zwei frisch gepflückten Ringelblumen- und Rosenblüten zu kleinen Kunstwerken gebunden. Royal Rose entfaltet nach dem Aufguss seine einmalige Pracht. Ein Farbenspiel aus roten und orangefarbenen Blüten, eingebettet in einem Meer aus smaragdgrünen, zarten Blattspitzen. Farbtöne reifer Limetten begleiten das blumig duftige Bouquet. Zutaten: grüner Tee, Ringelblumenblüten, Rosenblüten.



75-80° C

1 Stück/ Kännchen









SILVERY STAGE

Grüner Tee China • Marigold Silvery Stage

VE 1 Dose à 10 Stück

Die Grundlage für dieses exquisite Arrangement wird Jahr für Jahr in der Provinz Guangxi gelegt, hierfür werden nur ausgewählte Teepflanzen behutsam kultiviert. Die limitierte Menge an feinen, jungen Trieben und Blattknospen, die für diese von Hand gebundene Qualität benötigt wird, wird nur im Frühjahr gepflückt. Das Herzstück bilden Ringelblumenblüten, die nach dem Aufguss wie eine Sonne aufgehen, umgeben von einem Kranz aus leuchtend grünen Blattspitzen. **Weich** und **blumig** auf der Zunge, honigfarben in der Kanne! Zutaten: grüner Tee, Ringelblumenblüten.

22584 €7,50 / Dose

1-3 Min.

75-80° C

1 Stück/ Kännchen





BLACK TEA CAKE

Yunnan Pu-Erh Tea Cake

Schwarzer Tee China • DE-ÖKO-003



21109 € 27,80 / Stück Karton mit 7 Stück à 200 g / VE 7

21109-1 € 28,50 / 1 Stück à 200 g / VE 1

Ob als Zahlungsmittel, edles Geschenk oder zur Vereinfachung des Transportes, das Pressen von Tee hat seit der Han-Dynastie viele Verwendungszwecke erlebt. Ursprünglich wurde der Tee direkt nach der Ernte gepresst und reifte in dieser Form, wobei sich schnell eine weitere Verarbeitungsart etablierte. Seinerzeit als "künstlich gereift" bezeichnet, ist heutzutage der Ausdruck Post-Fermentation weitaus geläufiger. Der bereits voll fermentierte Tee, genannt "Shou" = reif, wird befeuchtet, zu einem Kuchen gepresst und kann so ein zweites Mal reifen. Dieser Tee hat einen **klassisch süßen, erdigen Geschmack** und kann bis zu fünf Aufgüsse vertragen.

Zutaten: schwarzer Tee*. *k.b.A. - aus kontrolliert biologischem Anbau.



100° C





JAPAN PREMIUM

Grüner Tee Japan • Premium Matcha Kawane



21394 € 12,50 / Dose

VE 1 / Dose à 30 g • DE-ÖKO-003

In der top Tee-Region Kawane in Japans wichtigstem Anbaugebiet Shizuoka wird hier für uns im Frühjahr basierend auf den Kultivaren Yabukita und Okumidori allerfeinster Tencha hergestellt. Nach dreiwöchiger Beschattung wird das Blattgut geerntet, kurz gesteamed, sortiert und dann getrocknet. Im Gegensatz zu z.B. Sencha oder Gyokuro wird der Tencha nicht gerollt, damit beim Mahlen möglichst viele Inhaltsstoffe erhalten bleiben. Dies bestätigt sich, wenn sich in der Tasse ein herrlich vollmundiger Geschmack, mit leicht herben Anklängen, aber ohne jegliche Bitterkeit entfaltet; das Pulver leuchtet strahlend grün.

1-2 Min. $70-80^{\circ}$ C

 $2\,g\,/\,200\,ml$



JAPAN CEREMONIAL

Grüner Tee Japan • Ceremonial Matcha

VE 1 / Dose à 30 g • DE-ÖKO-003



Der Tencha unseres Ceremonial Matchas stammt aus dem sonnenverwöhnten Süden Japans - der Region Kagoshima. Diese ist nach Shizuoka das zweitgrößte Anbaugebiet Japans und Vorreiter im ökologischen Tee Anbau. Aufgrund der klimatischen Bedingung herrscht hier eine weitaus höhere Diversität was die Verwendung der Kultivare betrifft. So wurde für unseren Matcha ein von den Teamastern vor Ort perfekt abgestimmter Blend aus unterschiedlichen Kultivaren, u.a. Saemidori und Asanoka, verwendet, um eine einzigartige Geschmackskomposition zu erhalten. Das sattgrüne Pulver lässt die Qualität schon erahnen, nur um Sie dann mit edlen Zartbitternoten, feinem Umami-Charakter und einer dezenten Süße zu überraschen! Zutaten: Matcha-Pulver*. *k.b.A. - aus kontrolliert biologischem Anbau.

21395 €16,50/Dose





JAPAN UJICHA

Organic green tea Japan • Matcha Ujicha

DE-ÖKO-003

22140-200 /PU 1/200 g 22140

We are delighted to be able to offer the ever-growing Matcha fan base yet another top quality from organic cultivation. The first Matcha is said to have been produced in Uji towards the end of the 16th century. Altitudes of 250 m, calcium-rich soil as well as prevailing ground fogs offer perfect preconditions for excellent and complex green teas. During its preparation, the shining, emerald green Matcha unfolds intensive, matt-green shades, which are crowned by its grass green, creamy foam. The scent is sweetish, fruity and its taste aromatic and full-bodied.

Ingredients: matcha-powder*. *from organic cultivation.





CHINA TAISHAN

Organic green tea China • Matcha Taishan

DE-ÖKO-003



A Chinese Matcha, cultivated organically on the Taishan Tea Plantation located in the north-western part of the Province Zhejiang. Just like is done with high quality Gyokuros, the selected tea shrubs are kept in the shade for some time before plucking in order to increase their chlorophyll content. Compared to the Japanese production, this fair-coloured, reed-green and finely powdered Matcha offers a rather robust character with lots of volume and the authentic acerbity of typical green teas. The bowl turns moss green in colour, with a strong and fresh bouquet as well as a slight tartness in the aftertaste. Ingredients: matcha-powder*. *from organic cultivation.



1-2 min.



2 g / 200 ml

JAPAN MATCHA 'N SHAKE

Organic Green Tea Japan • Matcha 'n Shake

PU 1 bag of 200 g • DE-ÖKO-003

22076

/bag





2 g / 200 ml



This blend of 100 % high quality Matcha, natural sugar and fruit pectin lends itself perfectly for the preparation of light and yummy drinks at home or in a trendy bar. For example Matcha Latte: Mix 1 spoon Matcha 'n Shake with 50 ml hot water and add 250 ml hot, frothed vanilla soy milk. There you go, the Matcha Latte is ready! Or Matcha Ice-Shake: Fill a 250 ml glass with ice, in cubes or crushed, and pour soy milk up to the brim. Pour the contents into the blender, add 3 teaspoons Matcha 'n Shake and blend for 30

Ingredients: cane sugar*, matcha-powder (20%)*, stabilising agent: pectin. *from organic cultivation.



Cold Brew tea is the perfect choice for the cold infusion of particularly refreshing teas. Compared to the conventional preparation of tea with hot water, "Cold Brew Tea" uses cold water. Using a special technique, our special green, black and fruit tea blends for cold brewing have been treated to reduce germs, so you can safely enjoy drinking them even when they have been steeped in cold water. The great thing about cold brew teas is that the slower infusion of the tea in cold water allows the flavours to develop particularly gently. The result is a delicious and refreshing tea that is perfect for warm summer days. These teas are also ideal as a quick and uncomplicated "to go" companion. Our six new Cold Brew creations in the mixed display offer a special taste experience for every tea lover. The pre-packed varieties make it easy for your customers to get started with Cold Brew. Perfectly suited for counter placement!



1862EN

Mixbox Cold Brew

Cold Brew Tea: the refreshing cold infusion 6 varieties of Cold Brew tea in zip bags of 100 g each in a practical display box ASSORTMENT:

Peachy Summer

Fruit tea blend - Peach Taste

Fresh Lemon

Flavoured fruit tea blend - Lemon Taste

Tropical Summer

Flavoured green tea blend - Mango-Pineapple Taste

Blissful Peach

Black tea blend-Peach Taste

Strawberry Kiss

Flavoured fruit tea blend - Strawberry Taste

Berry Marvel

Flavoured fruit tea blend - Blackberry-Raspberry Taste

PU 1 Display /

This product is labeled in English but our Mix Box is also available in German, French, Spanish and Italian.



112926-100 **Tropical Summer**

Green tea blend • flavoured Mango-Pineapple Taste

exotic - tropical - refreshing

Flavoured Green tea Blend for a cold brew. Ingredients: green tea (50 %), apple pieces, $sweet\ blackberry\ leaves,\ flavouring,\ pineapple$ cubes (pineapple, sugar), mango cubes (mango, sugar), orange peel, rose petals, safflower,

stevia leaves. bag à 100 g

PU 6/ /bag



112925-100 **Blissful Peach**

Black tea blend • flavoured **Peach Taste**

balanced – juicy – sparkling Flavoured Black tea blend for a cold brew

Ingredients: black tea (54 %), apple pieces, acidified apple pieces (apple pieces, acidifying agent: citric acid), flavouring, stevia leaves, marigold blossoms, rose petals, peach pieces (peach, rice flour). bag à 100 g

PU 6/ /bag



112927-100 **Peachy Summer**

Fruit tea blend Cold Brew • flavoured Peach Taste

delicious – fruity – juicy Flavoured Fruit Tea Blend for a cold brew.

Ingredients: apple pieces, hibiscus blossoms, stevia leaves, apple cubes, pineapple cubes (pineapple, sugar), acidified apple pieces (apple pieces, acidifying agent: citric acid), flavouring, peach pieces (peach, rice flour).

bag à 100 g

PU 6/ /bag



112930-100 **Fresh Lemon**

Fruit tea blend • flavoured Lemon Taste

exceptional – tangy – sparkling

Flavoured Fruit Tea Blend for a cold brew.

Ingredients: apple pieces, acidified apple pieces (apple pieces, acidifying agent: citric acid), carrot flakes, flavouring, stevia leaves, lemon peel, safflower.

bag à 100 g

PU 6/ /bag



112929-100 **Berry Marvel**

Fruit tea blend • flavoured Blackberry Raspberry Taste

aromatic – berry – fruity

Flavoured Fruit Tea Blend for a cold brew.

Ingredients: apple pieces, hibiscus blossoms, elderberries, currants, flavouring, stevia leaves, freeze-dried raspberry pieces.

bag à 100 g

PU 6/ /bag



112928-100 **Strawberry Kiss**

Fruit tea blend • flavoured Strawberry Taste

unique – seductive – berry

Flavoured Fruit Tea Blend for a cold brew. Ingredients: hibiscus blossoms, apple pieces, sweet blackberry leaves, flavouring, stevia leaves, freeze-dried strawberry pieces.

bag à 100 g

PU 6/ /bag

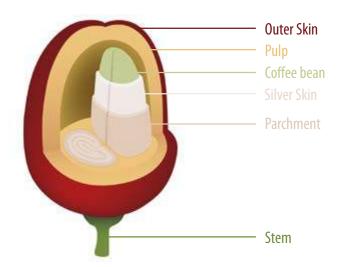
Available with labels in English, French, Spanish and Italian to stick on the blank bags yourself.

Preparation: infuse 2 teaspoons with 300 ml of cold water and steep for 15 minutes. Add ice cubes for a refreshing summer treat!

Warning: Drink the tea promptly after preparation. Not recommended for infants and young children. Please note that only our Cold Brew teas, which have undergone our special production processes including sterilisation, are suitable for cold brewing.



Most coffee lover have heard that coffee beans grow inside of coffee cherries. But what many don't know is that the dried pulp of the cherry, the Cáscara (Spanish for shell), can also be consumed as a hot, caffeinated infusion — **Cáscara coffee cherry tea**.



The coffee cherries of our coffee cherry tea are cultivated on a Brazilian coffee plantation at an altitude of 1,200 meters, with natural cycles and a lot of passion. They are grown entirely according to biodynamic farming methods. They are harvested annually between April and September. After harvesting the coffee bean and the parchment will be separated from the coffee shells. This de-pulping process is performed in a mechanical manner. Subsequently, the coffee cherry shells are removed from the coffee beans and be dried on suspended drying beds for 25 to 30 days until the desired moisture content is achieved.

Origin and history

Centuries ago, Yemenite coffee farmers discovered the coffee cherry shells as an infusion beverage containing complex fruit flavours and valuable nutrients. The result is Quishar, a kind of chai tea based on coffee cherry shells, cinnamon, ginger and cardamom, milk and sugar. In Bolivia and Panama, Cáscara is prepared as a warming tea, sweetened with honey and flavoured with ginger. In Nicaragua, the locals especially like to drink Cáscara for breakfast. The amber-coloured beverage is also known as coffeetea. The rediscovery as a trendy drink is also beneficial for the coffee farmers as it generates a new source of revenue.

Taste and preparation

Not all Cáscara tastes the same, just as not all coffee tastes the same. It always depends on the coffee variety and the growing region. They give the pulp its own flavour, so the shells of our Cáscara tea give off subtle sweet and tart flavours. Depending on your preference, pour about 12 teaspoons of the shells with a liter of boiling water and let it brew for at least 4 minutes. Unlike tea, the brewing time is not so crucial. The longer Cáscara brews, the more intense the flavour will be. The shells simply remain in the pot, where they then settle. Cáscara can be enjoyed either as a hot drink or by adding ice cubes or cold mixed drinks.





21608
Cáscara
Brasil Camocim
Ingredients: Coffee cherry pulp*.
*from organic cultivation.
500 g bag / €



MY BEST MATE

Mate tea, "yerba mate" in Spanish and "erva mate" in Portuguese, is a brewed beverage made from the leaves of the mate bush. Widespread in South America, where it is often drunk in traditional tea ceremonies, mate tea is also becoming increasingly popular in Europe. Unlike coffee, the tannins the contained tannins initially bind the caffeine and release it only gradually. This is why the caffeine intake is often perceived as particularly mild and long-lasting. For "My best Mate", we chose leaves from sustainable cultivation grown on small farms in Brazil which are then ground into a fine powder after drying. Of course, there is a reason why we chose this name, as it also stands for "best buddy". Our premium organic mate quality is the perfect caffeinated companion throughout the day with its characteristic, yet surprisingly mild flavour and slightly sweet aftertaste.





21663-100 Organic Mate Powder

DE-ÖKO-003

This premium organic mate quality is the perfect caffeinated companion throughout the day with its characteristic, yet surprisingly mild flavour and slightly sweet aftertaste.

Preparation: Infuse 3 level teaspoons Mate with 1 liter of boiling water, stir and steep for about 5 minutes or until the small part of non-soluble tea grounds** has sunk to the bottom.

Preparation with a French Press for a stronger brew: 5 level tea spoons per liter of boiling water.

** powder is not 100 % water soluble

Ingredients: mate powder*. *from organic cultivation.

bag à 100g

PU 1 bag/

COFFEE LEAF TEA

On the majestic slopes of the imposing Mount Kilimanjaro massif in Tanzania, we have found a real gem: an organic coffee farm that has perfected the art of coffee leaf tea production. Special training enables the pickers to distinguish the finest leaves, which not only improves the quality of the coffee leaves, but also provides the pickers with an additional income. The coffee leaf harvest takes place over several months of the year: from April to June and from September to December. Only the very young, caffeinated leaves are harvested for the coffee leaf tea.

With dedication and craftsmanship, the coffee leaves are given a unique flavour in the micro-tea manufactory using the traditional orthodox tea preparation method. Each type of leaf is carefully prepared by hand before being skilfully rolled in the micro-roller or processed unrolled. Here, centuries-old tea production techniques are combined with the coffee leaf - a process that requires not only expertise, but also passion and a keen instinct, as the structural nature of the coffee plant is very different to that of the tea plant. We are presenting leaves from two varieties of the Arabica plant: Kent and Bourbon, which surprise with their mild, unique flavour.



Bourbon Natural Leaf

Organic coffee leaf tea • DE-ÖKO-003 • 500 g bag

Ingredients: coffee leaves*. *from organic cultivation.

RARITY PREMIUM NEW

1

548 / 500 g

Bourbon: This Arabica variety originally comes from Yemen and was cultivated by the French on the island of Bourbon (now Réunion), from where it travelled to South America and Africa under the name Bourbon. The young Bourbon leaf is brownish-red and only later changes its colour to green. The leaves of the Bourbon variety are unrolled. The tea is characterised by a large, very voluminous leaf with a russet colour and a golden-orange infusion and, compared to the Kent varieties, has a mild, light and fruity touch.

100° C

3-5 min.

/ 4-5 tsp./1 l



Kent Black (fully fermented)

Organic coffee leaf tea • DE-ÖKO-003 • 500 g bag

RARITY PREMIUM

FW

.1649 / 500 g

Kent: this Typica selection is named after the Kent Estate in India, where this variety was bred. Today Typica is widespread in East Africa and is perhaps the origin of all Arabica qualities. The dark leaf of this fermented Kent variety is beautifully and openly twisted and has brown parts. The cup colour shimmers golden-brown and the taste of this coffee leaf tea is mild, slightly tart with a hint of malt in the finish.

Ingredients: coffee leaves*. *from organic cultivation.





3-6 min.



Kent Oolong

Organic coffee leaf tea • DE-ÖKO-003 • 500 g bag

Ingredients: coffee leaves*. *from organic cultivation.

shades of brown. The cup colour is golden-orange and has a mild, slightly sweet taste.

KAKIIY

This semi-fermented Kent variety, whose leaf is very reminiscent of high-quality oolong teas, also impresses in appearance with its

PREMIUM

NEW

21650

-5 min

100° C

3 tsp./1



A DARK MAGICAL SUBSTANCE THAT GETS YOU THROUGH THE DAY UNTIL IT'S TIME FOR WINE.





Positioned like a belt around the equator, comprising areas with an alternating climate of humid and dry periods without any extreme temperatures but with sufficient precipitation. The coffee belt is located within the 23rd and 25th latitude to the north and south of the equator. Almost all coffee which is consumed around the world comes from this region. Vast areas in Central and South America, Africa, India and Asia belong to our cultivation regions.

D&B COFFEES OF THE WORLD



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OUR ROASTERY

THE ROASTING

Our roast masters transform excellent green gourmet coffees into exceptional, first-class coffees in our on-site roastery. Meticulous care is one of our most important principles, from the selection of raw coffees to storage and, finally the roasting process. Our diligently formed network reaches deep into the origins where we nurture direct contact with the plantation owners. This is the only way to secure qualities which are significantly above the world market and where we are prepared to pay the respective prices. The roasting plays an important role on the way to an excellent coffee. In almost all cases, coffee is roasted and thereby refined in the destination where it is also consumed. An able roast master has the right nose for the perfect combination of temperature and time, the love for the product and, finally, invaluable experience in handling green and roasted coffees.

Our D&B Gourmet Coffees are still roasted using the traditional low temperatures in our gaspowered drum roasters - we clearly distance ourselves from the industrial shock roasting with temperatures of more than 600° C and roasting times of around three minutes. Each variety requires its unique level of roasting which is why we will continue to roast our coffees "by hand".

Green and dried coffee beans are not attractive for the human indulgence. Green coffee only has round about 80 flavour nuances which can hardly be tasted and are not comestible. It is only via roasting that the beans are refined and develop more than 800 different taste nuances. This process requires sufficient time and, in particular, the correct temperature sequences. The beans are heated in a rotating drum roaster during the several minutes-long roasting process. The maximum temperature reaches approximately 200° C while the core temperature of the beans reaches roughly 165° C. The green coffee variety and the desired level of roasting are the decisive factors for the temperature profile. Throughout the course of the roasting, the roast master continually takes samples to decide on the desired roast profile. Important milestones during the roasting such as the turning point of the temperature, the endpoint of the drying phase or the "first crack" where the bean shows a slight crack due to expansion are, amongst others, the crucial indicators for the roast master in order to manage the roasting process. The roasting time is a highly important factor allowing sufficient time for caramellisation as well as the Maillard-process which is where the added heat creates new connections resulting in new flavour nuances. A disproportionate prolonging of the roasting process will, however, result in a decline of the taste nuances.

A wealth of experience and the master roaster's instinct for the right flavour play a decisive role here. We roast our coffees in two gas-powered drum roasters from Probat, built in 1965 and designed for 90 kg of green coffee, and since the beginning of 2024 we have another gas-powered drum roaster from Probat, the Px120. This brand new premium model combines a traditional roasting process with the latest technology. To guarantee smaller batches, we use our roaster designed for a maximum of 12 kg. Most exclusive qualities such as the Kopi Luwak or Jacu Bird will require a very individual roasting in smallest batches. These coffees are solely roasted in our 1 kg roaster to the point, for maximum freshness and guaranteed quality. When the roast master ends the roasting, clean, cold and fresh air is used to cool down the finished roasted coffees within one to two minutes. We clearly distance ourselves from using water for cooling (so-called spray cooling) which would lead to a residual moisture of up to 5 % and a quick loss of flavour in the coffee bean.

All this provides us with the perfect framework to create the best qualities on the world market.





THE BLENDING

Next to the roasting, the blending is the most creative process. D&B's "composing room" is the most secret place onsite. Here, we create our aromatic coffee specialities. And it is here where we blend the varieties, balancing off possible variations in harvests and grades in order to create consistent qualities.

An in-depth coffee tasting precedes any blending. Our coffee tasters evaluate a multitude of criteria. The scent plays an important role when tasting coffees. Without the nose you would not be able to taste tea from coffee because the tongue can only "taste" five qualities: sweet, sour, salty, bitter and umami. In addition, the body of the coffee will be rated. This is how the coffee is felt in the mouth, characterised by fullness, complexity or heaviness. Desired tasting characteristics are, for example, scenty, earthy, fine, fruity, nutty, juicy, sweet, spicy, wine- or chocolate-like. Undesired ones are bitter, expressionless, thin, dirty, grassy, mouldy, watery or muddy.

Why do we blend roasted coffees? You will find two very different approaches to this: One reason of blending different coffees is to achieve a particular price. Almost every coffee which is placed on supermarket shelves is a blend. The coffee industry is dominated by a fierce competition over prices. Every cent that can be saved in a blend helps to regain lost market shares. This is where the variety Robusta plays an important role as it is usually available at low prices on the world market. There are many roasteries which blend water steam-treated Robusta with some more expensive Arabica varieties to create the desired "cheap" blend. The other approach for creating blends is to be able to offer a consistent quality and pre-defined coffee aroma throughout many harvests. Coffee is a product of nature and any green coffee will change to a certain degree throughout time. It is an art to offset these variations by adapting the various components of the blend. We deliberately forego the use of so-called "filler coffees" which are neutral components of a blend. Each and every coffee bean should add its incomparable character.

There are some blends where we also add Robusta as a kind of spice in order to give the blend a desired character. By the way, our Robusta coffees are real specialities from Indonesia or India and are priced similarly to a high quality Arabica coffee!

THE TASTING

After the roasting, each coffee is carefully tasted. We apply the long-tried "Hamburg Harbour Method" where 350 ml of 94° C hot water is poured over 21 g of ground coffee. Then the coffee is tasted at several temperatures as it cools down. Many taste nuances can only be detected at cooler temperatures. They clearly mark the character of a coffee. Only if we are satisfied with the coffee, the long-traveled beans will set out on their last journey — to you!





D&B GOURMET COFFEE

OUR PHILOSOPHY

We follow a bold mission by creating our coffees. And that is: Quality. We select solely high quality, aromatic gourmet coffees for our well-balanced assortment. We put a focus not only on first class cultivation, which is the only method to produce a high quality result, but also on the absolute freshness of the green coffee upon its arrival in Germany. And, of course, a diligent and professional handling of the coffee as well as absolute care and experience in the tradition of roasting are in the foreground.

WHAT YOU CAN RELY ON

The technical knowhow of our coffee manufactory guarantees a consistently excellent quality of our coffees. High quality standards, best raw materials and experience will ensure a first class result. Our quality management team plays it safe when it comes to adhering to quality standards and product safety. Whether raw materials or finished products, whether declaration or safety of application, all product characteristics are carefully checked in-depth, irrespective of any supplier information, before the final product is sent out to you. Our lot number system ensures a complete traceability of the products back to the origins. Needless to say, our products are also tested by independent and accredited laboratories according to currently valid EU guidelines. Furthermore, we are proud to have received highest ratings in various audits. Apart from the self-evident HACCP- as well as IFS certification, we are continually seeking further certifications.

D&B SINGLE ESTATE & SINGLE ORIGIN

Single Estate Coffee is the embodiment of highest coffee quality. It means that the green coffee beans come from a single farm. Single Origin Coffee on the other hand, comes from a (mostly family-run) farmer cooperative within the same region. The mainly smaller farms put a particular emphasis on an exceptionally careful cultivation which leads to smaller production amounts compared to other methods. Estate Coffee is usually only available in very limited amounts. Next to careful cultivation, the varying preconditions with respect to soil and climate in different regions or cultivation areas have a significant influence on the taste. D&B takes advantage of its very close contacts to the farms to carefully select the best green coffees from the cultivation areas that are destined to become D&B coffee varieties. Whether you choose our finest Perú Gourmet "Finca Rosenheim", the noble Best of Brazil "Fazenda Lagoa" or the fascinating Nicaragua Maragogype Superior "Giants", the aromatic "Costa Rica Tarrazu" or the impressive "India Harley Estate" — our top quality coffees receive highest ratings in international tastings again and again.

RAINFOREST ALLIANCE

The Rainforest Alliance is a non-profit organisation that works to protect the environment and promote sustainable agriculture. By trading in Rainforest Alliance products, we support this organisation in its efforts to improve the living conditions of farmers and workers, protect biodiversity and preserve the rainforest. In this way, we make a significant contribution to ensuring that coffee and other products are produced in an environmentally friendly and socially responsible manner.



FAIRTRADE

Fairtrade is a trading model that aims to ensure fair working conditions and fair pay for farmers and workers in developing countries. By trading in Fairtrade products, Dethlefsen & Balk supports these endeavours and helps to improve the living conditions of people in the growing regions. Our Fairtrade coffee is produced in compliance with strict social and environmental standards, resulting in a more FAIRTRAD sustainable and ethical coffee experience.



ORGANIC

The organic seal is a sign of the highest quality and responsible cultivation. This seal stands for organic farming that does not use chemical fertilisers and pesticides. Instead, natural methods promote soil fertility and biodiversity. Buying organic coffee not only supports environmentally friendly practices, but also the fair working conditions of coffee farmers. Every cup of our organic coffee is a step towards a more sustainable world in which both people and nature are respected and protected.



D&B FINE COFFEE BLEND

For our D&B coffee blends, we blend select green coffees in order to create perfectly balanced specialities for all coffee gourmets who expect exceptional indulgence. Our Espressos are strong, spicily-sweet compositions with a vivid flavour. The "Cafè Crème" with its expressive body is sought after by lovers of mild coffees. The "Mild Mélange" is characterised by an especially gentle roasting.

D&B FLAVOURED COFFEE

Our flavoured roasted coffees add lively diversity to your daily coffee indulgence. The harmonic and delicate flavours of the D&B coffee specialities offer expressive taste experiences, not only for special occasions. A well-balanced, sophisticated coffee blend forms the base for our flavoured varieties. The added flavours are especially dosed so that the fine character of the coffee can still unfold perfectly and a beautifully modulated impression of bean and flavour is composed.



YOUR BRAND – Our coffee

PRIVATE LABEL

We are looking forward to be at your side as your reliable and experienced partner in order to realise your ideas and requirements of a strong brand. Apart from an extensive and standardised assortment of gourmet coffees from plantations or regional cultivation, espressos and flavoured coffees, you will also have the opportunity to have us create your very own, individual roasted coffee variety. Our coffee team is looking forward to working with you to find the perfect, balanced and incomparable roasted coffees you desire. You will still be able to take advantage of our first-class contacts and price negotiations in the countries of origin and with small manufactories while receiving your individual quantities and qualities. As your private label supplier, we will realise your vision with the perfect craftmanship of our experienced roast masters, creating small batches with guaranteed freshness. And of course, each batch will undergo our strict quality tests ensuring that you will receive a high quality result that adheres to international quality standards. Our professional and experienced team is ready to realise your ideas within a quick timeframe:

SALES

For giving advice and making suggestions on the perfect assortment. Our sales team will also ensure that all your requirements will be taken care of.

ROAST MASTER

For developing and amending individual blends, even for small batches.

MARKETING

For the development of your logo and labels. Smaller batches of labels and packaging materials will be printed in-house while larger productions would be referred to external experts.

PURCHASING

For realising individual presentation options and purchasing larger amounts of sales accessories. Take advantage of our long-time experience and multitude of contacts for an individual and cost-effective realisation of your brand.





CONCEPTION FOR YOUR STRONG D&B GOURMET COFFEE PRESENTATION

As your partner, we will support you in designing your coffee presentation. Put a focus on your coffee knowhow by using the stately sales containers, taking advantage of our attractive leasepurchasing contracts where you can finance the purchase over a longer term while profiting from refunds! We are also happy to support you in developing your own brand.

SALES CONTAINER

You will receive a 3, 5 or 10 kg capacity sales container per variety that you wish to display in such a container.

GRINDER

We will provide you with an electrical coffee grinder by "Mahlkönig".

LEASING RATES

A monthly installment of the sales container of your choice of:

- € sales container 44494
- € sales container 44495
- € sales container 44496
- € grinder 41863 and
- € grinder **41864** will be charged.



The duration of this agreement is 36 months. After this period of time, the containers and the grinder may become your property subject to payment of a further installment of the same amount. Until then they remain in the property of the company Dethlefsen & Balk GmbH.

REFUNDS

You will receive a refund of 1.00 Euro per kilogram of Café Cult coffee sold. The account will be balanced every three months. The maximum value of refund that can be reached is limited to the total amount of your leasing rate.

CONDITIONS

While this agreement is in effect, the coffee is non-discountable. Further technicalities will be detailed in the contract. Additional information will be discussed in person.

COFFEE SALES CONTAINER

The container is made of stainless steel sheet, the ball lock and chute are made of brass.

44494 Capacity 3 kg | 24.5 x 57.2 x 24.5 cm PU 1 / € **44495** Capacity 5 kg | 24.5 x 69.2 x 24.5 cm PU 1 / € **44496** Capacity 10 kg | 24.5 x 86 x 24.5 cm PU 1 / €









41863 Mahlkönig E655 Espresso Grinder 19.5 x 58.3 x 28.3 cm PU 1 /

AUSTRALIA

You can say that Australia has developed its own coffee culture over the past years. Strongly influenced by Italy, you will find that all possible combinations offered in the coffee bars are based on Espresso. One should expect that also the coffee cultivation would develop simultaneously. After first tentative steps in the 20th century, it was, however, completely ceased due to unprofitability and poor quality, but was started again in the 70's. Today, you can find excellent coffees that are available in limited amounts on the world market.





15104

/1 kg | PU 1 x 1 kg

15102

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Roasting:

Strength:

Body:







Origin and Plantation

The region around the Atherton Tablelands is mainly known for its Rodeo Shows and tobacco processing. In the early 20th century, a significant amount of high-quality coffee was also cultivated; economic change and climatic problems were the reason for its abandonment. It is only since the 70s that coffee is yet again cultivated here. Amongst others on the Skybury Plantation close to Mareeba in northern Queensland.

A coffee for lovers! It is very **light** and **mild** in flavour and is characterized by a **pleasant spiciness**. The Skybury has a lower caffeine content compared to other coffees.



Plantation Info:

This family-owned plantation is located at altitudes of 550 - 600 m above sea level. On the Skybury plantation, the coffee is not only cultivated and harvested, but also peeled, selected and packaged. Originally, the variety Arabica Typica was the only one that was planted, but a change was made to the Arabica Bourbon, which is more resilient. The annual production of this plantation amounts to approximately 150 tons of green coffee thanks to highly ambitious cultivation methods, such as the automatic irrigation system, mechanical harvests, selection and drying processes.



BOLIVIA

Even though Bolivia has the perfect climate for cultivating coffee, it is a rather small player on the world market. They exclusively grow Arabica and, in addition, the cultivation is largely organic. The flavour of these high-quality, Bolivian coffees can be spicy, floral or smooth and chocolate-like.



Coffee Bolivia Fairtrade Organic





/1 kg | PU 1 x 1 kg 57124

57122

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting:









Origin and Plantation

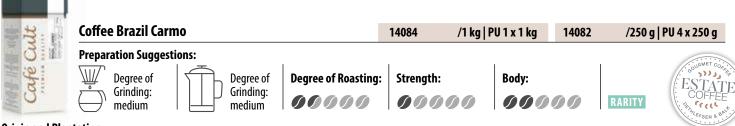
Enjoy the unique taste of our sustainably produced, Fairtrade-certified and organically grown speciality coffee from Bolivia. Every cup of this delicious beverage is not only a treat for your palate, but also a contribution to fair trade and environmental protection. The careful selection of beans and traditional cultivation methods at the high altitudes in Bolivia yield an unmistakable flavour and special quality to this coffee. Treat yourself to a cup of this exquisite coffee and make a contribution to sustainable practices and the local community in Bolivia at the same time.

Character and Taste

Our Bolivia Fairtrade Organic is a very special coffee that delights with its harmonious body and medium acidity. Its chocolaty, honey-like flavour with an aromatic, fruity **note** enchants every palate and will make you swoon over it.

BRAZII

Brazil is, without doubt, the largest producer of Arabica coffees in the world and is also among the largest Robusta producers. Its coffees are often offered in blends or as cheap Arabica varieties. We, however, consider Brazil from another point of view. We present finest plantation coffees, which offer a large array of unique flavour characteristics thanks to their specific origins and differing production methods.

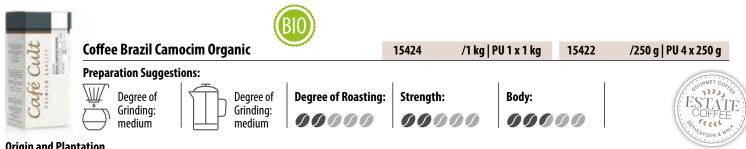


Origin and Plantation

This coffee comes from the mountainous region of Mantiqueira, located in the southern state of Minas in Brazil. Mantiqueira means "the region where the clouds are lying". This location and the inherent climatic conditions are ideal for cultivating coffee. With an average temperature of 18 °C and an average annual rainfall of 1,850 mm per year this region is famous for its mineral springs. Right in the centre of this region the farm Santa Lucia can be found which produces highest quality coffees and was awarded with the national Cup of Excellence in 2009.

Character and Taste

An exceptional Brazilian coffee with an aromatic and delicate taste with slight hints of fruit acid and chocolate. Perfectly roasted - a true delight!

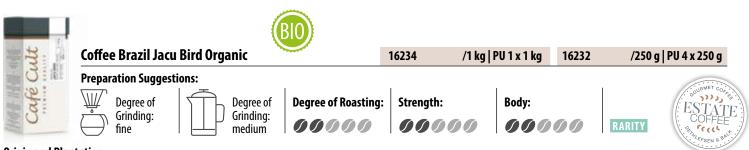


Origin and Plantation

The plantation Organic Camocim is located at high altitudes in the mountains of the Atlantic rainforest and is surrounded by natural vegetation. The excellent location offers perfect conditions for the biodynamic cultivation. The variety of plants, which is grown, is particularly suited for this cultivation method because it is very robust and already highly resistant to the brown mildew. Voluminous treetops and perfect preconditions ensure a substantial harvest, all without the use of pesticides. A natural, pure product, produced following the strict Demeter Organic Regulations. This is also reflected in the taste!

Character and Taste

Finest Arabica beans with a mild, sweet and nutty flavour will enthuse you with their full body and a low level of acidity.



Origin and Plantation

The famous Jacu Bird is produced on a farm located in the region of Pedra Azul, in the rural district of Domingos Martins, right in the heart of Brazil. At the beginning, the plantation owner (Henrique Sloper) was not amused when the Jacu birds, as large as a turkey, wreaked havoc on his farm and picked the sweetest and most ripe coffee cherries from the bushes. Remembering the popular Kopi Luwak (see page 207), the idea of the Jacu Bird coffee came to life. The digestion of the beans only takes up to two hours and so the beans are not yet affected by the stomach acids or the animal proteins, but the undesired bitter substances are extracted by the animal fermentation.

Character und Taste

The Jacu Bird is one of the most exclusive coffees in the world. As a result of this arduous and unique process you will be treated with a low in acid coffee which will quickly win you over with its lightly **sweet** flavour and hints of **almonds** and **apricots**.







Coffee Best of Brazil "Fazenda Lagoa"

12014

/1 kg | PU 1 x 1 kg

12012

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding:



Degree of Grinding: medium











Origin and Plantation

The famous coffee growing region "Sul de Minas" is located in the heart of the state Minas Gerais with its long mountain ranges, many small lakes and mineral-bearing soil. It was here, where the first plantations were founded more than 100 years ago.

Character and Taste

This exceptional Brazilian coffee speciality excels due to its naturally mild and harmonic aroma. Its mild sweetness, as well as the long-lasting, chocolate-like aftertaste, will bring every coffee lover to gush about this speciality. The long-standing experience with sun-dried coffee can be experienced anew with each cup!



Plantation Info:

The "Fazenda Lagoa" is where one of the most famous plantation coffees of the world is grown, with due consideration for the local ecosystem, on 400 hectares of land, at an altitude of 950 to 1,200 m. The plantation is surrounded by 660 hectares of protected rainforest which wolves, big cats and hundreds of different bird species call their home. The annual harvest of this plantation is between 8,000 and 12,000 sacks of 60 kg. Due to its geographical position and the high quality expectations, this coffee is picked exclusively by hand. The beans, which have been picked in the morning, are transported to the treatment facilities in the afternoon. There, they are processed in five steps. First, any remaining twigs or leaves are removed before ripe, overripe and still green beans are separated from each other in a water tank. Later, a part of the pulp is removed and the beans, together with the remaining glassine coat, are dried in the sun.





Coffee Brazil São Bento

14814

/1 kg | PU 1 x 1 kg

14812

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding:



Degree of Grinding: medium

Degree of Roasting: 90000

Strength:

Body: 00000

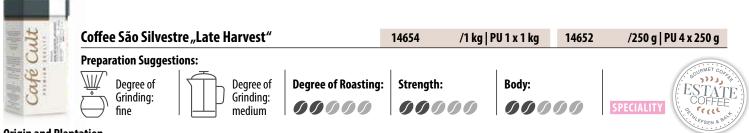




Origin and Plantation

Our "São Bento" comes from the Southeast Brazilian state Minas Gerais, from a plantation close to the City of Carmo de Paranaiba. The flavour-intensive Arabica varietal Yellow Catuai is cultivated there at altitudes of 1,100 m above sea level. After a first, rough sorting, the cherries are selected according to ripeness in a water tank, before part of the fruit pulp is removed and the beans are put out in the sun with the remaining fruit pulp to dry. During this drying process, which takes about two days, the coffee beans collect the sweetness from the fruit pulp and, hence, receive their incomparable flavour.

This coffee has a very expressive character. Its well-balanced aroma reminds of chocolate and caramel, which even intensifies as the coffee cools down. Its sweet and nutty smoothness as well as the long-lasting aftertaste will enthuse any coffee lover. Thanks to this unique flavour, international coffee experts judged this coffee on Cup of Excellence level.

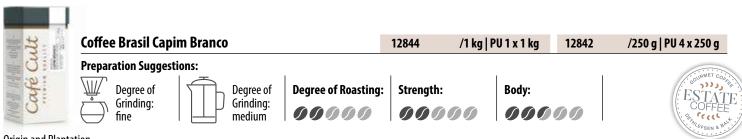


Origin and Plantation

Discover this speciality from Brazil: a 100 % ripe coffee, hand-sorted and unwashed. The coffee beans of this variety ripen later in the season, because they are located on the side of the plant that only receives the morning sun. After the harvest, the coffee is sorted by hand, which has a unique impact on its quality on the one hand, and also secures many jobs. After the drying, the beans are stored for at least three months and are then peeled just before shipping.

Character and Taste

The flavour clearly represents the absolute ripeness of the handpicked coffee cherries. The well-balanced flavour yields a smooth body to the cup, which is wonderfully rounded off by aromas of caramel, chocolate and nuts. This encompassing experience forms part of every cup and underlines the unique quality of this excellent coffee.



Origin and Plantation

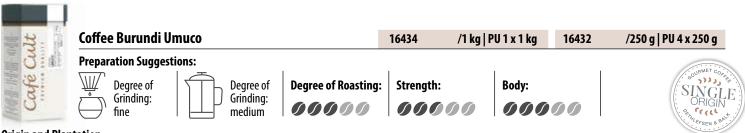
The Brazil Capim Branco by Ismael José de Andrade is grown at an altitude of 1,150 m in the well-known highlands of Brazil, the Cerrado Plateau. This sun-kissed Yellow Catuai ripens to a brightly yellow fruit with a very intensive, sweet taste. As this coffee is dried in the sun, the fruit pulp remains on the coffee bean and its honey-like sweetness can penetrate the bean. This unique sweetness is clearly present in the cup later on.

Character and Taste

This coffee is fruity and sweetish, tastes slightly nutty and subtle notes of dark chocolate can be detected in the aftertaste. The Capim Branco of Ismael Andrade was awarded several times with the Cup of Excellence by the Brazil Specialty Coffee Association (BSCA)

BURUNDI

Burundi is one of the poorest countries of the world. Due to the lack of financial means for purchasing pesticides, the cultivation of coffee is mainly organic. The highland spread through Burundi offers an excellent, tropical climate. Here, coffee cultivation takes place at altitudes of approximately 1,200 - 2,000 m. Coffee from Burundi has an intensive taste, which can be described as very spicy. The flavour is often berry-like and its notes can range from citrusy and floral to chocolate-like.



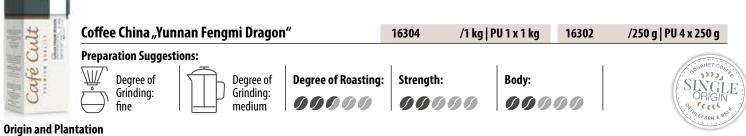
Umuco Wikawa is a region in South-western Burundi. The name means "light of the coffee". Coffee is like a guide for the farmers of this region, giving them a purpose and showing them a way forward. The coffee farmers of this region were able to improve the quality of their coffee and could build up stronger links to their customers thanks to their cooperation and the establishment of own production facilities. Additionally, they are supported by the Burundi government to make coffee a solid source of income in the entire country.

Character and Taste

A distinct sharpness, together with a sweet and fruity note as well as a delicate acidity, which reminds of pineapple, grapefruit and tangerines make up this coffee's typical character. An exotic delicacy that you should not miss out on!

HINA

The production and the consumption of coffee in China has grown at double digit rates over the last couple of years and a slow down is not in sight. It is estimated that China produces more coffee than Kenya and Tanzania combined. Coffee is mainly grown in the province of Yunnan, which is traditionally a tea growing region and the home of the famous and renown Pu-Erh tea.



Yunnan is a region in the mountains of South-western China. Coffee is grown on the slopes with a prevailing mild climate. Yunnan is the largest coffee production area of China and makes up more than 95% of Chinas entire coffee harvest. The farm producing our unique China Fengmi Dragon coffee is also located here. The cultivation is organic and the young coffee plants are fertilized, for example by coffee skins.

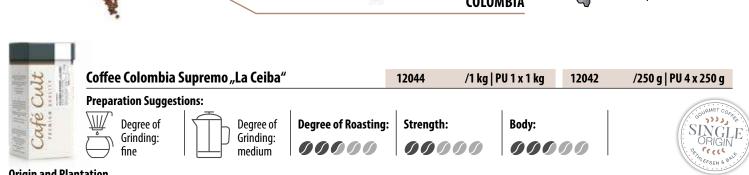
Character and Taste

This accomplished coffee is characterized by an elegant, well-balanced body. Its flavour is incomparably aromatic and sweet and reminds of honey and hazelnuts. Let yourself be enthused by this unique coffee!

COLOMBIA

For many years, Colombian coffees were marketed by the Federación Nacional de Café FNC as the quality standard in large consumer countries such as the USA. Coffee for the masses without any real quality control was delivered to supermarkets for a bargain. Our coffee, however, comes from small plantations, which are family-run and located in the southern regions of Colombia, such as Huila. When carefully producing these highly desired Arabica varieties the focus lies on quality.





Origin and Plantation

Our "Colombia Supremo" is cultivated and harvested in the growing region of "Huila" where it can freely grow in isolated, shady plantations far away from any foreign influence. The careful nurturing of the coffee cherries and the use of fresh, pure mountain water quarantee an absolute gourmet quality. "Ceiba" is the name of a tree that grows in the "Huila" region, a member of the sub-family of the woollen tree plants (Bombacoideae). These trees with large, palm-shaped leaves provide the necessary shade for the coffee plants.

Character and Taste

Our "Colombia Supremo" has a very impressive and fruity aroma. The combination of **fine acidity** and body, which is typical for Colombia, makes it an ideally balanced, gentle coffee. Our genuine "Colombia Supremo" inspires every coffee lover.



Coffee Colombia Swiss Water process DECAFFEINATED

13394

/1 kg | PU 1 x 1 kg

13392

/250 g | PU 4 x 250 g

Preparation Suggestions:





Degree of Grinding:

Strength:

Body:

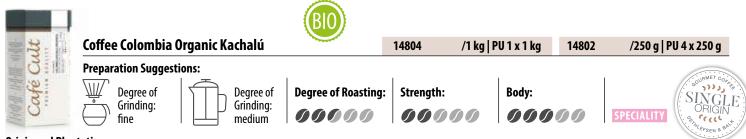


Origin and Plantation

Caffeine is a natural substance that is present in many different plants, especially in coffee. But if you want to avoid caffeine, there is no reason to miss out on coffee as well. Decaffeinated coffee was developed for exactly those people who may not consume caffeine or who want to avoid its invigorating effect. Many chemical processes were developed to decaffeinate coffee, all of which we strictly reject. Our decaffeinated coffee follows exclusively the natural "Swiss Water Process". During this process, no chemicals are used, only pure water. This conserves the original character of the coffee with its full flavour and aroma.

Character and Taste

Anyone who believes decaffeinated coffee to be dull and tasteless will be positively surprised. This coffee impresses with its **expressive** aroma as well as **voluptuous** taste and must not fear the comparison with its non-decaffeinated role model.



Origin and Plantation

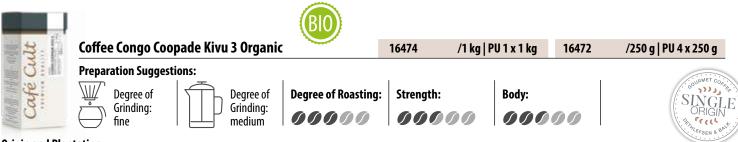
The Kachalu plantations are located in the middle of the South American rainforest, in the heart of Colombia, and profit year-round from the humid and warm climate. Compared to Brazil, Colombia has the special advantage that you need not fear any bouts of cold, which could destroy an entire harvest.

Character and Taste

Considered that this coffee is from South America, it has a surprisingly strong, almost spicy-earthy character. The intensive sweetness of **complex aromas** from **caramel** to **chocolate** is rounded off by a sweet hint of fruits.

CONGO

Many different coffee varieties are cultivated here. Robusta is the prevailing plant, cultivated mainly in the northeast of the country in the regions of Isiro and the lowlands of Ubangi, Uele and Kasai. High quality Arabica comes from the highlands of Kivu and Ituri. The ratio of Robusta to Arabica is approximately 5:1 considering the harvest amounts.



Origin and Plantation

The COOPADE COOP is located in the mountains of Kyondo by the Virunga National Park and Lake Eduard. It is composed of 2,127 small farmers, 40 % (850) of which are women. Agronomists, experts for rural development, lawyers, accountants and computer scientists support the organisation. Their mission is plain: fighting unemployment and poverty, as well as supporting a lasting peace in the Region of Kivu and the surrounding areas.

Character and Taste

Kivu 3 offers a creamy body with a clear, fruity acidity, which is underlined by delicate notes of lemon and hints of chocolate and nuts in the aftertaste.



Coffee Congo Kivu 4 Lake

16464

/1 kg | PU 1 x 1 kg

16462

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding:



Degree of Grinding:

Degree of Roasting:







This coffee is produced by a cooperation called "MUUNGANO", which means "solidarity" in Swahili. The various tribes of the Congo were divided by wars. Since its foundation in 2009, MUUNGANO has grown from 350 to more than 4,000 members (as of 2015). Thanks to this cooperation, the tribes are now working together again and thus ensure a better future for their families. The Organisation produces one of Congo's best coffee specialities thanks to their great passion for quality.

Character and Taste

A slight hint of spiciness is united with some delicate citrus notes and hints of berries. This coffee is a unique experience, which will surely win over any coffee lover.

OSTA RICA

In the 80's and 90's, coffee from Costa Rica lost its world-famous character due to the desired mass production. Even though the country is small and the plantations were mainly owned by small to medium-sized families, for decades coffee was produced almost entirely in large production facilities. This is why the coffee lost its unique character. Today, it is possible for small farmers to produce their own coffees and market them at a gain. The quality has thus yet again reached the high levels of old times.



Coffee Costa Rica Volcán Azúl - Natural Process

14884

/1 kg | PU 1 x 1 kg

14882 /250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding:



Degree of Grinding: medium









Origin and Plantation

This family-run business from Costa Rica produces exceptional plantation coffees in the West Valley at altitudes of 1,500 to 1,700 m. Thanks to the volcano, the soil there is very rich in nutrients and offers ideal preconditions for coffee cultivation. We were able to obtain another batch of these three excellent varieties and we are delighted to be able to offer them to you. They were produced using traditional methods and perfectly reflect the typical, worldwide famous flavour of Costa Rica coffees. A speciality which you must definitely sample!

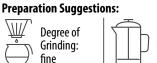
NATURAL Process – Character and Taste

The whole coffee cherry is dried in the sun. This process is very elaborate, because the moisture inside the fruit might cause the onset of mould, which, in turn, causes that the entire fruit starts to ferment and becomes inedible. In order to prevent this, the coffee is often turned (by hand) in the sun. The result of this elaborate process is a very **fruity** cup with a full, sweetish flavour.

Coffee Costa Rica Volcán Azúl Red Honey Process



Degree of Grinding:



Degree of Grinding: medium

Degree of Roasting:

15732 /250 g | PU 4 x 250 g

fine **Character and Taste**

In order to make the drying process of the coffee somewhat easier, but also preserve some of the fruity flavour in the cup, the coffee cherry is crushed, but not washed. In the "RED HONEY Process" the coffee beans, still encased in their fruit pulp, are dried in the sun. A full-bodied, fruity, chocolate-like flavour in the cup is typical for this process.

Coffee Costa Rica Volcán Azúl - Honey Process

14874

15734

/1 kg | PU 1 x 1 kg

/1 kg | PU 1 x 1 kg

14872

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting: 00000

Strength: 99999 **Body:**



Character and Taste

In order to make the drying process of the coffee somewhat easier, but also preserve some of the fruity flavour in the cup, the coffee cherry is crushed, but not washed. In the "RED HONEY Process" the coffee beans, still encased in their fruit pulp, are dried in the sun. In the "HONEY Process" only about half of the pulp remains on the bean. A full-bodied, fruity, chocolate-like flavour in the cup is typical for this process.



Coffee Costa Rica "Tarrazú" FCJ Volcán Azúl

12034

/1 kg | PU 1 x 1 kg

12032

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding:



Degree of Grinding: medium

Degree of Roasting:

Strength:

Body:



Origin and Plantation

The approximately 300 top Arabica types have inspired demanding coffee connoisseurs for a long time. The growing region Tarrazu is located south of the capital San José. It is one of the most renowned of the country. When Columbus dropped anchor in Costa Rica (Spanish for "rich coast"), there was no coffee yet to be found. Only some 250 years ago, the first plants were brought into the country from Cuba. Today, there are more than one hundred coffee trees per citizen. The nation is a grand coffee country: Costa Rica was the first Central American country to use scientific innovations and agricultural technology and it led the growing and production process to an exemplary standard.

Character and Taste

"Costa Rica Tarrazu" obtains its international recognition from its impressive aromatic acidity. The taste is very mild and a result of the manual roasting process. A harmonic body completes this coffee's aromatic profile with its **exemplary character**. "Costa Rica Tarrazu" is among the world's best coffees.



Plantation Info:

This is the best coffee from small farmers located in the region between San Marcos de Tarrazú and Santa Maria de Dota, the heart of the world-famous coffee region Tarrazú in Costa Rica. The coffee is exclusively picked by hand which guarantees that only the ripe, red coffee cherries are used for production. The family Castro Jimenez, which has longstanding contacts to the small farmers of the region, processes the coffee beans in its own, high quality production facility. The traditionally fermented, washed and dried coffee subsequently undergoes four further processes that highly affect the quality: it is sorted by size, colour, density and weight.





Coffee Costa Rica Naranjo Altura

15134

/1 kg | PU 1 x 1 kg

15132

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting:

Strength:





Origin and Plantation

Our Costa Rica Naranjo is cultivated at altitudes of between 1,200 to 1,700 m. The nutrient-rich soil, the warm climate and the excellent location in the highlands ensures a first class coffee quality. The coffee cherries are hand-selected in order to quarantee that only the finest coffee beans are chosen. The Costa Rica Naranjo is traded directly with the local plantation owners, completely without intermediates. This helps the farmers to improve their harvests, sales and prospects while it protects the environment and the natural resources of the country.

Character and Taste

The Costa Rica Naranjo impresses with its slightly malty, nutty flavour and wonderful citrusy afternote. More than 800 different scent components are a guarantee for an incomparable taste.

CUBA

All coffee that is produced in Cuba is exported centrally by "Cubaexport" and the producers and processors are paid a fixed price for the coffee by the government. Currently, Japan and France are the most important export markets for Cuba; smaller amounts are also sold to Germany, Great Britain, Canada and New Zealand. On the domestic market, coffee consumption is limited to two ounces of coffee per Cuban citizen, every 15 days.



Coffee Cuba Turquino 12254 /1 kg | PU 1 x 1 kg 12252 /250 g | PU 4 x 250 g

Preparation Suggestions:







Degree of Grinding: medium Degree of Roasting:

Strength:

Body:

RARITY



Origin and Plantation

Only the best beans from the plantation areas in the east and the centre of Cuba are used. Most of the coffee grows on steep slopes of the mountain chains at an average altitude of 400 to 800 m. The plantations are managed by state-owned cooperatives. Artificial fertilisers are not used. Control and development of the plants is carried out with great care and it is considered to be of great value to maintain and expand their natural growth. Coffee plantations have always been managed according to the original tradition.

Character and Taste

The best Cuban coffee is the "Turquino". Still a secret tip, it is incomparably **well-balanced** and **spicy**, with a **full aroma** and an incredibly long-lasting aftertaste. It is grown in lower regions; hence it is lower in acidity than other Central American coffees. A rich and original coffee for real connoisseurs. Its bouquet and taste are reminiscent of the character of famous Cuban cigars. The colour of the bean is unique, something in between medium and dark brown. The Cuba "Turquino" is often mentioned among connoisseurs alongside the Blue Mountain from Jamaica and the Kona from Hawaii.

DOMINICAN REPUBLIC

Due to its geographical location, one would assume that coffee from the Dominican Republic is rather mild and smooth, like other island coffees. But its flavour is more similar to the clean, washed coffees from Central America, with a light acidity and a full body. Nevertheless, you must choose carefully. Our aim is careful processing and guick transport to Germany.



Coffee Dominican Republic Barahona AA

16264

/1 kg | PU 1 x 1 kg

16262 /25

/250 g | PU 4 x 250 g

Preparation Suggestions:





Degree of Grinding: medium

Degree of Roasting:

g: Strength:

Body:





Origin and Plantation

The Dominican Republic was one of the first colonies that received coffee seeds from Martinique at the beginning of the 18th century. In the last decades the Republic suffered from crises, revolutions and poverty. The country has been recovering slowly from all the trouble and the economy has only recently started to recover. Apart from tourism, the export of coffee is a very important economic factor for the country. Only few people know about the high quality coffee, which ripens under ideal growing conditions on many small farms. Our coffee comes from the northwest of the island, the best cultivation region of the country, the so-called "Barahona". The raw coffees are washed and dried in the sun.

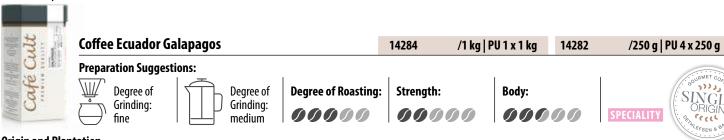
Character and Taste

In Japan, people love blending this coffee with the famous "Jamaica Blue Mountain". This became an insider tip in the USA a long time ago, since it promises an ideal combination of **acidity, body** and **aroma**. The coffee gets its extraordinarily **intense sweetness** due to the careful processing. This coffee is a fine, exotic speciality in our assortment that prepares you pleasantly for your next Caribbean vacation.



ECUADOR

Ecuadorian coffee has a long history. It was introduced in the early 19th Century and became the main export product in the early 20th Century. Due to problems with bad harvests and poor production methods, which impeded a homogeneous quality, coffees from Ecuador never made it onto the list of top quality coffees. Like other coffee-producing countries close by, Ecuador has perfect climatic and geographic conditions for growing coffee and excellent qualities can therefore be found.



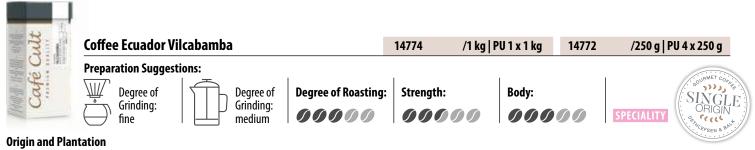
Origin and Plantation

The Galapagos Islands, which are known for their flora and fauna, belong to Ecuador since the end of the last century. The first coffee was cultivated on the island Chatham in 1879 already, when the first plants were imported from the French colonies. Today, this island is called San Cristobal and still produces excellent coffee. The unique climate, which is moderately tropical due to the Humboldt stream, is responsible for generous amounts of rainfall on the southern part of the island in the months of January to May. This climate, combined with the relatively young volcanic soil rich in nutrients, offers excellent growing conditions for the coffee plants. In addition, law forbids the use of pesticides and chemical fertilizers.

Character and Taste

A full body and well-balanced taste in combination with its fresh flavour and the pleasant, smooth tanginess is rounded off by a delicate hint of chocolate. The flavour remains on your palate for some time and does not have to hide behind the world-famous Caribbean coffee.





Vilcabamba, literally translated "The Holy Valley", is a small village in southern Ecuador with the fitting co-name "Valley of the Centenarians". There is no other city in the western hemisphere where more people grow older than 100 years and are still healthy and fit. Whether this is due to the excellent climate or due to the "Agua de Oro", the golden water, which can be found in this valley, has not yet been scientifically proven. There is no doubt, however, that speciality coffees are grown here at an altitude of 1,500 m. The ripe cherries are picked by hand and washed in clear mountain spring water after removing the pulp. Finally, they are dried in the sun.

Character and Taste

Flavour enrichment not only for centenarians! This coffee already hints at its special quality with its full-bodied, expressive body and a fine **chocolate** note. The nippy, yet subtle tanginess and in particular the fresh, slightly **fruity** aromas should win over any coffee lover. Even though we cannot guarantee that this coffee will make you live longer, it will definitely be an indulgence for your taste buds.





Coffee Ecuador Loja Sun dried Organic

14034 /1 kg | PU 1 x 1 kg

14032

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting:

Strength:

Body:



Origin and Plantation

This exquisite coffee comes from the region of Loja, located at the southern highland slope of Ecuador. The plantation lies at an altitude of 1,900 m in the Andes where we can find the best climatic conditions for the cultivation and sun drying of this excellent Arabica coffee. The hand-picked coffee beans are thoroughly cleaned and, thus, rid of the fruit pulp. The coffee is then spread out evenly on "sun patios" where the coffee is slowly and evenly dried in the sun, reducing the humidity content to 11-12 %. Then, the coffee is stored for at least 30 days and is skinned only just before its export. This is how it receives its excellent taste full of character.

Character and Taste

This perfected coffee excels due to its round body with a nippy tanginess and a fine, chocolaty aftertaste. A must-have for any coffee enthusiast.

ECUADOR LOJA

Plantation Info:

The prevailing climate in the province of Loja is subtropical and the vegetation is rich. The humid forests in the highlands offer ideal preconditions for the cultivation of Arabica coffee. 680 small coffee farmers of the region Puyango have formed a cooperation under the name PROCAP "Asociacion Agroartesanal de Productores de Café Altura Puyango". Their cultivation area comprises 2,500 hectares and the annual production of coffee amounts to approximately 1,000 bags of 60 kg. PROCAP supports the cultivation of the Arabica varietal "Typica" which is perfectly accustomed to the climatic conditions of this regions and produces an excellent coffee. The goal of the coffee farmers in Puyango is to produce Arabica in a homogeneous quality without destroying the ecosystem of the region and to build up a profitable foundation for the future of their families.



EL SALVADOR

Coffee has been cultivated in El Salvador since the mid-18th century. It is exclusively Arabica coffee that is grown. The cultivation takes mainly place on the slopes facing the sea. Thanks to the longstanding tradition, coffee is much more for the farmers than simply a business. They view its cultivation as an art and see its quality as their most important duty.



Coffee El Salvador "Finca La Reforma"

16364

/1 kg | PU 1 x 1 kg

16362

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting:

Roasting: Strength:

Body:



Origin and Plantation

In 1892, Rafael Alvarez L founded the Finca La Reforma on the slopes of the volcano Santa Ana. Today, it is owned by the fourth generation of this family. The Red Bourbon Arabica, which is cultivated on this plantation, grows in the shade of local trees, which improve the soil and offer a habitat for birds. These perfect growing conditions as well as the initiative for sustainable cultivation result in an exceptional Arabica coffee.

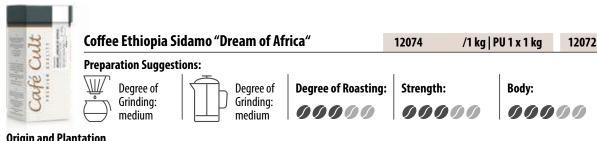
Character and Taste

La Reforma is perfect as a 100 % single origin coffee and offers you a well-balanced body with a light, chocolaty spiciness. Its fruit pleasantly reminds of apricots and cherries.

/250 g | PU 4 x 250 g

ETHIOPIA

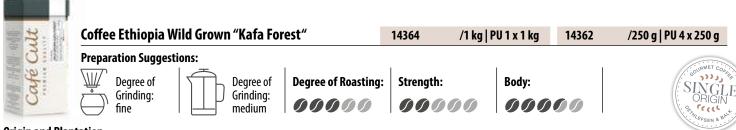
Ethiopia is the country of birth of coffee. In some regions, coffee is only available washed, in other regions, it is only offered unwashed. There are, however, also areas where both types are offered. The differing processing methods reflect the diversity of taste. A special focus should be put on the quality of the coffees, which may vary significantly from one sample to the next.



Origin and Plantation

The growing region Sidamo is located in the south of the country, at the edge of the Ethiopian Highlands. Similarly to the other Ethiopian regions, coffee is cultivated in small peasant structures. Another well-known coffee region in Ethiopia is Harar, one of the highest growing regions worldwide. Ethiopia, the former Abyssinia, is known as the birthplace of coffee. Descendants of the oldest coffee plants were found in the Ethiopian Highlands. Today, the country is the most important exporter of Arabica. Some 12 million Ethiopians earn their living by growing coffee on mostly small plantations.

Ethiopian coffee is not easy to describe. The coffee lover experiences an impressive variety in taste when drinking "Ethiopia Sidamo". Its particularly spicy, strong aroma is accompanied by a **heavy chocolate** fullness. A very rich body with a slightly **flowery**, note contributes to this coffee's richness.



Origin and Plantation

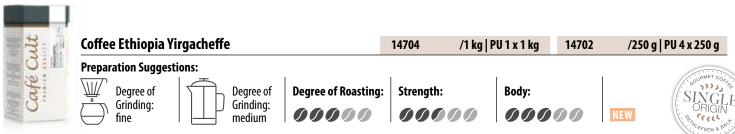
Where the coffee has its wild origin - the region Kafa, which gave its name to this coffee, lies in the south-western region of Ethiopia. This is where the coffee grows at altitudes of 1,400 to 2,100 m above sea level, largely wild, in the deep forests of the province and almost without human interception. This forest coffee is mainly processed naturally, which means that the coffee cherry is cleaned and then dried in the sun.

Character and Taste

Ethiopian coffee has a spicy, strong flavour, rounded off by a medium acidity and a rich, chocolaty body. As opposed to its brother from Sidamo, this coffee has a light acidity, a well-balanced flavour and a pleasant fruitiness.

Plantation Info:

For some time now, it has been possible for the farmers to make a living by cultivating coffee. This is thanks to a clever businessman from Freiburg, Germany, and his fellows. For years, they have been trying to bring a balance to the forests of Kafa in order to prevent their overexploitation. They have succeeded in establishing a business that made it possible for 6600 Ethiopian farmers and their usually very large families to escape the struggle for survival. The farmers of this region pick the "Forest Coffee" (also called "wild coffee") by hand.



Origin and Plantation

This cultivation area is located in the cradle of coffee, in Yirgacheffe in southern Ethiopia. Before they are harvested, the coffee cherries grow on various coffee farms at an altitude of around 1,500 - 2,100 m above sea level. After washing, the beans are carefully sorted, as only the best qualities find their way into this regional blend.

Character and Taste

The Yirgacheffe region is known for explosively aromatic coffees, which retain a light, elegant body despite their full citrus and floral flavours. Our Yirgacheffe is no exception. It impresses with a **fine chocolate note** which wonderfully rounds off the cup.

GUATEMALA

Guatemalan coffee could be awarded a prize for the best quality in Central America. But this does not automatically mean that all Guatemalan coffees are good. The country has an outstanding potential for exceptionally good coffee. Plantations with huge estates or small micro farms within the same region offer different qualities with a large variety of flavour characteristics.



Coffee Guatemala Antigua "Terra Rossa"

12054

/1 kg | PU 1 x 1 kg

12052

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium Degree of Roasting:



Body:





Origin and Plantation

This Guatemalan coffee comes from the growing region of Antigua, which is renowned for its outstanding quality and is probably the most famous growing region. Most of Guatemala's coffee plantations are located in the south of the country. There, the fertile soils of the volcanic mountainsides of the Sierra Madre provide ideal conditions for Arabica beans. Coffee from Guatemala has always been among the worlds best. The coffee has brought prosperity to the country. The triumphal march of gourmet coffee in the US has made Guatemala one of the leading producers of high-quality gourmet coffee today.

Character and Taste

"Terra Rossa" has a fine and **fruity acidity** with a distinct, **full body**. Its complex and rich aroma is surrounded by a **harmonic mildness**. Its light **cocoa note** can be noticed in the aftertaste.



Coffee Guatemala Lampocoy

2

14784

/1 kg | PU 1 x 1 kg

14782

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding:



Degree of Grinding: medium Degree of Roasting:

Strength:

Body:

0000

SPECIALITY



Origin and Plantation

Located on the eastern slopes of the massive volcanoes of Central America and in the area of influence of the Atlantic trade winds, the coffee cherries ripen at cultivation altitudes of 1,200 m over a period of more than ten months and in a perfect, cool and humid microclimate.

Character and Taste

The altitudes, the climate and the thoroughly withered soil ensure that this coffee impresses with an exceptionally nice, **full body**, with a delicate acidity, a slight hint of fruits and notes of **chocolate** and **caramel**. Thanks to the excellent preconditions, the Guatemala Lampocoy belongs among the top coffees of Guatemala.



LAMPOCOY

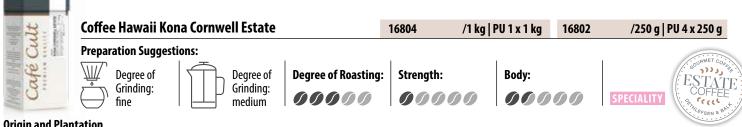
Plantation Info:

The farmers of the small mountain village Lampocoy, located in the eastern Nuevo Oriente/Guatemala, have been producing excellent coffees for more than 100 years. In 2011, the German television author Dethlev Cordts discovered this coffee and first brought it to Europe where this organically cultivated coffee was excellently received. It is thanks to the sales structure established by Cordts that the farmers can make a living from harvesting only roughly 30 tons of green coffee annually. The coffee is not sold laboriously via middlemen, but traded directly. Due to this direct sale, the farmers can achieve a price, which is significantly above the world market level.



HAWAII

Hawaii ... what a wonderful place. Luxury goods such as nuts, exotic fruits and coffee are grown here. Generally, Hawaiian coffees are very expensive, even those of poorer quality. Coffee from Hawaii is mild and can be either wonderful or also very dull in taste! It is a challenge to find coffees with exceptional flavour characteristics that justify their high price.



Origin and Plantation

Kona Extra Fancy is the most premium Kona coffee from Hawaii. It is particularly special, because it is cultivated without the use of pesticides and dried in the sun. Only the ripest, deep red coffee cherries are picked. The Cornwell Farm, where this coffee is from, is located at an altitude of 1,500 m, in the middle of the so-called Kona Coffee Belt. Coffee has been grown here since the 1930s. Its particularly fertile soil, sunny mornings and cloudy, shady afternoons offer the perfect growing conditions for the coffee plants.

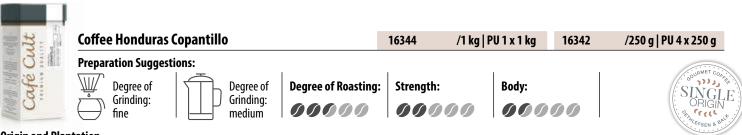
Character and Taste

This exceptional coffee with a medium body will enthuse you thanks to its fruity, berry-like acidity and a particularly long-lasting, chocolaty aftertaste. We recommend the use of a French Press for preparing this speciality. Thanks to its expressive, floral aroma, you will be swept away to a beach of this beautiful island!



HONDURAS

In Honduras, coffee can be grown in almost all regions, a feat which has made it Central America's largest coffee producer. 92 % of the growers are small farmers. Coffee is the most important export product of Honduras. Several Arabica varieties, such as Pascas and Typica, are mainly cultivated in the highlands.



Origin and Plantation

This coffee comes from an organization from San Andrés in Honduras which cultivate red and yellow Catuaí on 275 hectares and 1,100 - 1,300 m above sea level. Through decades of experience in coffee cultivation, excellent climatic conditions on site and careful manual labor, the Copán coffee farmers succeed in producing coffee of the highest quality.

Character and Taste

The Copantillo is strong and full-flavoured, yet has little acidity. Its flavour reminds of walnuts and chocolate. This harmonious profile will quickly enthuse even experts!

NDIA

India produces washed and unwashed coffees (called "cherry"). The washed Arabica is labelled "Plantation Arabica" and the washed Robusta is called "Parchment Robusta". For the production of monsooned coffee, the coffee beans are put into layers of 10 - 15 cm and spread in a well-aired warehouse. The coffee beans are exposed to the humid wind of the monsoon over a space of 12 to 16 weeks and regularly turned over.



Coffee India Monsooned "Malabar"

14264

/1 kg | PU 1 x 1 kg

14262

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding:



Degree of Grinding:

Degree of Roasting:

Strength:

Body:



Origin and Plantation

The India monsooned Malabar is a coffee with an exceptional body and with very little acidity. Slightly sweet aromas wonderfully round off the full flavour. The region of Malabar lies at the southernmost point of India, north to the city of Cochin. At an altitude of 900 to 1,500 m above sea level a special processing method, the so-called "monsooning" is used. This process gives this coffee its unique character. The dried and processed beans are peeled and packed in jute bags. The bags are then exposed to the monsoon and have to be repackaged every six to eight days in order to avoid the appearance of mould. After eight to ten weeks, the coffee is ready to be roasted. It is slightly swollen and pale, but more easily digestible than "normal" beans.

Character and Taste

Exceptionally full-flavoured, very little acidity combined with a strong aroma. This coffee is fruity, delicately herb and has a rather full body.



Coffee India "Harley Estate"

16314

/1 kg | PU 1 x 1 kg

16312

/250 g | PU 4 x 250 q

Preparation Suggestions:



Degree of Grinding:



Degree of Grinding: medium

Degree of Roasting:

Strength:

Body:



The Classic Synergy Group is a group of coffee farmers in the fifth generation. They produce high quality coffee, which differs significantly from normal coffee, both in its optic and in the cup. It is the result of careful cultivation, meticulous tending, special processing and roasting. They only use organic fertilizer. The workers are provided with housing, electricity and water in addition to their wage. There is free education for their children as well as access to medical facilities and they receive parental allowance, bonuses and special pay as well as paid holidays.

Character and Taste

A harmonic cup with little acidity but an even stronger body. India Harley Estate has high caffeine content and a delicate flavour of cardamom and vanilla, which will make any coffee lover's heart beat faster.

Plantation Info:

Classic Synergy is a group of coffee farmers in the fifth generation who produce high quality coffee which is visibly different in quality from normal coffee. It is the result of careful cultivation methods, meticulous picking routines, special processing, marketing and handling. The labourers receive free accommodation, electricity and water. Education for the children and medical infrastructure are also free of cost, complemented by paid maternal leave, bonuses, incentives and continued pay during vacation.



INDONESIA

All Arabica coffees in Indonesia are picked by hand, whether they are from small farmers or grown on large plantations. Today, more than 90 % of the coffee is produced on farms with an average area of one hectare. The most unusual method of production in Indonesia is used to create the "Kopi Luwak". Ripe coffee cherries are eaten by civets. During the digestion the outer coats of the fruit are removed. The excreted coffee beans are collected, washed and dried.



Coffee Kopi Luwak

12474

/1 kg | PU 1 x 1 kg

12472

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium



Strength:

Body:

RARIT



Origin and Plantation

This very special coffee, also called "cat coffee", comes from the island Sumatra in Indonesia. It consists of coffee beans, which were eaten and then excreted by a particular species of civets. "Kopi" is the Indonesian name for coffee and "Luwak" is the term for this weasel-like, nocturnal tree dweller, which feeds from the fruit pulp of the coffee cherries. The indigestible coffee beans, on the other hand, are naturally fermented by the enzymes of these animals, creating the popular dark and full flavour. And thus, these thoroughly cleansed and delicately roasted beans enthuse a growing fan base around the world.

Character and Taste

Due to its lower protein content, the Kopi Luwak is significantly less bitter than other coffee varieties. Its **spicy**, **full flavour** is syrup-like and offers delicate hints of **dark chocolate** flavours with some slight wooden notes. Its aftertaste impresses with a light acidity.



KOPI LUWAK

Plantation Info:

The plantations are situated in the Aceh Province on the island Sumatra. This is where the districts Bener Meriah and Takengon are located where a large amount of Arabica varieties are planted, mainly, though, the Ateng Super variety which is favoured due to its high yield per harvest and its resistance to fungal infestation. The cultivation areas are found at altitudes of 1,500 to 1,600 m above sea level and the maximum production capacity is 150 – 200 kg per month.





Coffee Indonesia Sumatra Toba

14524

/1 kg | PU 1 x 1 kg

14522

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding:

Degree of Roasting:

Strength:

Body:



Origin and Plantation

This exceptional coffee from Indonesia is cultivated at the edge of the Toba Lake on the Island of Sumatra. The plantations are run by many small farmers, who receive a lot of support from the exporter such as interest-free pre-financing of the fertilizers needed for cultivation. In addition, other projects such as a children's home and a vocational college for nurses are sponsored. This special coffee is produced at an altitude of approximately 1,200 m above sea level and the semi-washed process yields it its exceptional flavour. The sustainability of this wonderful coffee is traceable to the individual plantation and coffee farmer.

Character and Taste

The complex profile of the cup is ideally suited as filter coffee. Good body, fine and **full flavour**, **slight fruit** acid in the background, **flowery**, **dark chocolate notes**, **spicy**.



Coffee Sumatra Mandheling Organic

57004

/1 kg | PU 1 x 1 kg

57002

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium





Body:





Origin and Plantation

Bur Ni Telong' is located in the Aceh province in the north of Sumatra. Here, at altitudes of 1,200 m - 1,700 m, you can encounter not only orangutans but also shade plantations, which produce our organic coffee under strict conditions. Only the finest coffee cherries are hand-picked by experienced farmers and then sun-dried.

Character and Taste

Our organic Sumatra will enthuse you with its unusually **spicy**, yet **fruity** flavour. In the cup, it has a **full-bodied** profile that is characterized by **strong** herbs, a hint of dark chocolate and a **sweetness** reminiscent of honey or syrup.



Coffeee Indonesia West Blue Java

14794

/1 kg | PU 1 x 1 kg

14792

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

e of ng: m

Degree of Roasting:

Strength:

Body:



SPECIALITY



Origin and Plantation

West Java coffee from the region Sunda close to the city of Badung. Even though this is the oldest cultivation region for coffee on Java, there are only a few coffee bushes left. The largest part of the exported coffees is cultivated in the east of the country, primarily state-operated. It is mainly rice, onions, carrots and cabbage, which are planted in the west for the local markets, and few farmers have kept their coffee cultivation. The cultivation takes place at altitudes of 1,400 to 1,550 m and the beans are hand-selected from various varieties before being washed.

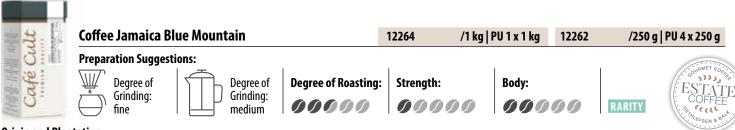
Character and Taste

The West Blue Java has an unusual taste for a Java coffee due to the wet processing and its unusual cultivation region. The slightly earthy character, which is typical for Indonesian coffees, is rather subtle in this Java compared to its eastern neighbours. Instead, it impresses with its **body** and a **sweetness**, which is seldom found among Indonesian coffees. A hint of **chocolate** aromas underlines this special sweetness.



IAMAICA

Jamaica — heavenly beaches, sun, rum, reggae and the world famous Blue Mountain coffee. Coffee from Jamaica can be potentially wonderful, full and mild. Preconditions for this are a good harvest and processing as well as quick transportation. The latter being the most testing challenge for this famous coffee. Today, the immaculate Jamaica Blue Mountain from the eponymous mountain range reaches one of the highest prices worldwide.



Origin and Plantation

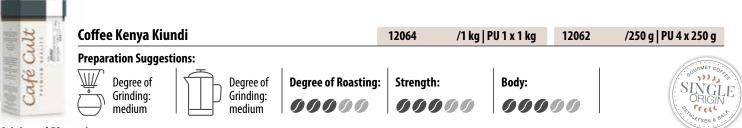
Only the coffee cultivated in Jamaica on an area of 6,000 hectares may be trademarked as "Blue Mountain". The Blue Mountains have an average temperature of 20 to 23 °C, sufficient rainfall, as well as soft soil rich in humus due to the volcanic activity which originates there. These are almost ideal growing conditions for highland Arabica coffee. Due to the altitude of above 700 meters, the coffee plants grow considerably slower and need approximately 10 months instead of the usual 6 - 8 months for the beans to ripen. The unique raw coffee can be exported in the typical wooden barrels only after certification.

Character and Taste

Up to 90 % of the yearly production is exported to Japan, where it is not unusual to pay more than 10 dollars for a cup of this famous cult drink. It is common to offer Jamaica Blue Mountain coffee to Japanese coffee lovers as a gift on New Year's Day. This coffee speciality is an absolute experience. It has a full, slightly sweet aroma, paired with a mild acidity and an intense, clear and nutty taste. And the low caffeine content - only 0.7 % - has really no comparison!

KENYA

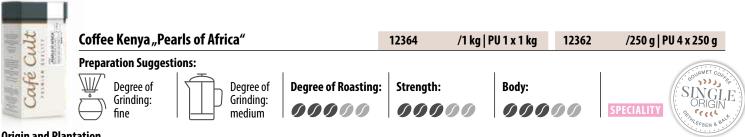
Kenya is the driving force of the East African world of coffee. From cup to market, everything is first class. Kenya's research and development sets an example, its quality control is meticulous and many of the thousands of small coffee growers are skilled in agriculture. The best of Kenya's coffees are not simply sold as generic AA or AB coffees, they are sold to the highest bidder in auctions.



Our Kenyan coffee comes from the growing region Kiundi in the southern highlands. The Kenyan coffee mostly grows at an altitude between 1,500 and 2,100 meters. There are two crops per year. Since only the ripe coffee cherries are picked, the entire plantation can sometimes be harvested up to seven times - manually. Coffee lovers have a special preference for the aromatic top coffees from Kenya, featuring a fine acidity, an unusual berry-like fruitiness and full body. The first trees were brought from Ethiopia to Kenya in the 19th century. Today, coffee is cultivated on 1,300 large plantations and by 600,000 small producers in cooperatives.

Character and Taste

Our "Kenya Kiundi" is a top coffee with a full body. A first class coffee with a fruity chocolate aroma. In high-quality blends, "Kenya Kiundi" is to be found as an acidity carrier.



Origin and Plantation

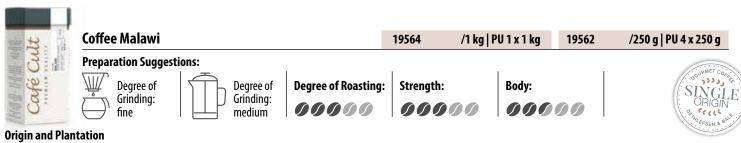
If you consider quality and an extraordinary coffee character, Kenya belongs to one of the best producers worldwide! Due to their rarity, Kenyan "pearl beans" are an absolute speciality. If the coffee tree cannot deliver sufficient nutrients to the coffee cherries that grow at the very end of the bush, the bush develops only one bean in the cherry, a so-called pearl bean. This individual bean collects so much strength and grows so slowly that it becomes more aromatic than a flat bean. Our "pearl beans" are from the "Kiundi" region and are hand-selected from the annual harvest.

Character and Taste

The experienced roast master needs to use all his capability and skills in the roasting process since pearl beans are of rare beauty. If he is successful in roasting, the typical chocolate-like character and mild, spicy fullness of Kenyan coffee will develop.

MALAWI

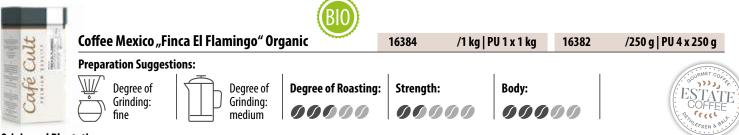
The main crops grown on Malawi's plantations are tea, macadamia and tobacco. But in recent years, small farmers have also specialized in the cultivation of coffee and have formed cooperatives over time. These grow coffee at altitudes of around 1,000 m and produce annually less than 0.01 % of the world market share. The coffee plant was introduced by Scottish missionaries in the 19th century. According to legend, John Buchnan brought only one bush of the coffee plant from the Edinburgh botanical garden and planted it in the landlocked country.



Located between Tanzania and Zimbabwe, Malawi produces finest quality Arabica coffees. The plantations are located in the southern part of Malawi in Thyolo, Mulanje, Zomba and Mangochi. Despite being a landlocked country, Malawi has now managed to establish a successful export economy for agricultural products. Around 500,000 small farmers now make their living from coffee cultivation. Unlike the rest of Africa's coffee-growing countries, coffee plants in Malawi are planted on terraces to prevent soil erosion.

A slightly darker roast imparts the coffee with dark chocolate accents and slightly nutty notes, rounded off by a lively citrus freshness. This coffee's character emerges particularly when prepared as filter coffee and with the French Press, bringing out additional notes of **caramel**.

Mexico takes up the third place in terms of coffee-producing countries of the world. It is one of the forerunners of organic cultivation and was one of the first countries to fight beetle infestation with the help of bees. 70%, mainly Arabica Bourbon and Typica, are grown at approximately 400 – 900 m above sea level.



Origin and Plantation

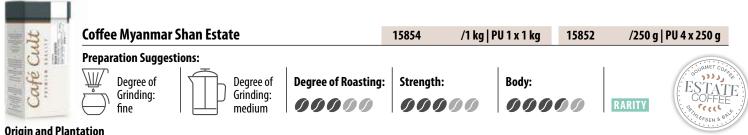
The organically cultivated coffee comes from a cooperation of farmers from Jaltenango in the State of Chiapas in Southern Mexico. The farmers have started their cooperation in 2011 in order to resist the financial impact of the coffee leaf rust, a fungus. Together, they invested in the modernisation of their farms and were able to profit from each other's knowledge. The coffee is cultivated at altitudes of 1,200 - 1,500 meters, washed by hand and dried. The name is based on the popular fishing village Celestún located nearby, which is a reserve for flamingos and other aquatic birds.

Character and Taste

A perfect combination of a well-balanced, full-flavoured body and a mild acidity. The sweet, floral aroma and the chocolate notes make this coffee a real indulgence.

IYANMAR

The former Burma (today Myanmar) is a state located on the Indian Ocean in Southeast Asia. In the center of the country, along the Irrawaddy River, lies central Myanmar with its fertile soils. On the border with China and India lies the Kachin Mountains, a southern foothill of the Himalayas. In this mountainous area, stands the 5,881 m high and thus largest mountain in Southeast Asia, the Hkakabo Razi. In 2011, after 50 years, the ongoing military dictatorship in Myanmar was replaced by a democratic government. Until today there are violent conflicts between different ethnic groups in the country.



Origin and Plantation

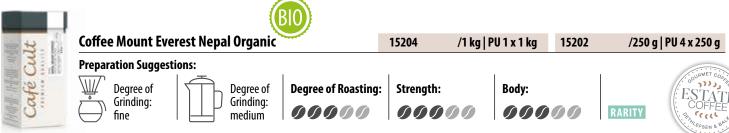
Myanmar, more commonly known as the former Burma, is a fairly young coffee-growing region with a very limited coffee production. First-class Arabica varieties are nevertheless cultivated here. Consequently, there is a great demand for these speciality coffees. The coffee is grown at an altitude of 1,100-1,600m by small farmers and their families and then picked by hand.

Character and Taste

The coffee has a full-bodied, clear cup profile with an aftertaste of caramel and marzipan notes and also impresses with a pleasant fruity acidity and subtle floral nuances.

NEPAL

The Himalaya Mountain Range is the tallest mountain range of the world. Ten out of the fourteen mountains worldwide which are taller than 8,000 m belong to the Himalaya. Amongst them the Mount Everest, which is the tallest mountain on Earth with its 8,848 m. The coffee from this region is as unique as the region itself — our Mount Everest coffee from Nepal — an absolute rarity.



Origin and Plantation

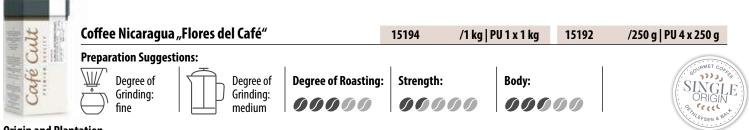
Our coffee rarity comes from the farm Gauribesi which is approximately 75 hectares large and located in the region Nuwakot, roughly 75 km to the north of the capital Kathmandu. The farm lies at almost 1,000 m altitude and is surrounded by the snow-covered mountain range named "Ganesh Himal" and insight of the meltwater-fed river Trisuli offering an exceptionally panoramic view. The reforestation of former rice fields provides the coffee shrubs with shade and offers refuge for the local wildlife.

Character and Taste

The coffee is processed using the pure, crystal-clear glacial water from the Himalaya mountains. The taste with slight hints of limes, plums and some currants is bull-bodied and well-balanced. Pure indulgence.

NICARAGUA

Nicaraguan coffees offer a large range of flavour characteristics. Some can be compared to Mexican coffees from Oaxaca, some have more acidity. Others, such as the coffee specialties from the Nueva-Segovia area, are slightly lemony and light. Traditional botanical varieties are used: Typica, Bourbon and Maragogype dominate alongside Caturra and Pacas. Maragogype coffee is particularly notable due to its constant high quality.



Origin and Plantation

This coffee, produced exclusively by women, is the key to the goal of the Women's Project: improving the quality of life of its members. The "Flores del Café" helps them to acquire a legal title to property of their land. This legal right is a precondition for being able to receive credits and loans for economic purposes. Usually, landownership is passed on from the fathers to their sons. If women also own land, the income and quality of life of the families is increased. This is supported and encouraged by Flores del Café.

Character and Taste

A light acidity, totally without any tanginess, is characteristic for this Arabica. The aromas of **nuts** and a delicate note of **cherries** are perfectly rounded off by a **creamy**, smooth aftertaste and will put you into heaven.





Coffee Nicaragua Maragogype Giants

12024

/1 kg | PU 1 x 1 kg

12022

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium Degree of Roasting:

Strength:

Body:



Origin and Plantation

This coffee grows in the Jinotega region at an altitude of 1,500 m on volcanic spoil and is harvested on small Fincas. Coffee experts know that Nicaragua offers top quality coffees. In the mountainous regions, only the ripe coffee beans are harvested by hand in up to eight picking sessions. This is necessary because not all the berries ripen at the same time; on the contrary, on a single branch you may find flowers, green berries and ripe red berries.

Character and Taste

On our quest for the superlative coffee quality, we came across these outstanding Nicaragua Maragogype beans. The fascinatingly even and large beans dictated our choice of the Nicaragua Maragogype over the Mexican giant bean. The infusion fears no comparison to the Mexican Maragogype. The **spicy** and almost **creamy** Nicaraguan coffee is mainly sold to Japanese and American coffee lovers.



PANAMA

Generally, the best coffees come from Boquete and Volcán in the Chiriquí District. These unique coffees are produced on small family-run farms. They employ Ngobe Indios throughout the harvest season. Unfortunately, Panama has changed significantly over the last few years, particularly with respect to coffee cultivation. Foreign investors have taken over more and more of the coffee production which makes it much more difficult to find delicate coffees with a real character in Panama.



Coffee Volcán Barú "Boquete Panamá"

12824

/1 kg | PU 1 x 1 kg

12822

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting:

Strength:

Body:



Origin and Plantation

In the highlands of Panama, in the western province of Chiriqui, lies the quiet and beautiful city of Boquete with a population of approximately 14,000. This region is called "Valley of the Flowers and the Everlasting Spring". On small plantations, close to the border to Costa Rica, Arabica beans are cultivated under ideal external conditions. Due to constant northerly winds, the coffee plants grow especially well and slowly at an altitude of about 1,500 m. Panama makes up only about 0.2 % of the world coffee production, but it belongs to the top of the producers of premium coffee.

Character and Taste

Thanks to its complex and aromatic character, this coffee belongs to the top of the range for gourmets. The medium-light body is in harmony with the well-balanced acidity in taste. Due to the medium roasting, **slightly floral**, **soft chocolaty** nuances are developed, which ensure a long-lasting aftertaste. You absolutely need to try this coffee without milk and sugar! Let yourself be surprised and enthused by this small plantation!

PAPUA NEW GUINEA

Successful cultivation of coffee only started in the 1930s in Papua New Guinea when beans were smuggled to the country from Jamaica. Nowadays, however, the coffee sector is one of the most important of the country. Mainly Arabica is cultivated on plantations run by smallholders and family-run businesses. The coffee is picked by hand and dried in the sun. Its taste is comparable to that of the Jamaica Blue Mountain. Unusual notes of smoke, leaves and moss are in harmony with a natural sweetness.



Coffee Papua New Guinea Sigri Estate

12834

/1 kg | PU 1 x 1 kg

12832

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding:

sting: Strength:

Body:



Origin and Plantation

Sigri A has a vague similarity to the Blue Mountain Coffee from Jamaica and was planted in the highlands of Papua New Guinea in the late 1930s. The majority of PNG coffee is grown on small farms with only 20 - 600 coffee plants, making the quality control more difficult. The Sigri Farm has a plantation size of 122 hectares and is one of the first farms that established a controlled, high quality production process.

Character and Taste

This well-balanced coffee is characterized by a **chocolaty** flavour and a **delicate spiciness.** Its aftertaste is pleasantly sweet, and its intensive flavour is in perfect harmony with the fine acidity. Each sip of this coffee is pure indulgence.



Coffee Papua New Guinea Sigri Estate PB

16324

/1 kg | PU 1 x 1 kg

16322 /25

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: medium



Degree of Grinding: medium Degree of Roasting:



Strength:

Body:



Origin and Plantation

The Wahgi Valley on the Island of New Guinea offers the perfect climatic conditions for coffee. Best Arabica coffees such as Arusha and Typica are cultivated here on the plantation of Sigri. The quality control already starts on the field. The coffee cherries are picked and washed by hand and dried in the sun. The beans are also sorted by hand and roasted by experts. This coffee will convince you with its intensive aroma.

Character and Taste

The Sigri Estate offers smooth hints of chocolate and walnut. It will win you over with a velvety body and a well-balanced acidity.

SIGRI ESTATE

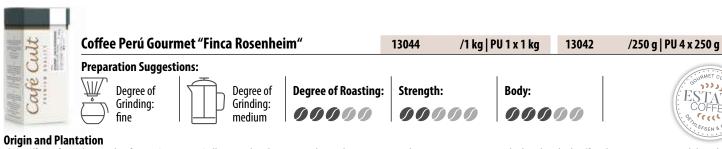
Plantation Info:

Founded in 1950, this farm is located in the Waghi Valley which offers the perfect climate for coffee cultivation. Only the finest Arabica varieties such as Arusha and Typica are cultivated on the Sigri plantation. These plants produce a finer bean than other Arabicas in Papua New Guinea. The beans already undergo a quality audit when being picked by hand as they are carefully chosen according to homogenity. The selected cherries are already cut on the day of the harvest, fermented and then washed in a process taking three days. Followed by drying in the sun, a careful hulling and sorting by hand.



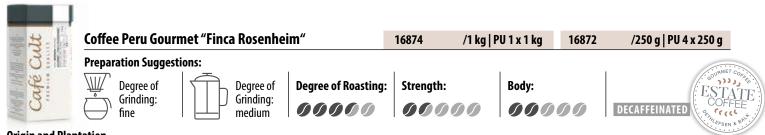
PERU

Since 2014, Peru is among the top 20 coffee-producing countries of the world. Arabica beans constitute the dominant portion of Peru's export goods, ranking Peru at 5th place on the world market. The most famous coffee cultivation areas on the eastern slopes of the Andes are Chanchamayo, Amazon, the San Martin regions and the southern highland. St Ignacio, located close to the border to Ecuador, forms the central area of coffee plantations in the north. Approximately 75 % of the coffee cultivation areas lie at altitudes of 1,000 to 1,800 m above sea level.



This coffee is from the Jungle of Peru, Oxapampa/Villa Rica. The plantation is located at 1,600 m on the Amazon Mountains. The hand-picked coffee cherries are processed directly on the farm. The sun-dried coffee is stored in its parchment for at least three months in order to rest. Then it is peeled and prepared for its export.

This excellent coffee is unique. Its gourmet taste is a real indulgence for any coffee expert's palate. Its fine, flowery, not fruity, but slightly spicy and full-bodied cup makes each sip a real experience.

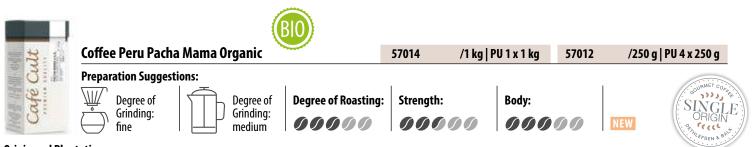


Origin and Plantation

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Character and Taste

The Peru Finca Rosenheim was decaffeinated carefully by using a CO² process. This way, it can retain its light spiciness and full-bodied flavour, simply without any caffeine.



Origin and Plantation

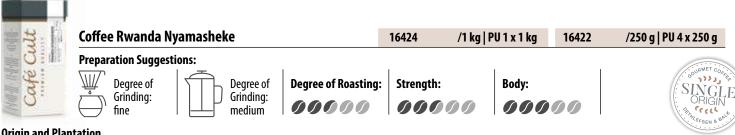
At altitudes of up to 1,820 m, roughly 60 families from a village in the Chanchamayo region cultivate rich coffee bushes. This region is one of the best coffee-cultivating areas in Peru. Due to the high altitude, the coffee cherries ripen more slowly, but also develop more flavours and a natural sweetness. Through 'direct trade', fair prices are achieved for the local farmers, which not only exceed the world market prices, but also the 'fair trade' prices. Furthermore, social projects for the environment, health and education are promoted

Character and Taste

Aromas of chocolate and caramelized nuts are combined with a hint of almond and a slightly fruity note. A balanced body, long-lasting taste and a silky finish have already helped this coffee to achieve scores of 84 and higher in various cuppings.

RWANDA

Rwanda is only as small as the federal state of Brandenburg in Germany and is often called the "land of the thousand hills". It offers perfect conditions for the cultivation of coffee due to altitudes of up to 2,000 m and a humid and mild climate. Rwanda mainly produces speciality coffees and, with 30 %, it has a large portion of fairtrade certified coffees. Rwandan coffee is classified as one of the best of the world and described as smooth, harmonious, with delicate notes of flowers and fruits such as apples and grapes.



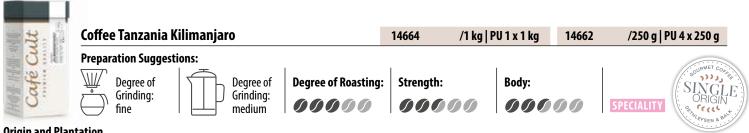
Swamps and savanna cover Eastern Rwanda while tall, forested mountains tower in the West. This is where the temperatures are less hot and the soil is perfect for the cultivation of coffee thanks to the volcanoes. The Red Bourbon coffee is cultivated here by many small farmers at altitudes of 1,700 - 2,100 meters and washed in spring water. The "Abizeraba" cooperative supports the farmers in terms of cultivation and harvest.

Character and Taste

Rwanda Nyamasheke offers some notes that are reminiscent of **black tea.** It has a fruity flavour, which reminds of **apples and raisins** and its light, syrupy sweetness will envelop your palate.

TANZANIA

Coffee production in Tanzania amounts to 30 – 40,000 tons annually, 70 % of which are Arabica and 30 % Robusta. 90 % of the coffee farms belong to small farmers. They can sell locally to private customers, village groups or coffee cooperatives demanding their own prices. The ooperatives then sell the coffees at the auction in Moshi. The farmers can also sell directly to foreign roasters. This policy was introduced by the Coffee Board of Tanzania and supports the farmers in building a lasting relationship with international customers.



Origin and Plantation

Tanzania's coffees belong to the family of washed central and east African coffees. Due to a lack of infrastructure, especially in comparison to Kenya, it is often difficult to gain access to coffees of this origin. That is why we are especially delighted to be able to present you with this speciality from the northern regions of Tanzania. The area of the Kilimanjaro, where these wonderfully aromatic beans ripen, offers the best climatic conditions for coffee cultivation in Tanzania.

Our full-bodied Tanzania Kilimanjaro enthuses with its excellent, **sweet** and **full flavour** with a **fruity acidity**.



THAILAND

Thailand takes up third place among the coffee-producing countries of Asia. 99 % of its production is Robusta. Arabica coffee is grown in the north of Thailand. The Thai royal family initiated the coffee production in the northern border region to Myanmar and Laos (Golden Triangle) in order to replace opium plantations. Arabica coffee is grown in the north of Thailand. The Thai royal family initiated the coffee production in the northern border region to Myanmar and Laos (Golden Triangle) in order to replace opium plantations. Arabica coffee has proven to be the right choice as its production is very profitable in this region. Hence, it is a good alternative for the Hill Tribes.



Coffee Thailand Pang Khon Mystic Hilltribe

15214

/1 kg | PU 1 x 1 kg

15212

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding:



Degree of Grinding: 00000 medium

Degree of Roasting:

Strength:





Origin and Plantation

The constant climatic conditions at altitudes of approx. 1,300 m let the coffee cherries ripen perfectly in northern Thailand. The varieties which are cultivated here are Arabica-Yellow & Red Caturra as well as Catimor. The harvest takes place from mid-November until mid-March. In order to pick only the ripe coffee cherries, the harvest is exclusively done by hand. Any green or overripe cherries that may have been accidentally picked are separated out before the further processing. The coffee cherries are washed in tiled basins and fermented for 36 hours before they are washed again with fresh water and dried in the sun on bamboo mats for approx. 12 - 22 days.

At first, the Pang Khon coffee envelops your palate with a very mild aroma, which strongly reminds of chocolate, as well as light hints of nuts combined with a very delicate citrus flavour. In the aftertaste, it becomes voluminous with fine aromas of caramel. You simply must try this coffee!



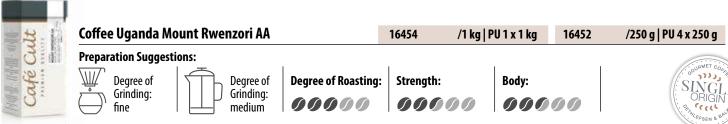
Plantation Info:

The hill tribe Akha cultivates our special Pang Khon coffee at altitudes of up to 1,500 m in the shade of fruit and forest trees. The many trees and bushes on the plantation also prevent the soil from erosion and ensure a favourable nutrient exchange between the soil and the surface. The government prohibits extensive agriculture and the use of chemicals, in order to preserve the natural resources of the region. Almost every inhabitant of the small village is involved in coffee cultivation. Together, these families form a cooperative, which has the goal to improve the local living conditions. It facilitates a direct access to the international market for the peasants, without any intermediaries.



UGANDA

Uganda is among the ten most important coffee-producing countries of the world and is the second largest producer of Robusta. Originating in the rainforest, Robusta makes up 90 % of the coffee production. The intensive taste of the Ugandan coffee sets it apart from the lesser aromatic coffees of its neighbouring countries. Nevertheless, you can still find the characteristic, fruity note of African beans. This coffee impresses with a lot of flavour and spice, but has little tanginess.



Origin and Plantation

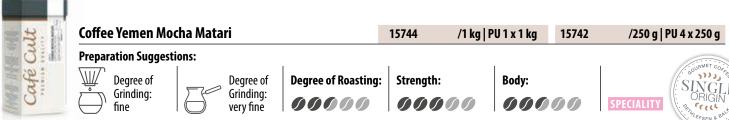
This coffee is cultivated on the border to Congo in the Rwenzori mountain range. AA represents the large Screen 17 Up beans. Arabica coffee from Uganda is famous for its well-balanced flavour: a full body and a mild tanginess.

Character and Taste

The cup of this coffee is characterized by a strong, **berry-like** taste that is united with a hint of **dark chocolate**. You should definitely try this coffee as an espresso or with milk, which will allow the unique, aromatic notes of **red berries and blueberry cake** to fully unfold.

YEMEN

In Yemen, coffee is still being cultivated using traditional methods. It is picked by hand and spread out on roofs to be dried in the sun. The cultivation is almost entirely organic. Coffee from Yemen is very sought after on the world market. Its price is expensive because the country is covered to 70 % by desert. Only 3 % of Yemen are suitable for the cultivation of coffee and the hot climate, as well as the limited availability of water, are further obstacles. The coffee has a chocolate-like aftertaste and a distinct spiciness, which add to the unusual character of this beverage.



Origin and Plantation

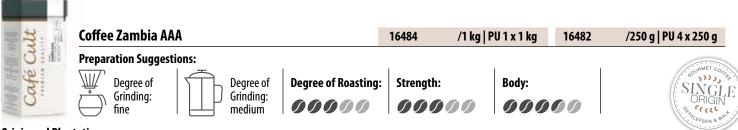
In Yemen, coffee is mainly roasted in the sun. The beans are spread out on the roofs of the surrounding mud-walled houses. The coffee cherries absorb the humidity from the houses and receive an earthy note. The beans are separated from the cherries with the help of traditional millstones and then blended with traditional spices. Yemen coffee is very sought after, but only available in small amounts. The government and the agricultural department are currently trying to increase the production by establishing new cultivation methods, developing modern irrigation systems and creating protected areas for old and young coffee plants.

Character and Taste

This aromatic, fragrant coffee offers wild, exotic notes of **black cherries, cinnamon and chocolate** that are in perfect harmony with its pleasant tanginess. The **creamy** cup is made perfect by a long-lasting, clean finish of citrusy tanginess.

ZAMBIA

Thanks to its mild, tropical climate, Zambia has the perfect preconditions for cultivating Robusta. Missionaries brought coffee from Kenya and Tanzania to Zambia in the 1950s. It is mainly grown on large, modern plantations. One of its specialities is the so-called pearl bean. It looks very different than a normal coffee bean, which grows in pairs of two in one coffee cherry, pressed together on the flat side. The pearl bean grows by itself and thus has a round, pearl-like shape.



Origin and Plantation

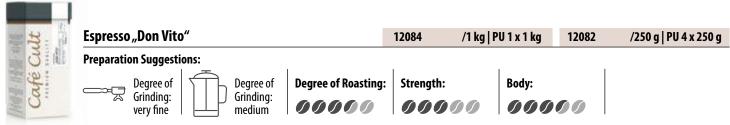
Coffee cultivation had taken place in Zambia before, but was ceased due to its lack of profitability. Its breakthrough came only when it was realized that Arabica coffee could be grown at altitudes of just 900 meters, starting a trial cultivation of 20 hectares. Today, the Mubuyu Farm grows Arabica coffee on 60 hectares and sells it worldwide.

Character and Taste

A **spicy-fruity** note with a hint of **tangerines** complements the medium body of this coffee. The chocolaty aftertaste is long-lasting and will slowly melt on your tongue. **Floral** flavours and a delicate acidity ensure that each sip is pure indulgence.

ESPRESSI

Espresso is a preparation method of coffee, where water is pressed under high pressure through finely ground coffee powder. This process yields a strong coffee, which is covered in a layer of thick, hazelnut-brown froth — the cream — which adds to its flavour. Due to the strong roasting, and the typical portioning of 25 ml, the caffeine content of a cup of Espresso is lower than that of a normal cup of filter coffee (typically 125 ml). Espresso is usually served in small, pre-heated cups with thick walls, which can contain up to 40 ml. It is drunken sweetened or unsweetened. The origin of Espresso is in Italy, where this type of coffee preparation emerged around 1900.

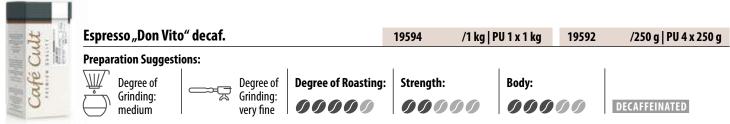


Origin and Plantation

This high-quality espresso blend Don Vito was composed using select Brazilian plantation coffee, fine raw coffee from the African highlands and South Asia. Guaranteed 100% Arabica coffee.

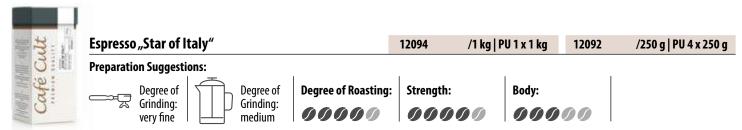
Character and Taste

The espresso Don Vito is strong, with an incomparable **combination** of **sweetness** and **spice**. The coffee lover will find a lively, perfectly composed coffee which serves as an ideal basis for a cappuccino or a latte macchiato. Its complex and fine aroma will make every coffee lover's heart beat faster.



Character and Taste

Our "Don Vito" decaffeinated retains the same taste and flavour as its caffeinated version. Smooth notes of **caramel** and slightly tangy notes of **chocolate** with a sweetish, slightly **nutty** aftertaste.



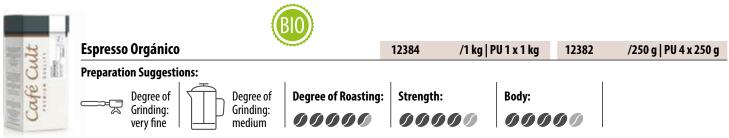
Origin and Plantation

Our spicy espresso "Star of Italy" is the result of a harmonic composition of beans from select Brazilian highland plants, fine African raw coffee and a rare Robusta speciality from Indonesia.

Character and Taste

"Star of Italy" is an espresso for anyone who loves a **spicy**, **tangy** taste experience, but who does not want to miss the important basic **sweetness**. "Star of Italy" is an ideal basis for coffee specialities such as Cappuccino or Latte Macchiato.



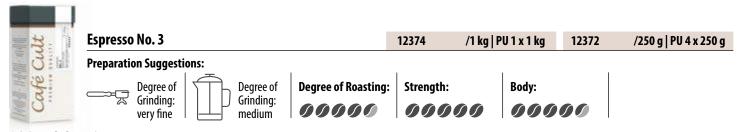


Origin and Plantation

Selected raw coffees from South and Central America give this espresso its distinctive character, in which the finest Brazilian Arabica beans form the basis of this first-class coffee speciality. All the raw coffees used are controlled and certified as organic.

Character and Taste

As in all our espresso blends, the accent is set on the **sweetness** and **softness** of the cup. For this reason, only coffees of medium altitudes find their way into this blend. It will delight lovers of controlled, organic coffees with its very balanced, **elegant flavour**.

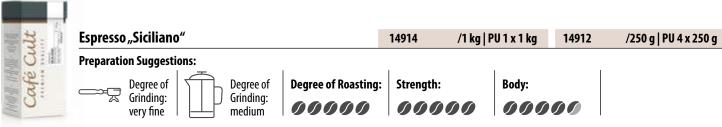


Origin and Plantation

This espresso blend is characterized by a sun-dried Indian Robusta, with a full-bodied, spicy, slightly woody character. Harmoniously soft Arabica coffees from South America round off this blend.

Character and Taste

This blend is indispensable for all lovers of southern Italian espresso. With a Robusta content of 30%, this espresso guarantees a **full-flavoured**, long-lasting, **strong** and **spicy** taste. Surprise friends and lovers of 'Italian coffee' with this classic.



Origin and Plantation

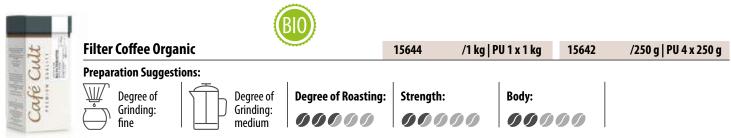
The body of South American coffees combined with the earthy tanginess of Asia are responsible for the pleasantly strong bouquet of our very vivacious blend carrying the fitting name: Espresso Siciliano.

Character and Taste

The darkly roasted bean offers the **intensive**, **strong** and **spicy flavour** which is highly appreciated by Espresso lovers. The exceptionally temperamental cup of the Espresso Siciliano makes it ideal as a component of intensive Cappuccino or Latte Macchiato.

COFFEE BLENDS

The world of coffees is, on the one hand, fascinating due to the differences of the various growing areas. On the other hand, it is fascinating to see the passion that people have in different countries for blending specialities and enjoying a particular preparation of coffee. This passion was spread throughout the world. Due to this, you can find fans of the Swiss "Caffè Crème" all over the world. And the taste of the "Mild Mélange" unveils the traditional "Vienna coffeehouse atmosphere" even far from Austria, while the "French Blend" is known far beyond the borders of France and is famous for the traditional preparation of the "Café au lait".

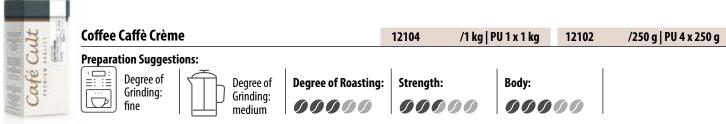


Origin and Plantation

Naturally mild and full-bodied, organically cultivated coffees from excellent cultivation areas in the Dominican Republic, Mexico and Colombia. This harmonious blend has been roasted with care and promises the absolute pleasure of a mild but full-bodied coffee.

Character and Taste

Mild coffees can also be full-bodied. Our organic filter coffee keeps what it promises and offers a long-lasting, full flavour with a hint of chocolate.

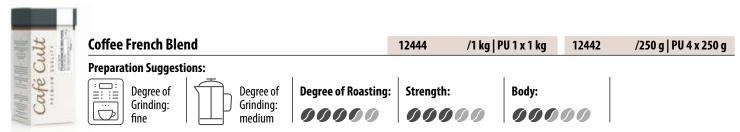


Origin and Plantation

Our well-balanced "Schümli" blend consists of Colombian, Brazilian and African green coffees. Caffè Crème refers to a special type of preparation developed in Switzerland, which offers an alternative to the Espresso and is equivalent in taste to traditional filter coffee. Due to the high pressure when preparing this coffee in a coffee machine, the famous Crema (froth) is created.

Character and Taste

Who does not love this Caffè Crème (Schümli)? The **fine** and **mild flavour** bewitches any coffee lover. Thanks to the soft **sweetness** and the **full body**, this speciality gains more and more followers. Refine this coffee with a splash of cream and enjoy it any time of the day. Ideal for preparation in a coffee machine.

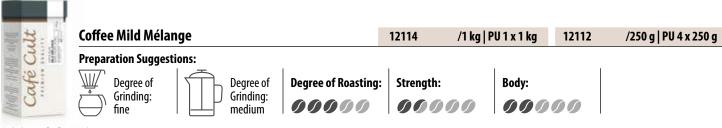


Origin and Plantation

Compared to our well-known coffees, the French coffee blends have a distinctly different character. The portion of Robusta beans and the slightly longer roasting time result in a particularly spicy and, at the same time, velvety flavour that is similar to Espresso. Each kind of coffee is roasted separately and produces an individual aroma, which, therefore, contributes to a perfectly balanced final result: a pleasure for every coffee lover.

Character and Taste

Our French Blend has a **noble richness** and deep, complex, **long-lasting aromas** of **nuts**, **chocolate** and tropical timber. It is particularly suited for the French Café au Lait = This speciality is made from equal portions of strong, percolated coffee and milk and is served in a wide bowl (Bol) without a handle.

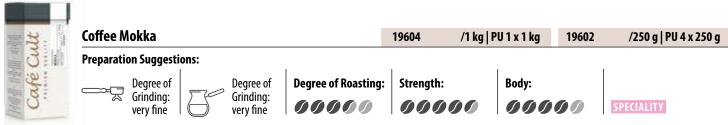


Origin and Plantation

The "Mild Mélange" spoils you with its unique aroma. This perfect coffee blend contains only select natural, mild, and thus very wholesome, highland coffees from Costa Rica, Brazil and Mexico. This "Mild Coffee" is roasted with particular care and therefore very light.

Character and Taste

This blend is an absolutely mild, fine coffee, which comes up to the highest expectations. Only the very best highland plants, which are very rare on the world market, show their character in this coffee. The "Mild Mélange" has a **full flavour** and a **slightly nutty** aftertaste. Cappuccino or Latte Macchiato.



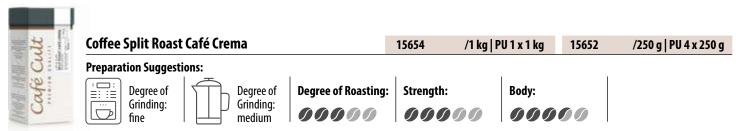
Origin and plantation

You can trace the name Mokka back to the Yemenite city of "Al Mukha". The city on the Red Sea used to be an important coffee trading port. With Al Mukha as the starting point, coffee became popular all over Arabia and has since shaped a coffee culture that is centuries old. While drinking mocha coffee, people come together and the easy atmosphere promotes business deals.

Character and taste

Compared to espresso, mocha is brewed longer and several times. This is why a cup of mocha has a much higher caffeine content than an espresso. Our full-bodied mocha is very well balanced and has a spicy, aromatic flavour.

Preparation: Mocha pot, portafilter, filter

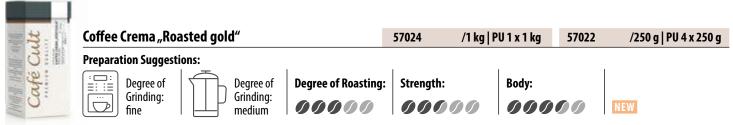


Origin and Plantation

Each coffee has its own unique character. Long-standing knowhow and our own roastery allow us to attain the perfect degree of roasting for the beans of each batch. When roasting a blend, however, you need to reach a compromise for the ideal level of roasting. The master class is the "split roasting" where each coffee variety is roasted individually to its ideal level. After roasting, only the best gourmet coffees from all continents of the world are united to a perfect indulgence.

Character and Taste

A special experience, which masterfully combines the flavours of all coffee continents. A hint of sweetness and some fruit, rounded off by cocoa and richness.



Origin and Plantation

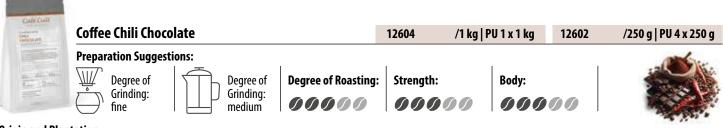
Our Roasted Gold Crema' blend contains beans from three different countries, reflecting the diversity and richness of the world's coffee-growing regions. The Brazilian beans, which are grown in Minas Gerais in south-east Brazil, give the blend a soft and velvety texture. Ideal climatic conditions, the altitude and the fertile soil make the beans from Costa Rica sweetly tangy, yielding a balanced citrus flavour. The monsoon winds that are prevailing at the Indian coast provide a deep, earthy flavour with a slight smokiness.

Character and Taste

This coffee blend combines the **full-bodied**, **velvety** flavours of Brazilian beans with the lively, citrusy notes of Costa Rican coffees and the complex, full-bodied nuances of Indian beans. The result is a balanced and nuanced medium-bodied cup with hints of **chocolate**, **caramel** and **fruit**, offering a particularly unique and complex flavour experience.

FLAVOURED ROASTED COFFEE

Sure, coffee has many different facets. Sometimes it is mild, spicy, smooth, chocolaty, nutty or fruity, with more or less sweetness or tanginess. And that is the way it should be, however, it is not always satisfactory enough. Some of us sometimes yearn for more sweetness, more chocolate or nuts, more fruits. This "more" of something can be found on the following pages in our flavoured coffee blends. We admit that our extensive experience of flavouring teas has helped us create these. This is why we were able to develop a process which is gentle and conserves the original flavours of the coffees as well as those of the added aromas. The result is a well-balanced composition of the coffee which supports its unfolding in the cup and which also allows the flavours to develop their fascination to the fullest.



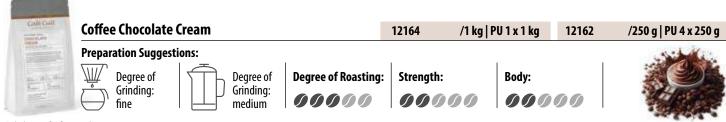
Origin and Plantation

This blend also presents only select Arabica beans, which have been gently refined in our own roaster. This composition will definitely offer you a unique taste experience.

Character and Taste

The **full**, **strong aroma** of dark chocolate, only to be followed by a **pleasantly balanced spiciness**, dominates the first impression. The natural sweetness of this carefully roasted coffee gives a subtle touch to this speciality and makes this coffee a must for all those who "like it hot"! The Aztecs were well aware of the effect of hot chilli matched with fine chocolate and rejoiced in this fiery "love potion".

Ingredients: Roasted coffee (100 % Arabica), flavouring.



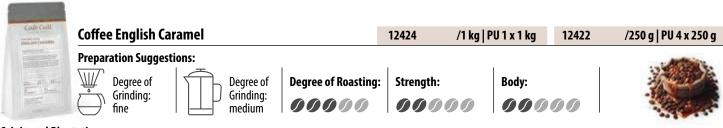
Origin and Plantation

Like all our flavoured coffees, "Chocolate Cream" is a high-quality composition of finest Arabica beans from South and Central America.

Character and Taste

This exquisite 100 % Arabica blend combines the **expressive** coffee and chocolate aroma to a lively and **powerful taste** experience. The matched blend of roasted coffees adds a **pleasant sweetness** to this aroma variety. A welcome change to afternoon tea.





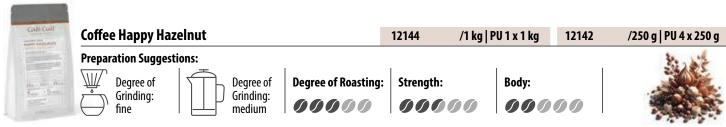
Origin and Plantation

The very best Arabica beans are enveloped in the finest of aromas. This coffee is roasted for 15 minutes at a temperature of 180° C. Only in this way the particular sweetness unfolds - the special characteristic of this extraordinary coffee.

Character and Taste

A delicate, fresh caramel scent arises as you open the packet. The step between coffee and caramel is a short one, as both are well known and loved. The **creamy**, **sweet** taste is intensified by adding milk or cream to your steaming cup of coffee.

Ingredients: Roasted coffee (100 % Arabica), flavouring.



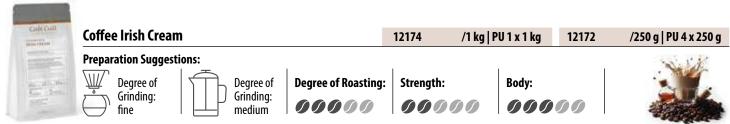
Origin and Plantation

Our well-balanced flavoured roast coffee composition, Happy Hazelnut" is mild, fine and extra nutty - and it will surprise you! The carefully selected creation of exquisite types of Arabica coffee from Central and South America is a top product among our coffee specialities.

Character and Taste

The added hazelnut flavouring ideally complements the fine aroma of the coffee beans; an **exciting taste experience** for the coffee lover who likes variety! Tip: Serve "Happy Hazelnut" as the finishing touch to your dinner party!

Ingredients: Roasted coffee (100 % Arabica), flavouring.



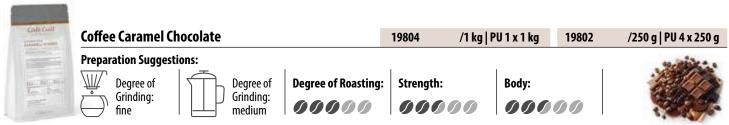
Origin and Plantation

Carefully selected green coffees (100 % Arabica) from the best highland locations form the basis for this famous and exciting coffee speciality.

Character and Taste

Mild and **fine**, but at the same time powerful and unusually gentle in taste. This coffee achieves its perfect creaminess if some cream is added and becomes an original Irish pleasure of the special kind. The long-lasting taste will also inspire you!

Ingredients: Roasted coffee (100 % Arabica), flavouring.



Origin and plantation

We have created this new taste highlight for you using high-quality Arabica beans, which have been gently roasted in our own roastery.

Character and tast

Sweet aromas of **caramel toffee** encounter delicate and slightly tart **chocolate nuances**. You should definitely try this new flavour sensation, which promises coffee enjoyment at the highest level. Tip: The flavour is accentuated even more with the addition of a little milk or cream.



Coffee Latte Machiato Chocolate

13324

/1 kg | PU 1 x 1 kg

13322

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding:



Degree of Roasting: Degree of Grinding: medium

Strenath:

Body:



Origin and Plantation

Only carefully selected highland coffee beans from the sun-kissed countries of Central and South America have found their way into this excellent coffee blend.

Character and Taste

Take a break for a moment and imagine it is summer . . . you are sitting in a small Café in Italy and are enjoying a delicious Latte Macchiato. This coffee creation will enthuse you: delicate **cocoa** and finest **chocolate** flavours are combined with a **full-bodied** coffee taste.

Ingredients: Roasted coffee (100 % Arabica), flavouring.



Coffee Almond-Cherry-Chocolate

15384

/1 kg | PU 1 x 1 kg

15382

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding:



Degree of Grinding: medium

Degree of Roasting:

Strength:

Body:



Origin and Plantation

Finest highland coffees (100 % Arabica beans), roasted carefully and at low temperatures in our own roastery, form the base of this excellent coffee creation.

A perfect combination of flavours of sun-ripened cherries, coated in chocolate, with a hint of almond. This taste experience will remind you of a noble praline and will delight

Ingredients: Roasted coffee (100 % Arabica), flavouring.



Coffee Marzipan-Cappuccino

12934

/1 kg | PU 1 x 1 kg

12932

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding:



Degree of Grinding: medium

Degree of Roasting: 00000

Strength:

Body:



Origin and Plantation

The base of our Marzipan Cappuccino is formed exclusively by sun-ripened, first-class coffees from Central and South America, which will impress coffee lovers from around the world with their very nice and smooth flavour.

Character and Taste

The very mild, creamy flavour of this coffee variety is in perfect harmony with the slightly tangy aroma of almonds. This combination with high quality Arabica beans offers coffee indulgence on the highest level. Suggestion: Add a dash of milk and let yourself be convinced by this unique flavour experience. Ingredients: Roasted coffee (100 % Arabica), flavouring.



Coffee Nut Nougat

15464

/1 kg | PU 1 x 1 kg

15462

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting:

Strength:

Body:

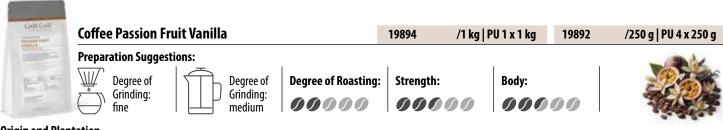


Origin and Plantation

Select Arabica beans from the highland of Central America, carefully refined in our own roastery are met by a true breakfast classic.

Character and Taste

Our nut and nougat coffee tastes aromatically strong and of freshly roasted hazelnuts. The smooth sweetness of the nougat complements this aroma perfectly. Caution: this coffee creation is highly addictive!



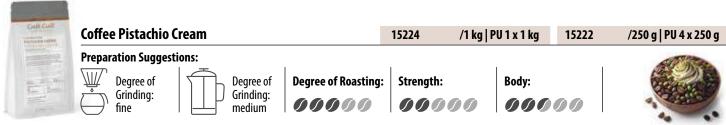
Origin and Plantation

Exclusively high quality Arabica beans from the sun-kissed plantations in Central and South America were selected for this delicious blend.

Character and Taste

Our mildly roasted Arabica beans are the perfect base for the **creamy**, sweet notes of finest vanilla in combination with the **exotic**, **fresh** taste of juicy passionfruit. Get ready for a very special taste explosion on your palate.

Ingredients: Roasted coffee (100 % Arabica), flavouring.

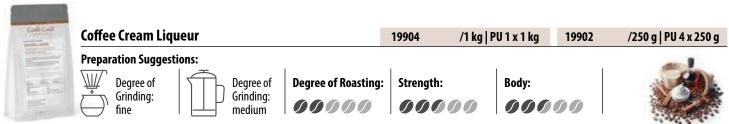


Origin and Plantation

Carefully selected green coffees (100 %Arabica) from Central and South America, slowly roasted in our own roaster, have found their way into this delicate coffee blend and form the base of this very tempting flavour creation.

Character and Taste

A coffee blend, which once again proves the fact that the flavours of **nuts** and **coffee** form a **wonderful harmony**! A delightfully nutty pistachio flavour, in combination with the full-flavoured, smooth taste of cream will also enthuse you! Grant yourself a quick break and simply indulge in this special coffee flavour. Ingredients: Roasted coffee (100 % Arabica), flavouring.



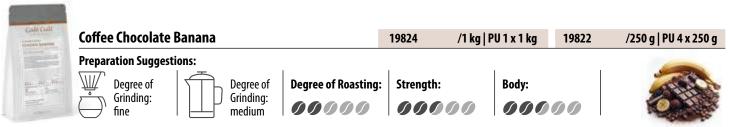
Origin and Plantation

In order to create the perfect taste experience for you, we have selected solely excellent Arabica beans from Central and South America, such as Honduras, for this exciting coffee speciality.

Character and Taste

Pure coffee indulgence! Our liquor flavouring is an exceptional counterpart for the **delicate** cream notes and creates a wonderful, **mild** vanilla aroma in your coffee cup. This creation is also perfect as an iced coffee on hot summer days!

Ingredients: Roasted coffee (100 % Arabica), flavouring.



Carefully selected Arabica coffee beans from the Central and South American highlands were delicately refined in our in-house roastery. The **mild** coffee flavour is in perfect harmony with the **sweetish** taste of the banana and the slightly **herb** chocolate aroma.

The combination of chocolate and banana is a real classic and can count on a large fanbase spanning ages from young to old. This very special flavour composition, combined with the incomparable taste of coffee is the secret of this delicate indulgence. Chocolate and banana are simply a match made in heaven! Ingredients: Roasted coffee (100 % Arabica), flavouring.



Coffee Chocolate Orange

12404

/1 kg | PU 1 x 1 kg

12402

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Roasting:

Strength:

Body:



Origin and Plantation

The combination of chocolate and orange has always been a happy one. The finest chocolate aromas and fruity orange notes combine with the highest-grade Arabica coffee to produce a first-class delight.

Character and Taste

The delicately soft aroma of **chocolate** and the **sweetness** of ripe oranges create an outstanding harmony when fused with this fragrant coffee. This creation is an absolute must. Ingredients: Roasted coffee (100 % Arabica), flavouring.



Coffee Strawberry Cheesecake

15824

/1 kg | PU 1 x 1 kg

15822

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting:

Strength:

Body:



Origin and Plantation

For this coffee creation, only the very best coffee beans from Central and South America are chosen and gently roasted in our very own in-house roaster. The coffee's fine aromas create the perfect base for our Strawberry Cheesecake, which is wonderfully suited as companions to your favourite desserts.

Character and Taste

The flavours of **fruity strawberries** and **creamy cheesecake** merge in this wonderful creation and guarantee a taste experience at the highest level. This legendary, **sweet experience** will delight you - time and time again.

Ingredients: Roasted coffee (100 % Arabica), flavouring.



Coffee Sweet Orange Vanilla

14434

/1 kg | PU 1 x 1 kg

14432

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting:

Strength:

Body:



Origin and Plantation

We have created this taste experience for you using high quality Arabica beans from South and Central America. Carefully roasted, this coffee is the perfect base for a small, sweetly-fruity indulgence.

Character and Taste

Sweetly tangy orange meets the **sweet** and **spicy** flavour of a **vanilla rod**. This exotic coffee creation sure knows which buttons to press. Tip: Add a little milk or cream to push the flavour even further.

Ingredients: Roasted coffee (100 % Arabica), flavouring.



Coffee Tiramisu

16214

/1 kg | PU 1 x 1 kg

16212

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting:

Strength:

Body:



Origin and Plantation

We have carefully selected high quality Arabica beans from sun-kissed plantations in Central America to create this flavoured coffee speciality Tiramisu.

Character and Taste

This classic Italian dessert will surely rouse memories of previous vacations. A light hint of **cocoa** and **creamy notes** of mascarpone perfectly round off this speciality. Tip: dip in a sponge finger for your very own dessert highlight.





Coffee Tonka Bean Organic

19534 /1 kg | PU 1 x 1 kg

19532

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting:

Strength:

Body:



Origin and Plantation

Only the best organic quality coffee beans are carefully roasted in our in-house roastery and form the base of our tempting tonka bean coffee speciality.

Character and Taste

This coffee invites you to take a flavour trip of the very special kind. **Vanilla notes** are combined with **almond** and **marzipan**, as well as hints of **caramel** and **liquorice root**. This **sweetly-tangy** creation knows how to please.

Ingredients: Roasted coffee (100 % Arabica), flavouring.



Coffee Turkish Honey

12344

/1 kg | PU 1 x 1 kg

12342

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting:

Strength:

Body:



Origin and Plantation

Green coffees from the best highland plantations of Colombia as well as from the sun-kissed slopes of Brazil are combined with a deliciously soft flavour. An exceptional taste experience for demanding coffee lovers. This flavoured speciality becomes an absolute indulgence thanks to the traditionally slow roasting and the use of naturally mild coffees.

Character and Taste

A deliciously **sweet scent**, which is combined with the coffee. It reminds of freshly cut, Turkish Honey", with its **light flavour of nuts and almonds**, and invites you to indulge. Refine this speciality with a dash of cream!

Ingredients: Roasted coffee (100 % Arabica), flavouring.



Coffee Vanilla Cream

12124

/1 kg | PU 1 x 1 kg

12122

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium Degree of Roasting:

Strength:

Body:

99999



Origin and Plantation

You love vanilla? Then you should try our flavoured roasted coffee "Vanilla Cream". The delicately matched blend "Vanilla Cream" exclusively consists of Arabica beans harvested in Central and South America.

Character and Taste

The aromatic roasted coffee "Vanilla Cream" is a composition for the varied coffee pleasure. The **elegant aroma** of the coffee harmonizes in an exemplary way with the added **vanilla flavouring** and offers an impressive taste experience. By the way, flavoured coffee is a popular low-calorie dessert in the US. Ingredients: Roasted coffee (100 % Arabica), flavouring.



Coffee Walnut-Cream

12944

/1 kg | PU 1 x 1 kg

12942

/250 g | PU 4 x 250 g

Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

Degree of Roasting:

Strength:

Body:





Origin and Plantation

We use 100% Arabica beans from farms in South and Central America for our flavoured coffees. Our beans are carefully selected to ensure optimum flavour and quality. They are roasted using a gentle roasting process to ensure that the beans retain their fine character.

Character and Taste

Enjoy the rich and **creamy** flavours of our latest coffee blend, inspired by the velvety smoothness of walnuts and the **sweet richness** of cream. Our Walnut Cream Coffee is a masterful blend of gently roasted Arabica beans infused with the subtle notes of **walnuts** and the sweetness of **caramelized vanilla**. Ingredients: Roasted coffee (100 % Arabica), flavouring.

DRIP COFFEE BAG

Drip coffee bags are a convenient and simple way to enjoy a cup of fresh coffee. These bags already contain ground coffee and are designed to be hung directly in a cup or mug. Afterwards, hot water is poured over the bag, and the coffee can be brewed in a few minutes. Drip coffee bags are ideal for people who are on the go or don't have time to brew a whole pot of coffee. They are also perfect for offices or other work environments where a quick and easy coffee solution is needed. Drip coffee bags are available in many varieties, from single origin coffee to fine blends, and even delicate flavours like vanilla or caramel, to cater to the preferences of every coffee drinker. Drip coffee bags are a great alternative to instant coffee, offering the full taste and aroma of freshly brewed coffee. Give it a try and enjoy a cup of delicious coffee wherever you are!



16003 Single Origin Coffee Mix Box Drip Bag PU 4/ 4 varieties of 3 sachets of 10 g each **Assortment:**

- Coffee Colombia Supremo "La Ceiba"
- Coffee Costa Rica "Tarrazú" FCJ Volcán Azúl
- Coffee Cuba Turquino
- Coffee Ethiopia Sidamo,,,Dream of Africa"





16004
Fine Blend Coffee
Mix Box Drip Coffee Bag
PU 4/

4 varieties of 3 sachets of 10 g each **Assortment:**

- Coffee Mild Mélange
- Coffee Mokka
- Coffee Split Roast Café Crema
- Coffee Caffè Crème





16005 **Flavoured Coffee** Mix Box Drip Coffee Bag PU 4/

4 varieties of 3 sachets of 10 g each **Assortment:**

- Flavoured Coffee Vanilla Cream
- Flavoured Coffee Happy Hazelnut
- Flavoured Coffee English Caramel
- Flavoured Coffee Turkish Honey









41794 Cup, small glass, double-walled, content 0.2 l PU 6/ OC 24/

PEER



40516 Glass

heat resistant glass, content 0.6 l PU 1/



NON-DISCOUNTABLE

KENNY



41549 Drip Bag Holder

stainless steel, fitting for Café Cult Coffee Drip Bags, 10.5 x 5.4 x 6.7 cm

PU 1/

PREMIUM COFFEE

The world's most famous premium coffees united in one box! No doubt, this is where connoisseurs will feel the excitement kicking in. 5 world-famous premium coffees united in this luxury set. Ranging from the famous Indonesian civet coffee and the sumptuous luxury beans from Hawaii to exclusive top-quality beans from Jamaica and the first-class Australian coffee rarity to the authentic mocha coffee from Yemen - this set features an outstanding selection of coffees. An informative product card with interesting details about each of these outstanding varieties accompanies each coffee. The coffee beans are individually packed in a flavour-safe 50 g bag.



Gift box with 5 bags containing 50 g of roasted coffee beans of the following varieties, accompanied by 5 elegant product cards describing the respective coffee variety.

Varieties with 50 g each of:

- Kopi Luwak
- Hawaii Kona Cornwell Estate
- Yemen Mocha Matari
- Skybury
- Jamaica Blue Mountain

The information cards are available in English language.

1843 Coffee World Journey Coffee Gift Box PU 2 Boxes /



COFFEE DISPLAY "GOURMET COFFEE"

15993 Coffee Display "Gourmet Coffee" 3 x 5 boxes of 250 g, whole bean PU 1 Display /

Varieties 5 x 250 g each of:

- Gourmet Coffee, Kenya Kiundi
- Gourmet Coffee, Best of Brazil Fazenda Lagoa
- Gourmet Coffee, Costa Rica Tarrazú

Whole Bean in flavour-protective retail packages with valve.



A JOURNEY THROUGH THE WORLD OF COFFEE

Take a journey through the best coffee cultivation areas of the world and enjoy the finest specialities of these countries. You will receive an information card in the same design as the coffee bag for each cultivation area with detailed information on the origin and plantation of the coffee as well as on its character and taste. The coffees are packed in flavour-protective bags with 70 g of beans each. A beautiful way for coffee lovers to set out and explore this varied world.



Gift box with 5 bags of 70 g roasted coffee beans of the below listed varieties, 5 attractive cards with explanations for each coffee variety included

Varieties with 70 g each of:

- Best of Brazil Fazenda Lagoa
- Costa Rica Volcán Azul Red Honey Process
- Kenya Kiundi
- India Monsooned Malabar
- Papua New Guinea Sigri Estate PB

1813 Coffee World Journey Coffee Gift Box PU 3 Boxes /



COFFEE DISPLAY "HAPPY FLAVOUR"

57034 Coffee display "Happy Flavour"3 x 5 bags of 250 g, ground **PU 1 Display** /

Per display, you will receive 10 cards (DinA 6 format) with flavoured coffee recipes for all varieties included.

Varieties 5 x 250 g each of:

- Flavoured Coffee English Caramel
- Flavoured Coffee Chocolate Orange
- Flavoured Coffee Happy Hazelnut

Ground coffee in flavour-protective retail packages with valve.

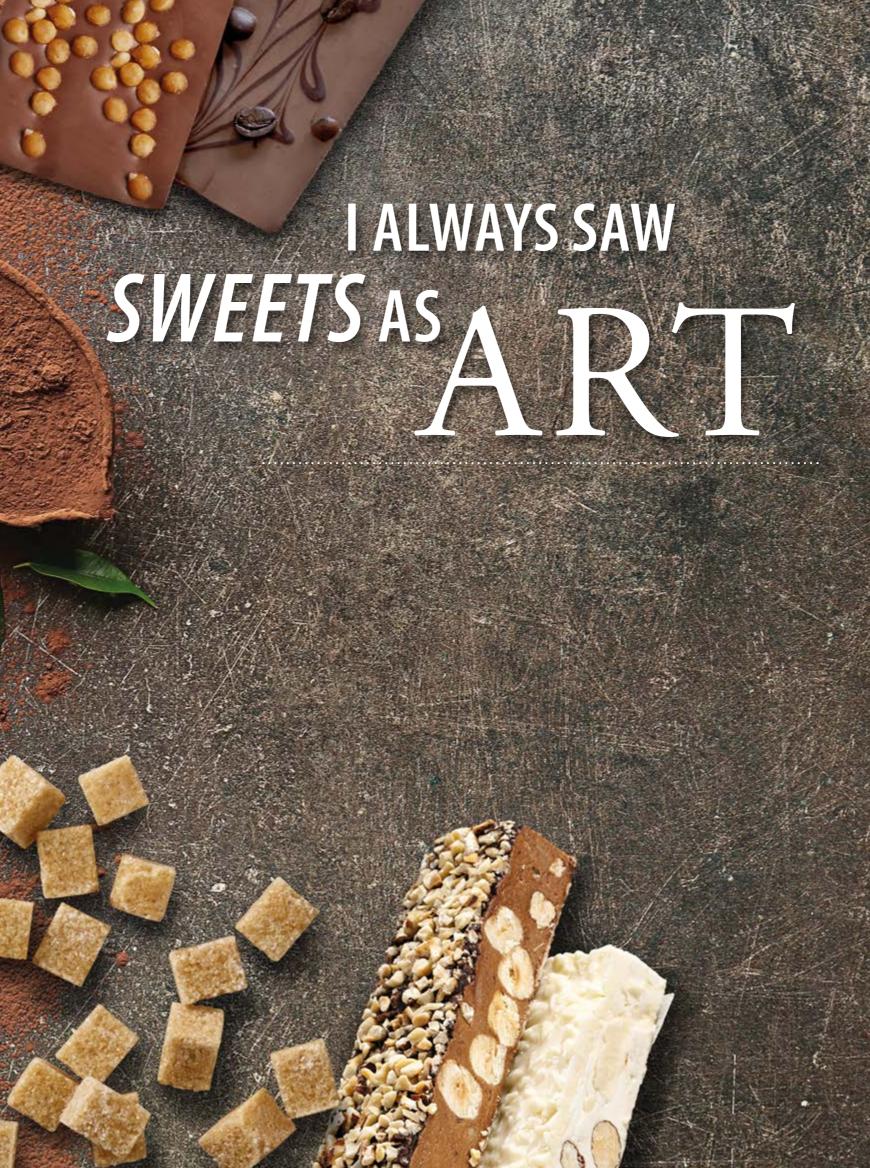




More recipes can be found here: www.dethlefsen-balk.de











D&B SWEETS OF THE WORLD



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D&B CONFISERIE



OUR PHILOSOPHY

No matter whether tea or coffee... both can very well be enjoyed with something sweet. Whether this is directly added to the drink or offered on the side depends on your taste. Everyone will easily be able to find his or her own favourite supplement. Actually, the term supplement is too belittling for this stand-alone product range, which is very independent but reaches perfection in combination with coffee or tea. Of course, the selection of our products is closely linked to the concept of speciality shops. This means that freshness and high quality are of utmost importance, either in bulk units, which are then packed into individual size units before the eyes of the customer, or in pretty single packaged units, which underline the speciality shop quality. The focus hereby is on high quality production and a product philosophy, which remains true to its tradition while bringing forward new developments.

OUR QUALITY

Freshness and quality are at the very heart of the product selection for our assortment. We distance ourselves from industrially produced items, which are in competition with classical supermarket qualities. Our quality aspiration for the tea and coffee assortment is continued throughout this confiserie section. When selecting partners for new products, we make sure that they employ the same concept of quality and freshness. As a consequence, we work mostly with small manufacturers who use only high quality ingredients in their handmade products, following traditional recipes. The passion and the product-specific know-how can not only be seen in the products, but also tasted. This is what convinces us and will ultimately also convince you! We will disclose some of the secret production methods to you on the following pages.



COCOA DE SCRIBORS THE PROPERTY OF THE PROPERT



COCOA FOR SCHOOLS

With three organic Cachet varieties (p. 268), we are not only happy to have delicious chocolate in our assortment, but also to support the producer's great social project. 2010 saw the birth of the "Cocoa for Schools" initiative, which aims at improving the life and working conditions of peasants and their families in Tanzania by facilitating their access to education. We purchase almost 100 % of our cocoa beans from this project. "Cocoa for Schools" supports the construction of schools and classrooms and ensures the purchase of teaching materials. Moreover, this exceptional project involves planting cocoa trees, training farmers in improving the productivity and the purchasing of solar modules, which guarantee a supply of sustainable energy.

SHORTBREAD

Shortbread is a very traditional British biscuit, which often accompanies the traditional 5 o'clock tea. This biscuit is mainly made from butter, sugar, flour and starch. A particular focus is put on the butter, which is especially made for the high quality Shortbread production.

Together with a traditional method of baking, it largely determines the consistency of the finished Shortbread, which differs noticeably from mass-produced ones. We work exclusively with small family businesses that specialise in handmade baked goods based on traditional original recipes.







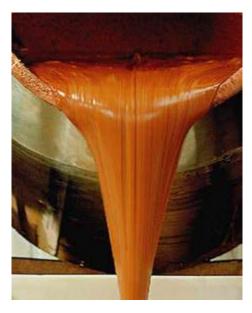
CARAMEL

Skilfull handcraft, a sense for timing and only the best ingredients form the basis of the production of temptingly delicious caramel. Our caramel is defined by only a few select ingredients. An exact proportion of water, sugar and glucose is brought to a temperature of approx. $160 \,^{\circ}$ C in a steam kettle until the desired level of browning is reached, yielding the very typical roast flavour of caramel. A special blend of finest butter and condensed milk is now added and heated again in the kettle.

As soon as the desired texture, level of roasting and flavour composition are reached, the liquid mass of caramel is poured into cold, flat bowls to cool down. The desired texture and special taste experience are gained by slowly drying the caramel in an oven using flavour-protective, low temperatures. After this process is finalised, the caramel is moulded by hand into the desired shape.











FEA BEARS

TEA BEARS

HOT BEVERAGE & CANDY

The Tea Bears with 10% fruit content made of fruit juice concentrate and tea extracts are unique on the international market. These innovative fruit gums quickly dissolve in hot water and create an aromatic, sweet hot beverage. A real treat on cold days or anytime you are looking for something other than coffee.

Of course you can also enjoy the Tea Bears very "traditionally" by eating them!

SWEET GIFT

Our Tea Bears are, of course, the perfect little gift throughout the seasons. Our gift box No. 1855 and the pre-packed bags of the fruit gum bears in our displays (page 240-242) are real eye catchers and will sweeten the day to anyone's taste.





Drink or Eat

Our Tea Bears are uniquely versatile and very popular! To prepare a hot drink, stir 2-3 Tea Bears in a mug of hot water. 19 delicious classic varieties, four vegan and two winter flavours have now made it into our range. Elderberry-Rhubarb, Raspberry-Vanilla, Strawberry and Turkish Apple are perfect for a relaxing day in the garden, on the balcony or as a snack on the go! On warmer days, the fruity and tangy varieties Mango n' friends, Bitter Lemonade and Peach Lemon are wonderfully refreshing. Our varieties Blueberry-Yoghurt, Orange-Grapefruit as well as Piña Colada, Cloud Catcher and Red Fruits were also created with summer in mind. When it gets cooler outside, we look forward to the warmth of the spicy winter bears with the flavours Ginger-Lemon, Fair Almond and Cinnamon-Orange.

We have found four exciting new varieties that perfectly complement our Tea Bear range: Blood Orange, Cranberry Vanilla, Raspberry Woodruff and Coke. The blood orange and cranberry vanilla flavours are particularly fruity and refreshing. Raspberry Woodruff adds a touch of vintage nostalgia. An absolute classic has also been added to our large selection with the Coke flavour.





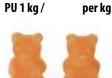


DRINK OR EAT

Pour boiled water over 2 - 3 Tea Bears per glass, watch

them slowly dissolve and enjoy... or simply eat them

OUR TEA BEARS ARE NOT ONLY CUTE AND DELICIOUS, THEY WERE ALSO INSPIRED BY OUR BESTSELLING TEAS.



per kg



INCLUDING PRODUCT LABEL

52089 Piña Colada



52087 Red Fruits



52088 Cloud Catcher

PREPARATION

"raw".



52091 Blueberry-Yoghurt



52080 Blood Orange

52081 Cranberry Vanilla



52092 Orange-Grapefruit



52108 Raspberry Vanilla



52112 Ginger-Lemon



52102 Mango n' Friends



52082 Raspberry-Woodruff



52119 Turkish Apple Tea



52101 Fair Almond



52111 Cinnamon-Orange



52118 Bitter Lemonade





52114 Strawberry



52109 Elderberry-Rhubarb



52107 Peach-Lemon

Our wintry varieties "Mulled Wine" No. 52093 and "Baked Apple" No. 52083 are displayed in our Christmas catalogue.

VEGAN TEA BEARS

New vegan flavours have been added to our popular Tea Bears assortment! We are delighted about our new vegan Tea Bears range in the flavours Mango-Tropical, Strawberry-Raspberry, Blueberry-Vanilla and Orange-Ginger. These bears are slightly smaller than our other Tea Bears, but their flavour is just

Simply pour boiling water over 5-10 bears per cup, wait 8-10 minutes, stir and the sweet and fruity drink is ready. You can of course also simply nibble these bears!

Tea Bears, vegan PU 1 kg/ per kg

INCLUDING PRODUCT LABEL



52060 Mango-Tropical

VEGAN



52061 Strawberry-Raspberry **52062** Blueberry-Vanilla

VEGAN



VEGAN



52063 Orange-Ginger

VEGAN



You will find the matching mugs on page 329



TEA BEARS IN COUNTER DISPLAY

Our popular Tea Bears are also available pre-packed in a decorative display!

52090

Tea Bears Display "Classic"

The 5 classic varieties Ginger Lemon, Raspberry Vanilla, Cinnamon Orange, Elderberry Rhubarb and Peach Lemon are a great selection to choose from and will be a highlight on your counter!

20 bags of 125 g

PU 1/

/bag

BESTSELLER







52096

Tea Bears Display "Summer"

The summery varieties Mango n' Friends, Strawberry, Bitter Lemonade, Turkish Apple Tea and Blueberry-Joghurt are a great selection for the hottest time of the year.

20 bags of 125 g PU 1/

€ /bag





52099

Tea-Bears Display "Winter"

The wintry varieties Baked Apple, Cinnamon Orange, Fair Almond, Mulled Wine and Orange-Grapefruit are a great selection for Autumn and Winter!

20 bags of 125 g

PU 1/

€ /bag

NEW









52098

Tea Bears Display "Special"

The 5 varieties Raspberry-Woodruff, Cranberry Vanilla, Blood Orange, Cloud Catcher and Red Fruits are a great selection to choose from and will be a highlight on your counter!

20 bags of 125 g

PU 1/

€ /bag

NEW





TEA BEAR GIFT BOXES



This Tea Bears Mix Box is ideal as a gift or to try our top-selling flavours Orange-Grapefruit, Fair Almond, Mango n' Friends, Peach-Lemon, Raspberry-Vanilla, Elderberry-Rhubarb, Cinnamon-Orange, Ginger-Lemon, Strawberry and Turkish Apple. The bears are packed in practical sachets of 15 g each. Perfect for when you're thirsty or hungry on the go!





1855 Tea Bears Gift Box "Sweet Bears" containing 3 bags of 125 g Tea Bears Raspberry-Vanilla, Ginger-Lemon and Mango n' Friends with one recipe card and our tea glass "Pat" PU3/



PREPARATION

Pour boiled water over 2 - 3 Tea Bears per glass, watch them slowly dissolve and enjoy... or simply eat them "raw".



SUGAR & CANDY

CANDY STICKS









Did you know that growing a candy stick is a natural procedure? That is why every stick is unique and no two sticks are exactly the same. Every candy stick starts as a liquid sugar syrup, heated up to exactly the right temperature.

In specially designed climate controlled compartments, this sugar syrups crystallises into beautiful amber or white crystals around the wooden stick. The higher the weight on the stick, the longer the crystals need to grow.

After the sticks have reached the correct weight, they are stored in a special drying chambers before they go through to the weight and quality control. Only the sticks that meet all the parameters are hand-packed and shipped out to our customers.

Discounts cannot be granted!

Our sugar varieties are: GLUTEN-FREE



Rock Sugar Sticks individually wrapped, length approx. 14.5 cm, approx. 10 g of sugar 51761 brown 51760 white box of 72 sticks PU 1/

BESTSELLER

Rock Sugar Sticks individually wrapped, approx. 9 cm, approx. 5 g of sugar 53008 brown 53009 white box of 100 sticks PU 1/



Rock Sugar Sticks length approx. 14.5 cm, approx. 10 g of sugar 51230 brown 51150 white box of 72 sticks PU 1/

BESTSELLER



Rock Sugar Sticks length approx. 9 cm, approx. 5 g of sugar 53010 brown 53011 white box of 100 sticks PU 1 /



51762 Rock Sugar Sticks white and brown, length approx. 17 cm, approx. 10 g of sugar 6 sticks per bag PU 24/

VEGAN

Flavoured Rock Sugar Sticks individually wrapped, length approx. 11 cm, approx. 6 g of sugar box of 100 Sticks PU 1/

INDIVIDUALLY PACKED

53849 Mango **53850** Orange **53851** Strawberry **53854** Lemon



53846 Rock Sugar Sticks "Duo" 2-colours length approx. 11 cm, approx. 6 g of sugar 6 sticks per package PU 12/



53006 Sugar Sticks, brown individually wrapped, length approx 17 cm, approx. 6 g brown sugar Box of 100 pieces PU 1/

NEW



53007 Sugar Sticks, white individually wrapped, length approx 17 cm, approx. 6 g white sugar Box of 100 pieces PU 1/

NEW

Bulk Sugar

INCLUDING PRODUCT LABEL VEGAN



51331 "Krustenkandis", rock sugar brown bag of 10 kg PU1/



Rock Sugar "Grümmelkandis" brown, fine bag of 25 kg PU 1/



51356 Rock Sugar "Grümmelkandis" brown, coarse bag of 10 kg PU1/



51357 Kluntinchen-Kandis, rock sugar white bag of 10 kg PU 1/



51336 Rock Sugar "Würfelkandis" brown bag of 10 kg PU1/



51282 "Zuckerlompen" brown 15 kg carton PU 1/

Flavoured Hail Sugar

INCLUDING PRODUCT LABEL VEGAN



54320 Hail Sugar, flavoured Vanilla Cream 1 kg bag PU 1 /



54321 Hail Sugar, flavoured Chocolate Cream in 1 kg bags PU 1 /



54323 Hail Sugar, flavoured Cinnamon in 1 kg bags PU 1 /





54002 Rock Sugar with Vanilla in Jamaica-Rum white, 125 g PU 12/

VEGAN



54001 Rock Sugar in Jamaica-Rum brown, 125 g PU 12/

VEGAN





51122
Bistro Sugar
cane sugar, brown, fine
1.000 paper tubes of 4 g
PU 1 /
VEGAN

Flavoured Rock Sugar

INCLUDING PRODUCT LABEL VEGAN



54385 Rock Sugar, flavoured Vanilla in 1 kg bags PU 1 /



54386 Rock Sugar, flavoured Cream Caramel in 1 kg bags PU 1 /



54387 Rock Sugar, flavoured Cherry in 1 kg bags PU 1 /



54388 Rock Sugar, flavoured Lemon in 1 kg bags PU 1 /



There are still not many people in Europe who appreciate the spiciness of ginger. Even today, ginger is almost a rarity. More and more people are, however, discovering the fantastic combination of ginger and chocolate. High quality raw materials, experience and tradition cannot but result in high art. This is a particular pleasure to be enjoyed by traditionalists and alternatives!

INCLUDING PRODUCT LABEL



VEGAN
53129
Glazed Ginger Pieces
loose, 2 kg per box
PU 2 kg / per kg



VEGAN
53399
Fiji Ginger Pieces
sugared "Hot Ginger"
loose, 1 kg per box
PU 1 kg / per kg



53142
Ginger Pieces with
Dark Chocolate
loose, 2 kg per box
PU 2 kg / per kg



VEGAN
53143
Sugared Ginger
Pieces
loose, 2 kg per box
PU 2 kg / per kg



53140
Ginger Pieces with
Milk Chocolate
loose, 2 kg per box
PU 2 kg / per kg

52381 Ginger Sunflowers

Sweet fruit gum sunflowers with a slighty spicy ginger taste. For all those who like it fruity but not too hot!

PU 3 kg / per kg

INCLUDING PRODUCT LABEL



51849 **Gin Gins Original** spicy sweet candy, original recipe content 42 g PU 24/

VEGAN





51214 **Ginger Candies with Honey and Lemon**

The popular soft ginger candy in a different variety and a must-have for any ginger fan! This spicy candy with honey and a light lemon flavour is wonderfully delicious. Each candy is individually wrapped.

content 50 g PU 12/

VEGAN

NICE TO KNOW

Ginger in honey! This is what all ginger fans have been waiting for! Little pieces of Australia's famously mild ginger, fresh from the Sunshine Coast, have been artfully mixed with creamy honey. Stir it into your tea and enjoy the warm glow. Or do you prefer to start your day with ginger honey on toast? You may use this honey to refine many dishes, for example, in a marinade, in icing, biscuits, yogurt, quark...

This ginger honey is a dream!

Honey ...with Ginger

51611 **Ginger in Honey** Spicy ginger pieces in delicately creamy honey

Jar of 250 g PU 9 /





...with Turmeric





...with Salted Caramel





54210

Honey with Turmeric

An ideal gift for turmeric lovers and for everyone who wants to follow the trend. Sweet honey combined with spicy turmeric. Absolutely harmonious and trendy!

Jar of 250 g PU 6 /

54212

Honey with Salted Caramel

Sweet honey and salted caramel: a perfect match and a real delight!

Jar of 250 g PU 6 /



51811 **Honey Assortment**

9 assorted: Acacia, Tropical Blossoms, Rosemary, Lavender, Thyme, Date, Avocado, Orange Blossom and Oak Forest Honey

Set of 9 glasses of 50 g PU 1/

/ piece

Manuka Honey ...from New Zealand

ENJOY THE FLAVOUR OF NEW ZEALAND'S TEA TREE!

This honey comes from the mountains and valleys of the Wairarapa region of New Zealand! The bushes of the New Zealand Tea Tree, also known as Mānuka in the Māori language, grow on the craggy slopes of the coastal mountains. Honey bees collect nectar from the white flowers, which contains a proportion of the ingredients of the Mānuka shrub as a concentrate. The honey is selected directly from the beekeeper in New Zealand according to strict criteria. The purity of Manuka honey based on pollen count, as well as the absence of harmful substances, is our top priority. The methylglyoxal concentration (MGO) of our Mānuka honey is certified by two independent laboratories in New Zealand and Germany. This involves a dual verification of our Mānuka honey. The quality therefore fulfils our high standards for natural honey, which has been appreciated in many cultures for thousands of years and is now also appreciated here. Experience the typical creamy honey flavour with a fruity and agreeably earthy aftertaste.

52355 **Manuka Honey** MGO 250 from New Zealand glass of 50 g PU 6/











Mango n' Friends Jam

Our top-selling fruit tea blend Mango n' Friends is finally available as a fruit spread! Using our brewed Mango n' Friends fruit tea and sun-ripened fruits such as mangoes, papayas, peaches and pineapples, our small jam factory has landed a real hit. Super fruity and really tasty for breakfast, brunch or simply as a fruity treat between meals!





52010 Jam Mango n´ Friends 135 g PU 12 /

NEW



Orange Marmelade and Jam

from France, 4 assorted: Strawberry, Raspberry, Orange, Cherry

Set of 80 jars of 28 g

PU 1/

€ / piece



Caramel from Brittany



51484
Salted Caramel Candy
in "Camembert Box", small
Height 4.5 cm, Ø 7 cm
content 50 g
PU 48 /

GLUTEN-FREE



51479 Spread "Crème de Salidou" Caramel with salted butter Jar of 100 g PU 14/

GLUTEN-FREE

Caramel from Normandy

Caramel in its prettiest form, not too soft, not too hard, simply perfect! Only the best and freshest milk from Normandy as well as butter, cream and white sugar form the basis for this extraordinary high grade caramel. Ideal to accompany tea, coffee or small presents.



INCLUDING PRODUCT LABEL GLUTEN-FREE



51519
Salty
Caramel Squares
content 2.6 kg, 200 pieces
PU 1 /



53318 Caramel-Vanilla Squares content 2.6 kg, 200 pieces



53559 Caramel-Chocolate Squares content 2.6 kg, 200 pieces PU 1/

Fudge from the Netherlands

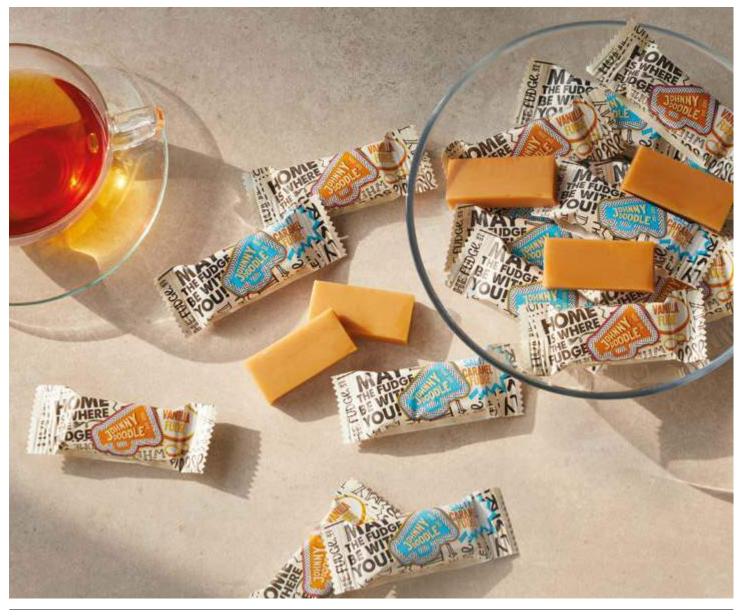
One fine day, founder Johnny had a dream: Everyone should get up in the morning with a smile! So he set up his own factory and has been making delicious chocolates and fudge with passion and joy ever since. These individually wrapped fudge pieces are the ideal companion when you're feeling peckish or as an accompaniment to a good cup of tea or coffee!



Salty Caramel
approx. 18 g per piece
1 kg
PU 1/



Vanilla approx. 18 g per piece 1 kg PU 1/



Vegan Fruits



54222

Fruity Wine Gums "Red Fruits"

Fresh from grandma's garden... Red, juicy fruits without gelatine will delight us all: Vegans and all those among us who simply love sweets!

PU 3 kg/ per kg

INCLUDING PRODUCT LABEL

VEGAN



Raspberry Hearts on Vanilla Foam If you have a sweet tooth you will love these red, fruity,

raspberry flavoured hearts on whipped vanilla foam!

PU 3 kg/ per kg

INCLUDING PRODUCT LABEL



53603

Fruit Juice Bears

Made from sweet fruit juice with vitamin C, simply a must for any gum bear lover! Fruit gum bears in 8 varieties: Peach, Pear, Grapefruit, Tangerine, Strawberry, Raspberry, Wild Berry, Blackcurrant.

PU 3 kg/

per kg

Marshmallow Hearts

53885

Marshmallow Hearts

Marshmallow hearts in pink and white with strawberry flavour are the ideal treat for any occasion!

PU 1 kg/ per kg

INCLUDING PRODUCT LABEL

Example of product labels which you will receive free of charge with your order of loose confiserie items (in your language).



INCLUDING PRODUCT LABEL





SOFT VOUGAT

SOFT NOUGAT

The origin of these traditional sweets lies in the Arabic region, from where they were brought over to Spain and other Mediterranean countries by the Moors. In Italy, soft nougat was already served at a royal wedding in Cremona in 1441. Our Italian Soft Nougat Torrone enjoys such a huge popularity that we have been continuously enlarging the assortment in order to be able to offer the full range of this delicacy which mainly consists of honey, sugar and egg white.

Whether you choose the classic variety with pistachios, almonds or hazelnuts, the fruity sweets with candied citrus fruits or berries, or the creamy temptations with vanilla, chocolate or nougat, everyone will find a favourite!



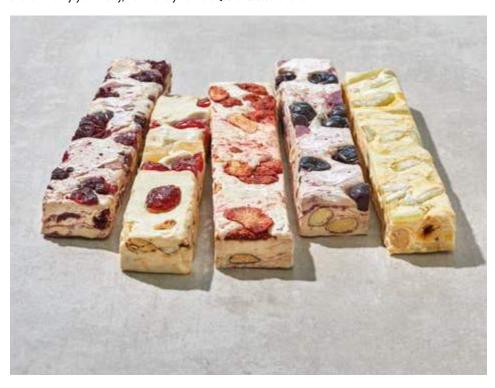


Soft Nougat from Italy

NICE TO KNOW

The company Quaranta represents passion since 1924! Its founder Antonio Quaranta, together with his wife Alzira, dedicated himself to the manual production of Torrone and other traditional Cremonic as well as Bergamasque Sweets such as candy floss, cracknel and cookies. The production was done in a small kitchen on the first floor of their apartment which was located in the heart of the old town of Caravaggio. At the beginning of the 1970s, the production was moved to another factory by Enrico Quaranta, the son of the founder. However, the old memories, the focus on manual production, exclusivity and select ingredients which have been characteristic for Quaranta products, were maintained. The Quaranta family is still today at the head of the company and is now run by the grandchildren of the founder in a modern factory with state-of-the-art production and control systems.

A very fruity Italian soft nougat! 5 different varieties in a display: sour cherry, pineapple, forest berries, strawberry and lemon. Enjoy this fruity, fresh variety from the Quaranta assortment!



Ouaranta Exotic Assortito

Italian soft nougat, 5 assorted: sour cherry, forest fruits, strawberry, pineapple and lemon length approx. 19 cm

25 pieces of 100 g in display



Finally it gets nutty! These three bars with pistachios, almonds and hazelnuts burst with crunchy nuts in soft nougat! This combination is excellent and perfectly fits into the popular and successful assortment of Quaranta.

53825 Quaranta Pistacchio & Co Italian soft nougat, 3-assorted: pistachios, almonds and hazelnuts Length approx. 19 cm 25 pieces of 100 g in display PU 25 /

BESTSELLER GLUTEN-FRE





Chocolate and soft nougat: a very sweet indulgence! This display is all about chocolate with the following flavour varieties: dark chocolate, white chocolate, dark chocolate & orange, rum raisins, hazelnuts and almonds. These bars will quickly enter the hearts of chocolate lovers!



51948

Quaranta Cioccolato Assortito

Italian soft nougat, 5 assorted: dark chocolate, white chocolate, dark & orange, rum raisins and almonds & hazelnuts

Length approx. 19 cm

25 pieces of 100 g in display PU 25 /



A soft nougat with a special taste experience. 5 varieties are united in one counter display: peeled hazelnuts and almonds can be found in the first; a composition of wild berries in the second; tropical fruits add taste to the third; finest amaretti morcels form part of the fourth and the fifth variety is covered in dark chocolate.





53595 Quaranta Passion Assortito

Italian soft nougat, 5 assorted: peeled hazelnuts & brown almonds, wild berries, tropical fruits, amaretti, dark chocolate

Length approx. 19 cm

25 pieces of 100 g in display PU 25 /

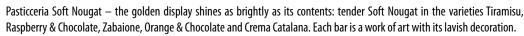
GLUTEN-FRE



51949 Quaranta La Pasticceria

Italian soft nougat, 5 assorted: Tiramisu, Raspberry & Chocolate, Zabaione, Orange & Chocolate and Crema Catalana Length approx. 19 cm

PU 25/





Italian Soft Nougat with peanuts

La Dolce Vita — these bars are something very special! The nougat mass consists of peanuts and is therefore a favourable alternative to the traditional bars with almonds. In terms of taste, these bars can absolutely keep up and the selection with almonds, exotic, dark chocolate, cranberries and amaretti in any case! Not only has Quaranta once again succeeded in creating this mix, the displays are also a work of art. An eyecatcher on every sales counter!



52340 Quaranta La Dolce Vita

Italian soft nougat, 5 assorted: almonds, exotic, dark chocolate, cranberries and amaretti Length approx. 19 cm

25 pieces of 100 g in display PU 25/

GLUTEN-FREE



NICE TO KNOW-

Sogni di Zucchero

The Franzoni family has been producing confectionery specialities since 1955. It all began in small, romantic Italian marketplaces in the Emilia-Romagna region of Lugo. The third generation is now responsible for the business. With innovative solutions, the small family business combines old recipes with modern food expertise, while still maintaining the highest quality standards. Italian craftmanship is represented by different types of honey, sugar, almonds and meringue. These small 12 g pieces in the flavours Tiramisu, Coffee and Amaretti are individually wrapped and ideal as a small treat with a cup of tea or coffee!

52390
Soft Nougat
3 assorted: Tiramisu, Coffee, Amaretti
1 kg (approx. 83 x 12g)
individually wrapped
PU 1 /

INDIVIDUALLY PACKED

Soft Nougat from Italy



Soft Nougat from Belgium

NICE TO KNOW-

For more than half a century, the Carlier family business has been producing a soft nougat of the very highest quality from the finest ingredients. It all started in 1949. Following the example of his father, who had a small pastry shop, Rodolphe Carlier decided to produce nougat in all flavours. The recipes have been preserved until today. The small pastry shop has been transformed into a Belgian production company that enriches the whole world with these sweet delicacies.



53090 Carlier
Belgian soft nougat
4 assorted: Vanilla, Pistachio,
Red Fruits, Exotic
24 pieces of 50 g in display
PU 24 /

GLUTEN-FREE

Montelimar nougat is a well-known name amongst gourmets. Our nougat from Belgium has, however, nothing to be ashamed of, and can boast of having 28 % honey. The cranberry variety is perfect for those who like it a bit more fruity! If you are looking for something really crunchy and nutty, have a go at the nougat with delicious pistachios! And the nougat with chocolate presents us with a sweet delicacy accompanied by a slightly salty nuance.

INDIVIDUALLY PACKED
INCLUDING PRODUCT LABEL
GLUTEN-FREE

53102 Soft, white Nougat with fruity Cranberries individually wrapped, 1 kg bag PU 1/

53091 Soft, dark Nougat with Chocolate and Sea Salt individually wrapped, 1 kg bag PU 1/

53101 Soft, white Nougat Montelimar style individually wrapped, 1 kg bag PU 1/

BESTSELLER





COOKIE

The Classic

Our thinly baked waffles offer an irresistible crunch and are refined with cinnamon and sugar or sweet vanilla. They are the perfect complement for your cozy tea time or with your favourite cup of coffee.

Teatoast content 72 g PU 20 /

53125 "Cinnamon & Sugar" **53126** "Vanilla"







Waffle Cups from Italy

These little chocolate cups are totally versatile! You can serve espresso, dessert variations, ice-cream or liqueur in these small waffle cups and then enjoy the delectable crunch of the chocolate waffle!

52289
Espresso Waffle Cups
with dark chocolate
5 x 10 g
PU 28 /







Handmade from England



NICE TO KNOW

Artisan, artesano, artigianale in any language means, made with skill and care from quality ingredients. This is the policy of Artisan Biscuits, a longstanding family bakery in Ashbourne, England. They have been baking handcrafted pastry for over 70 years. Although the world around us has changed dramatically, everything has remained the same in the Ashbourne bakery. The baking is done today as it has always been done: with high quality, natural ingredients and without additives or preservatives. The biscuits are small works of art. Handmade and irresistible!

"Elegant & English"

Butter Biscuits, content 140 g **PU 6**/

52291 Lemon & Ginger Perfect with a cup of Jasmine tea!

52292 Raspberries & Dark Chocolate Simply delicious with a cup of Assam tea!

52293 Baked Apple & Custard Superlative with your favourite Earl Grey tea!

NICE TO KNOW

Miller's ® Miss American Pie

Let us invite you on a very special gourmet journey. The Strawberry Cheesecake, Key Lime Pie and Boston Cream Pie varieties from Artisan Biscuits bring the whole world into your home. The small biscuits are big on flavour and packed in colourful 75 g bags that simply put you in a good mood!

Miller`s ® Great British Desserts

Our journey takes us to the shores of Great Britain. The Great British Desserts assortment offers traditional British Dessert delicacies. These biscuits also come in a colourful, cheery packaging.





Miller`s ® Miss American Pie Bag of 75 g PU 20 / **52396** Strawberry Cheesecake Cookies **52395** boston cream pie cookies **52397** Key Lime Pie Cookies

Miller`s ® Great British Desserts Bag of 75 g PU 20 / **52022** Cherry & Almond Bakewell Tart **52020** Strawberry & Meringue, Eton Mess **52021** Rhubarb and Custard Crumble

NEW



Organic Biscuits from Italy

We are pleased to be able to offer you especially delicious organic pastry specialities. The small pastry shop Officina Nobili Bontà in the heart of Piedmont produces typical Italian pastry specialities with organically grown ingredients from the region. Excellent ingredients, traditional recipes and Italian craftsmanship are the basis for these specialities.

Officina Nobili Bonta

Organic pastry **PU 10** /

52405 "Biscotin", 180 g

52406 "Baci di Dama Nocciola", 180 g

52407 "Crumiri Dritti", 170 g

HANDMADE

Cantucci from Tuscany

NICE TO KNOW

Almost 100 years ago, Dante Scapigliati opened his small pastry shop in Florence. Today, the third generation of the family still bakes in the small biscuit factory with passion and craftsmanship. Cantuccini are a traditional, geographically protected, almond biscuit from Tuscany. We are proud to be able to offer you very special varieties in a mixed box.

54403 Cantuccini Mix 3 assorted: Lemon & Ginger, Aniseed & Raisins, Cranberry bag à 150 g

PU 12 /





51822 Cookies "Colourful Mix" 6 assorted, individually wrapped 150 pieces in box PU 1/

/ piece

Handmade from Scotland

NICE TO KNOW

The Shortbread House of Edinburgh is a small Scottish family business which creates this famous shortbread by hand and following traditional methods. These special cookies, which are always made freshly to order, belong in the premium range and should not be absent from any speciality shop!

Finest Shortbread 8 Cookies content 170 g PU 12 /

53476 Traditional Recipe **53477** Stem Ginger **53478** Chocolate & Orange

HANDMADE



53045 Traditional Recipe 2 "Fingers to go" 2 cookies, 42 g PU 48 /

HANDMADE



Welcome to the colourful world of the Shortbread House, London. Every year, the Shortbread House creates delightfully colourful, lively packages that perfect and complement the handmade shortbreads. The result is beautiful, colourful and vibrant packaging that perfectly matches the handmade shortbreads. Shortbread House has now won over 90 Great Taste Awards and offers a premium biscuit that is known and loved all over the world.

These beautiful 125 g packages in the varieties "Traditional Recipe" and "Earl Grey" fit perfectly into any tea shop!







Shortbread content 125 g PU 12/

52400 Original recipe **52401** Earl Grey

HANDMADE



NUTS & AVOURY

Mediterranean Speciality



NICE TO KNOW

This story began in Matera in 1976, when the Laurieri brothers Nicola and Francesco opened a small bakery in the centre of Matera, a town known throughout the country for the quality of its bread products (Bread of Matera). Until the early 1990s, the small business was dedicated to the production and retail sale of their products and their supply to other bakeries in the area.

A few years have passed, but the passion for simple and genuine flavours has remained. Laurieri snacks can now be found wherever the culture of good Italian food is appreciated.

52033 Italian Cracker "Scrocchi" al gusto pizza Bag of 175 g PU 15 /

NEW



Nut blends



53366

Breaded Peanuts with Wasabi

Finest peanuts in a shell of wasabi — irresistible. This delicious speciality is crunchy and hot — have a go!

PU 1 kg / per kg

INCLUDING PRODUCT LABEL BESTSELLER

53487

Smokehouse Mix

This blend of peanuts, almonds, macadamia and cashew nuts will delight any lover of nuts. The smokehouse spice makes this blend really special!

PU 1 kg / per kg

INCLUDING PRODUCT LABEL

Muesli Bar from Canada

NICE TO KNOW

Taste of Nature unites the best ingredients from all over the world. These bars are sweetened with agave syrup, are gluten-free, lactosefree, do not contain preservatives, are certified organic and kosher and are vegan. The natural taste of these bars is sensational! In a practical counter display with 16 bars.



53975

Organic Muesli Bars "Brazil Nut"

With crunchy Brazil nuts, sultanas, peanuts, almonds, sunflower seed and pumpkin seeds

Display with 16 pieces of 40 g PU 1 /

€ / piece

GLUTEN-FREE VEGAN



Handmade Tea Chocolate

Chocolate meets tea

Delicate chocolates encounter finest tea. We are particularly proud of these creations made of dark and milk chocolate. These 50 g bars are handmade in a small confiserie and refined with green tea or chai spices. Finest dark chocolate with a cocoa content of 60 % and delicate milk chocolate with a cocoa content of 36 % form the base of these beautiful bars. Each bar is artfully marbled, making it unique.

52465 Tea Chocolate

2 assorted: dark chocolate Matcha (60%) and milk chocolate Chai (36), in a counter display

50 g per bar PU 12 /

HANDMADE





Handmade Chocolate with our

Espresso No. 3

Chocolate meets Coffee

Exquisite chocolates meet our popular espresso, freshly roasted from our own roastery! We are pleased to present our small yet sophisticated range of handmade chocolates: fine milk chocolate (36 %) enriched with our Espresso No. 3 and milk chocolate (36 %) laced with salted caramel pieces. Each bar is unique with its own particular topping!

52467 Handmade Chocolate

2 assorted: whole milk chocolate (36 %) with our Espresso No. 3 and whole milk chocolate (36 %) with salted caramel in a counter display

iii a countei uisp

50 g per bar PU 12 /

HANDMADE

The state of the s

Handmade Chocolate with Lime & Raspberry

Chocolate meets Fruit

Fine chocolate meets lime and raspberry & vanilla. We are expanding our range of handmade chocolates with two particularly fruity varieties that clearly stand out both in terms of aesthetics and taste.

52477 Chocolate bars

2 assorted: Lime cocoa and Raspberry vanilla in counter display

50 g per bar PU 12 /

HANDMADE





Chocolate Bars made by Bovetti

With pure cocoa butter! Without soy lecithin!

NICE TO KNOW

Valter Bovetti comes from a culinary family with its own hotel and finest cuisine based in Piedmont. From childhood he learned to find and process high-quality ingredients. As a young man, he already had the dream of founding his own chocolaterie. In 1994 he moved to France and started up a small production of high quality chocolate products. Valter attaches great importance to the right ingredients. All chocolates are made with pure cocoa butter and without the addition of soy lecithin. The cocoa comes mainly from Ecuador, Ghana and partly from Papua New Guinea. Valter maintains very good contacts with the small plantations, visits them regularly and also supports cultivation and reforestation projects. All other ingredients such as salt from the Guérande or caramel from the Breton island Île de Ré are personally selected and still processed according to traditional methods.

54310

Chocolate Bars Mix

5 assorted: whole milk (38 %) salty caramel, whole milk (38 %) with crystallised rose petals, white chocolate (32 % cocoa butter) with crystallised violets, dark (73 %) with cranberries and dark with candied ginger in a counter display

50 g per bar PU 15 /





Chocolate Bars made by Bovetti – French Chocolate Art

We are proud to be able to offer you this small, charming assortment of French 50 g chocolate bars. Would you prefer your own label? Then please do contact your account manager. We will be glad to help you to design your labels. You have the possibility of presenting your very own chocolate bars. Of course, you are also welcome to choose our standard labels. Either way, you will receive the neutral bars and the printed labels from us. No matter what you decide, these chocolates are of a high quality, the taste is unique and they look simply beautiful!







Label Design

You have three options of choosing labels for the chocolate bars. Either select the standard design with or without your individual logo. Or are you looking for an individual design? Starting from a minimum order quantity of 150, we will design your very own label!

Example Standard Design

Example Standard Design + Your Logo Example Personal Design

CHOCOLATE: CHOCOLATE BARS

(Summer Chocolate Break from May till August)

52040

Laurence chocolate bars, 2-assorted

Caramel sea salt and white chocolate with cookies bars of 100 g

PU 16/



NEW

NICE TO KNOW

The story of Laurence Galerie de Chocolat began in 1922. For three generations, the small Greek family business has been creating, tasting and perfecting the small, wonderful chocolates, pralines and wafer rolls. Come and join us on a journey and experience the ultimate taste sensation. These two 100 g bars make a tasty gift or offer a little luxury for everyday life.





NICE TO KNOW

Monbana, la passion du chocolat! For more than 70 years, the name Monbana has been a synonym for passion for chocolate. These chocolates made by the French chocolatier are reknown for their high quality ingredients and incomparable taste. The attractive display offers a fine selection for all chocolate lovers!

51520

Neapolitains "Coffee Producing Countries Collection"

with this selection of 18 Napolitains of 4 g made from dark chocolate with cocoa splinters you can start your journey to the best coffee producing countries of the world. Each little bar has a unique design.

11 gift boxes with 18 Napolitains per box in a display

PU 2 /

/ piece

NICE TO KNOW

The Cachet Organic Chocolate bars made by the company Kim's Chocolate are made exclusively with cocoa beans from Tanzania. This chocolate delights not only with its flavour and design, but is also involved in the aid project "Cocoa for Schools". We would like to help support the farmers and families in Tanzania. Please read more about this project on page 236.

52296

Organic Dark Chocolate, 72%

VEGAN

VEGAN

with sea salt

bar of 100 g PU 12 /

52297

Organic Milk Chocolate, 40 %

with caramel and sea salt

bar of 100 PU 12 /

52299

Organic Dark Chocolate, 72 %

with almonds

bar of 100 g PU 12 / STA SALT EXTRA CONCURATE

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Tartufi from Italy

The foundation of the company Antica Torroneria Piemontese lies in the most precious product from this northern Italian region: the Piedmontese hazelnut, "Tonda Gentile". A nut, which has made Piedmont famous and lends these products their exceptional flavour.



53880 Tartufo al Cappuccino

White chocolate, hazelnuts and Arabica coffee turn this praline into an exceptional taste experience.

1 kg, approx. 71 pieces of 14 g PU 2 kg/ per kg



53881 Tartufo con **Amaretti**

Truffel praline made of milk chocolate (32 %), almonds, hazelnut cream, additional cocoa powder and many small amaretti pieces.

1 kg, approx. 71 pieces of 14 g PU 2 kg/ per kg



51437 Tartufo Dolce White

Hazelnut cream, cocoa butter, roasted hazelnut pieces and vanilla create a delicious white truffle praline.

1 kg, approx. 71 pieces of 14 g PU 2 kg/ per kg



53882 Tartufo Gianduja

Dark truffle praline made of almost 56 % Gianduja chocolate with Piedmontese hazelnuts. 1 kg, approx. 71 pieces

of 14 g PU 2 kg/ per kg



51438 Tartufo al **Pistacchio**

This praline made of white chocolate impresses with its intense flavour of pistachios and a hint of natural vanilla.

1 kg, approx. 71 pieces of 14 g PU 2 kg/ per kg



51436 Tartufo Dolce Dark

The high proportion of cocoa (52 %) is responsible for the deliciously dark chocolate aroma of this truffle praline.

1 kg, approx. 71 pieces of 14 g

PU 2 kg/ per kg



53872 Tartufo Salted Caramel

White, creamy truffles with caramel pieces and salted, crunchy hazelnut bits.

1 kg, approx. 71 pieces of 14 g per kg PU 2 kg/



53877 Tartufo Extra Dark 53879 Tartufo Dolce

Dark chocolate truffle with Piedmontese hazelnuts and very high cocoa content (52 %) in the chocolate. Strong, bitter and very chocolaty!

1 kg, approx. 71 pieces of 14 g PU 2 kg/ per kg



Stracciatella

The classic truffle with delicious chocolate pieces! 1 kg, approx. 71 pieces

of 14 g PU 2 kg/ per kg



53889 Tartufo Milk and Caramel

Sweet whole milk truffles with caramelised Piedmont Hazelnuts. 1 kg, approx. 71 pieces

of 14 g PU 2 kg/ per kg



53873 Tartufo Panna Cotta

The well loved Italian dessert in a white chocolate truffle, with hazelnut paste, cream and a cocoa coating. Very creamy and particularly seductive!

1 kg, approx. 71 pieces of 14 g PU 2 kg/ per kg

Mini Tartufi from Italy

53883

Tartufini Dolci

This pretty and elegant box contains two Tartufini each of the varieties: dark, extra dark, white, pistachio and amaretto.

10 pieces of 7 g per box PU 14/

GLUTEN-FREE



Chocolate with Matcha and our Espresso No. 3



52385
Chocolate Crunchies in White Chocolate
with 1.5 % Matcha
1 kg (4 bags of 250 g)
PU 1 /



52386
Chocolate Crunchies in Milk Chocolate (36 %) with our Espresso No. 3 (1.7 %)
1 kg (4 bags of 250 g)
PU 1 /

INCLUDING PRODUCT LABEL

Allow yourself to be enthralled by these crispy delicacies too! We already are! Delicious cornflakes in white chocolate with 1.5 % matcha or in milk chocolate (36 %) with 1.7 % espresso invite you to have great crunchy fun! These special treats were developed in a small confiserie just for us and are always produced fresh on demand.

NICE TO KNOW -

The company Dulcioliva is a traditional family business which was founded in 1924 in Piedmont, in northern Italy. The company is now run in its third generation. An exceptional speciality of this family are the chocolate pralines with hazelnuts from Piedmont, the Noccioghiotti Hazelnut Pralines with the flavour varieties: Baci di Borgo, Nocciola and Gianduja.

51941 Noccioghiotti Hazelnut Pralines 3 assorted 1 kg, approx. 20 g per piece PU 1/

€ / piece



INCLUDING PRODUCT LABEL





51883 Milk Chocolate Umbrellas 24 pieces of 35 g in Display PU 1 /

€ / piece

GLUTEN-FREE

With Almonds from Spain

GLUTEN-FREE

NICE TO KNOW- -

The siblings Josep and Núria Miret Cudié are part of a family that has been dedicated to the chocolate tradition for over 70 years. Ever since early childhood, Josep often visited his grandfather in his confectioner's shop, where he nurtured his passion for the production of chocolate. Thanks to this fervour and their attachment to their home, the siblings founded their own company in Barcelona, where they process the famous Marcona Almond, "the Queen among almonds". The almond in itself represents excellent quality and a Spanish origin.



52247 Chocolate Pralines Matcha & Bergamotte

Small rice crispies coated with white chocolate, roasted hazelnuts, Matcha and Sencha tea and a little bergamot aroma...the perfect tea praline!

60 g PU 12 /



52245 Chocolate Almonds Pu Erh & Berries

A successful creation of sweet chocolate, sour berries and strong Pu Erh tea.

60 g PU 12 /



52250 Chocolate Almonds Assam & Spices

These almonds are generously coated with white chocolate, Assam tea, cinnamon, black pepper from Jamaica and nutmeg.

60 g PU 12 /



52251 Chocolate Almonds Pai Mu Tan & Coconut Ginger

Fine almond covered in white chocolate, Chinese Pai Mu Tan, coconut and ginger.

60 g PU 12 /



Fine Chocolates from Greece



52030
Pralines, 1.5 kg
3 assorted: Toffee biscuit, Hazelnut, Dark chocolate approx. 30 g per piece
PU 1 /

NEW

INDIVIDUALLY PACKED

This praline mix from Laurence Galerie de Chocolat couldn't be more exquisite and delicious. With the Toffee Biscuit, Classic Hazelnut and Classic Dark, there is something for every taste. A sweet temptation from Greece!



52031
Pralines, 1.5 kg
2 assorted: Hazelnut and peanut butter
approx. 30 g per piece
PU 1 /

NEW

INDIVIDUALLY PACKED

No cup of tea or coffee should be without this delicate biscuit: Wafer rolls coated with hazelnut cream and dark chocolate and tender biscuit sticks with a peanut butter filling in whole milk chocolate! Simply unbelievably delicious and irresistible!



52032 Pralines with pistachio, 1.5 kg approx. 30 g per piece PU 1 /

NEW

INDIVIDUALLY PACKED

This flavour experience is simply royal! Wafer rolls with a delicate pistachio cream in milk chocolate! We are absolutely thrilled!



CHOCOLATE COATED

INCLUDING PRODUCT LABEL



53360 Snow Coffee Beans with Milk Chocolate

A great combination of finest Arabica beans surrounded by tender milk chocolate and icing sugar. The intriguing sweet taste in combination with the crunchy consistency results in a high class crisp. **PU 1 kg** /



53361 Truffle Almonds with Milk Chocolate

Exquisite almonds surrounded by creamy milk chocolate and cocoa powder.

Typical, nutty almonds complemented by the sweetness of chocolate and the slightly bitter note of cocoa result in a great taste experience

PU 1 kg/



53362 Coconut Almonds with white Chocolate

Finest almonds surrounded by soft white chocolate and coconut shreds. A combination of taste which is absolutely heavenly.

PU 1 kg/



53485 Matcha Almonds

Noble almonds in white chocolate with Matcha tea. This very well turned out combination is perfect for your daily teatime.

PU 1 kg/

BESTSELLER



51796 Freeze-dried Raspberries in Milk Chocolate

The full flavour of juicy, sunripened raspberries coated in finest, delicately melting milk chocolate.

A refreshing delicacy!

PU 1 kg/



51795 Cranberries in White Chocolate

The fruity, slightly tangy superfruit in a summer-fresh chocolate! A perfect combination! **PU 1 kg** /



51792 Freeze-dried Cherries in White Chocolate

A sweet temptation from the orchard — you will feel like you're in paradise! **PU 1 kg** /



51755 Freeze-dried Strawberries in white Chocolate

A slightly tangy taste explosion of berries ... simply delicious! **PU 1 kg** /



Figs in Dark Chocolate

The sweetness of the figs is intensified by the noble dark chocolate. A must have for all fig fans! A great vegan, gluten-free product! **PU 1 kg** /

GLUTEN-FREE VEGAN

INCLUDING PRODUCT LABEL

In 2001, Jean-Claude and Katharina

opened their chocolate shop in Gothenburg. 10 years later, they decided to take their business a step further.

(Summer Chocolate Break from May till August)

Pralines from Belgium

These Belgian Truffle Pralines from the company Hamlet are of confectionary quality and unbelievably smooth and melting. The texture is light and fluffy. Simply heavenly!

53303 **Truffle Pralines** with a Cream Filling 175 g

PU 12/

53302 **Truffle Pralines** with a Cocoa Filling 175 g PU 12/



Pralines from Sweden

They began to produce their own truffel pralines. Today, "La Praline Gothenburg" has become a leading enterprise in the world of chocolates. Their aim to produce high quality pralines in a stylish packaging was rapidly reached. We are very proud of our selection from "La Praline Scandinavia", a particularly likeable family-run company from Swe-Truffle Pralines "La Praline" 200 g PU 12/

52275 Salted Caramel **52276** Sea Salt

52278 Blueberry

53594 **Coffee Beans**

coated with finest dark chocolate,





NICE TO KNOW

Since 1989, Café-Tasse has been known as one of the worldwide most popular and successful small Belgian manufacturers of chocolate specialities. With their large array of products, the chocolatiers succeed time and again in creating new and innovative products. Since having changed back to being family-run again in 2009, a wind of change has blown in the company Café-Tasse and their small manufactory close to Brussels.

The colours as well as the characteristic "craft paper look" of the packaging and designs are pretty eyecatchers.

Café-Tasse chocolate specialities are renown for their high quality, carefully selected ingredients, their eye for detail and the incomparable taste. Every single chocolate is produced with care and unites traditional craftsmanship with passion for chocolate.

The selection of varieties and flavours is manifold, offering something for everyones' taste.

53972

Counter Display with approx. 166 Mini-Chocolates of 9 g

Each mini-bar is an individually wrapped delicacy.

Mix of 14 Varieties: dark 60 %, extra dark 77 %, milk coffee 38 %, milk & crispy 38 %, milk & nougat 38 %, dark & Earl Grey Tea 60 %, dark & mint 60 %, dark & orange 60 %, dark & raspberry 60 %, dark & fleur de sel 60 %, milk & hazelnuts 38 %, milk & salted caramel 38 %, milk & coconut 38 %, white coffee, white chocolate with 2.5 % Matcha Tea

ASSORTIS

1.5 kg per display PU 1 /

€ / piece



The Café-Tasse Family Bars have all the characteristics of a Premium line. An assortment of extraordinary flavours, like elegant Matcha and Earl Grey with incomparable flavours. Each bar is a work of art.

53711

White Chocolate with 1.8 % Matcha Tea

An innovative "green" variety made from white Belgian chocolate and exclusive Asian Matcha, finely ground tea.

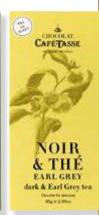
Bar of 85 g PU 12 /

51870 Dark Chocolate with Earl Grey Tea

Dark Belgian chocolate with a cocoa content of 54 % refined with aromatic Earl Grey tea extracts.

Bar of 85 g PU 12 /









Napolitains

4291

Napolitains

6 assorted: dark coffee (60 %), dark (60 %), whole milk coffee (35 %), whole milk (35 %), extra dark (77 %) and whole milk caramel (35 %)

240 napolitains of 5 g, bulk bag PU 1/

€ / piece



53973

Wooden Display with 72 Chocolate Bars

9 assorted: dark passion fruits (60 %), milk caramel (38 %), milk pistachio (38 %), dark (77 %) with cacao nibs, milk praline crispy (38 %), dark orange (60 %), milk nougat (38 %), white chocolate with lemon and dark praline with raspberry (60 %)

72 bars of 45 g PU 1 /

€ / piece





Drinking Chocolate

54019 Café-Tasse Drinking Chocolate Cocoa pure

cocoa content 40 % in serving-size bags of 20 g

PU 20 /

VEGAN

53226

Drinking Chocolate

6 taste varieties: caramel, cinnamon, orange, vanilla, hazelnut, intense, cocoa content 32 %, in an attractive packaging

12 serving-size bags of 20 g per gift bag

PU 20 /

E / piece

VEGAN



Drinking Chocolate by Monbana

NICE TO KNOW

Since 1934, Monbana has been making life sweeter for all chocolate lovers and keeps surprising us with new ideas, unique flavour compositions and especially with its high quality chocolate. These chocolate powders will seduce all lovers of hot and cold chocolate drinks. Whether beautifully decorated on the breakfast table, or enjoyed in the afternoon with a muffin . . . it is a passion which simply cannot be ignored!



51517

Drinking Chocolate "Trésor"

A speciality — a thick drinking chocolate (33 %), with a full-bodied, intense taste.

tin of 250 g PU 6 /

VEGAN

VEGAIL

52359
Drinking Chocolate "Trésor"
serving-size bag of 20 g
PU 100 /

VEGAN









white drinking chocolate - sweet and creamy in the cup!

tin of 250 g

PU 6/





53539
Cocoa Powder
"Cacao pur"
100 % cocoa content, slightly fat reduced
tin of 150 g
PU 6 /

GLUTEN-FREE

Drinking Chocolate, flavoured with a cocoa content of 33 % tin of 250 g PU 6 /

VEGAN

53535 Vanilla **53709** Orange **51982** Hazelnut





Drinking Chocolate by Sweet Cult

Discover our exciting selection of drinking chocolates! In addition to cocoa and drinking chocolate powder in organic quality, we also offer a colourful range of drinking balls, drinking chocolates with wooden spoons, drinking chocolates and chocolate marshmallow balls. The cocoa beans for our cocoa and drinking chocolate powder originally come from Peru and the Dominican Republic. We are particularly proud to offer you cocoa in environmentally friendly cardboard cans. Whether in hot or cold milk: cocoa is delicious at any time of year!

Organic Drinking Chocolates







52431

Drinking Chocolate, 42 %
organic, with cane sugar
250 g
PU 6 /
VE

52432

Drinking Chocolate "Chai", 42 %

organic, with cane sugar and Chai spices
250 g

PU 6 /

VEGAN

52430
Cocoa Powder, 100 %
organic
175 g
PU 6 / VEGAN



Drinking Chocolate by Sweet Cult

This year's new additions are our drinking pralines and marshmallow balls. The already melting drinking pralines can be wonderfully dissolved in hot milk or eaten straight away both are a unique treat. Our marshmallow balls made from Belgian chocolate also dissolve into a wonderful hot chocolate and guarantee magical moments. We are delighted that our drinking chocolates on wooden spoons were so popular last year: they are particularly practical, can be stirred into hot milk and enjoyed in just a few seconds. This year, we have therefore added two new flavours to our range and put them together for you in an attractive display.



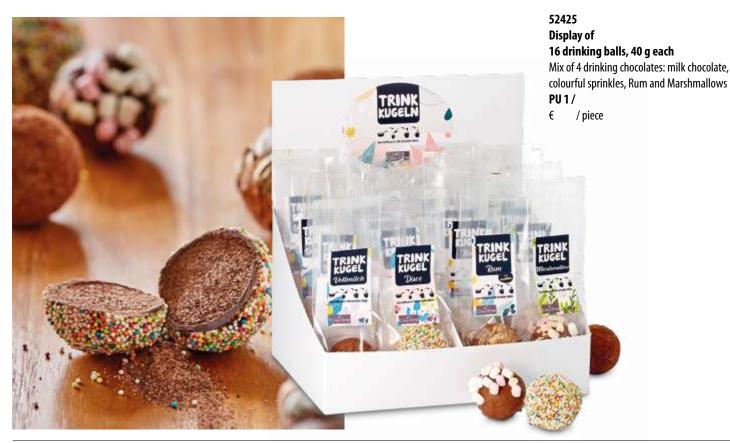


52015 Drinking pralines in a counter display, 3 varieties:Whole Milk-Caramel, Dark, White Chocolate with Strawberry Cream **100 q**

PU 9 bags in display / per bag

NEW







52435

Marshmallow balls, 45 g each

3 varieties: dark, whole milk and white chocolate Belgian chocolate, mini marshmallows, hot milk and a little bit of magic are the ingredients for a wonderful drinking chocolate. You will be enchanted by these exciting balls from Belgium!

PU 24 gift boxes / per box

NEW





52388 Drinking chocolate with spoon

Mix of 5 varieties with 4 sticks each: Dark Chocolate, Vanilla, Cappuccino, Chai Latte and Golden Milk flavour **45 g each, in a display PU 1**/

NEW



52373 Drinking chocolate with spoon"Chai Latte", 45 g **PU 12**/



52374

Drinking chocolate with spoon
"Cappuccino", 45 g
PU 12 /



52375 Drinking chocolate with spoon"Dark", vegan, 45 g **PU 12** /

VEGAN



52389 Drinking chocolate with spoon"Golden Milk flavour", 45 g **PU 12**/

NEW



52387 Drinking chocolate with spoon"Vanilla", 45 g **PU 12** /

NEW

Chai

In many countries Chai is simply the term for tea. In Europe, one usually thinks of the Indian spiced tea which is traditionally prepared with milk and spices. The unique composition of Chai results in a tantalising taste experience. The base of the one & only Chai creations is black and green tea, which receives its very special, spicy, fiery flavour due to the addition of spices which remind of the colourful world of India. Let yourself be bewitched by its traditionally royal scent and the full flavour of its spices!





one & only Chai powder

GLUTEN-FREE

53707 Spiced Chai

conveys the traditional Indian way of life thanks to the aromatic fullness of the spices. The black tea balances the characteristics of the spices.

250 g PU 6 /

52186 Matcha Latte

bewitches you with a fine Matcha nuance. The jade-green powder comes from carefully selected green tea leaves and ensures a refreshingly tart aroma.

270 g PU 6 /

53708 Vanilla Spice

delights with the sweet spiciness of aniseed, cinnamon and fennel, rounded off by a fine vanilla flavour. The interplay of flavours creates a rich, creamy composition with a fascinating spiciness.

250 g PU 6/

52188

One & Only Superfood Latte

is a vegan drink powder with beetroot, natural cinnamon flavouring and the finest spices to make a delicious pink latte drink.

270 g PU 6 /

NEW VEGAN

VEGAN

VEGAN

In cooperation with the Danish, long-established company Østerlandsk, we are delighted to present to you two Chai varieties: try out the mild spiciness of the creamy Vanilla Chai, hot or cold, or dare to taste the Spiced Chai which comes along with a hot, spicy ginger flavour. Enjoy these traditional specialities prepared either with regular whole milk or your choice of milk alternatives and let yourself be bewitched by their wonderfully aromatic body.

52185 Chai Vanilla & Spiced Chai

2 assorted tin of 400 g PU 6 /

GLUTEN-FREE VEGAN

Chai from Denmark











Drinking Chocolate
A somewhat different drinking chocola-

A somewhat different drinking chocolate! Simply break off a piece and stir into hot milk. There is lots of fun in it!

53912 Stone-ground, flavoured Drinking Chocolate

3 assorted: cinnamon, vanilla, chilli & pepper bar of 200 g, in display

PU 18/

VEGAN



Hot Chocolate in not time at all!

NICE TO KNOW

Choc-o-lait is more than just a chocolate cube made of pure Belgian chocolate! These trendy chocolate sticks will delight you thanks to their easy handling and delicious taste! For years we have been enthusiastic about the chocolate on the stick. At Choc-o-lait, the brand has now been renamed MoMe. This stands for "Moments for Me" and inspiring innovations behind the original hot chocolate on a stick. The sticks are still simply stirred into hot milk. Beneath the chocolate coating there is a creamy ganache. This allows the cube to melt quickly and gently in hot milk. A unique experience for the senses!



51500 ration for any counter! Very practical

Offer a large selection even if you have

limited space! This display is a deco-

to grab one on the go and to refill it, thanks to the included refill pack with

6 sticks each of the 8 varieties!

Choc-o-lait Display Mix of 8 varieties with 6 sticks each: milk chocolate, dark chocolate, vanilla, coconut, speculoos, hazelnut, caramel, cointreau and refill package

PU 1/

/ stick

Choc-o-lait Single Sticks 24 sticks of 33 g in display PU 1/

/ stick

54020 Milk 54021 Dark

54030 Chai PU 1/

/ stick 54031 Matcha

PU 1/ / stick









Spoon by Choc-o-lait Chocolate on a spoon 60 spoons of 33 g in a display / spoon

51447 Milk 51448 Dark

PU 1/



A LOT OF HARD WORK IS HIDDEN BEHIND NICE THINGS





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D&B ACCESSORIES OF THE WORLD

PORCELAIN, CERAMICS, BONE CHINA

PRODUCTION

We invest a lot of time in selecting suitable production facilities to manufacture high-quality and innovative items. This is because high quality is particularly important to us. As an experienced supplier with many years of expertise and trusted partners for our specialised trade, we know that the basis for success lies in the processing of our products. The product concept is also a key factor, which is why we also focus particularly on the development of our products. By creating our own forms and specially designed decors, our products stand out from mass-produced goods aesthetically and qualitatively, resulting in a particularly exclusive and varied range. Our mugs, teapots and tea-for-one sets are primarily made from porcelain, ceramic, fine bone china and new bone china. Porcelain has its origins in China and was first mentioned during the Tang Dynasty (618-906 AD). Porcelain was further developed from stoneware. In contrast to stoneware, porcelain requires very high firing temperatures



(from 1200 °C), which is why porcelain was invented quite late, as high firing temperatures were difficult to achieve with primitive means. The Chinese master potters were the first to achieve this. New Bone China is another variant of porcelain and is similar to Fine Bone China in terms of structure



and texture. The difference here is that Fine Bone China is characterised by a high proportion of bovine bone ash. This gives the product an elegant, cream-coloured, delicately translucent sheen and is very light. New Bone China generally does not contain any animal components, and is thus considered a vegan alternative.

CHA CULT

At Dethlefsen & Balk, you will find high-quality teas and coffees as well as exclusive confectionery and an extensive range of accessories.

Our **ChaCult**® brand, which adorns our products on many packages and as a base brand, has become both a guarantee of success and a seal of quality. We are proud that **ChaCult**® has become so popular in the retail trade. Only those items that impress with the best quality and exceptional design

bear the **ChaCult**® logo. In the porcelain, ceramics and bone china product range in particular, many items are available in an attractive **ChaCult**® gift box. Whether for our popular herb tea cups, teamugs or tea-for-one sets, the **ChaCult**® gift box emphasises the special character of our unique **ChaCult**® products as attractive sales packaging. The respective packaging design is lovingly adapted to the look of the corresponding product. This makes our **ChaCult**® products an eye-catcher in your shop and gives them an exclusive touch.



DECORATION INSPIRATION

A successful presentation of goods contributes significantly to sales success. And the more creative the idea, the greater the unique advantage over the competition. In the example shown below, our **ChaCult**® decorators were inspired by selected **ChaCult**® articles and translated the highly successful 'nature' theme from the product decor into a wall decor. The vintage pallet immediately conveys an association with the forest and unspoilt landscape through the use of wood and radiates warmth and atmosphere through the organic material. The plants refer directly to the product and make the decoration lively and interesting. The result is an organic connection between the product and its surroundings that creates a positive feeling and at the same time embeds the product in a natural, harmonious environment that exudes radiance. The customer also gets an idea of which living environment an item fits into or which lifestyle trend is being addressed. Depending on your shop's target group, the 'product to setting' decoration concept can also be applied to popular trends such as industrial chic, bohemian style or scandic living, for example, by using scaffolding components, macramé curtains or birch trunks to set the scene for matching products.





Would you like to learn more about the production of our accessories? You can find an extensive series of pictures on our website. Simply scan the QR code on the left





80404 Cup

stoneware with reactive glaze, 2 assorted, content 0.15 l

PU 4/

OC 64/





80403 Espresso Cup

stoneware with reactive glaze, 2 assorted, content 0.05 l

PU 4/

OC 96/

NEW NEW

The reactive glaze is creating an unique colour gradient.



35273 Espresso Cup

stoneware, with saucer, 3 assorted, content 0.07 $\mbox{\sc l}$

PU 6/

OC 48/





35272 Mug

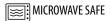
stoneware, 3 assorted, content 0.3 l

PU 6/

OC 36/











GANESHA



30250 Tea Tasting Set

porcelain, 3 piece set, content cup 0.15 l, content bowl 0.2 l

PU 4/ OC 24/







IVA



33014 Herb Tea Cup

New Bone China, matt with metallic effect, 3 piece set with stainless steel strainer, in attractive gift box, content 0.4 l

PU 4/

OC 24/





33015 Mug

effect, content 0.35 I

PU 4/

OC 24/



71112 Tin, 100 g

New Bone China, matt with metallic tinplate, square, slip lid, matt, embossed, 7.3 x 7.3 x 10 cm

PU 12/

OC 144/

The matching tin series is displayed on page 367.

33397 Teamug Herb Tea Cup

New Bona China, matt with metallic effect, 3 piece set with lid and stainless steel strainer, each in individual gift box, content 0.4 l

OC 24/

PU 4/







33050 Mug

New Bone China, matt, with relief and gold decoration, 2 assorted, content 0.3 I

PU 6/

OC 36/











stoneware, 2 assorted, content 0.35 l

PU 6/

OC 36/









MAARJA



31782 Mug

New Bone China with matt surface, 2 assorted, content 0.35 l

PU 6/ OC 36/









CARLIE



80352 Mug

stoneware, 2 assorted, content 0.25 l

PU 4/

OC 32/



TEATS A MUG



KINGSTON



31717 Mug

earthenware, 2 assorted, content 0.27 l

PU6/

| 0C 24 /







32269 Mug

stoneware, 2 assorted, content 0.4 l

PU 6/

OC 24/







COFFEE







New Bone China, matt, 3 piece set with bamboo lid and stainless steel strainer, each in individual gift box, 2 assorted, content 0.4 l

PU 4/ OC 24/





*Lid excluded.



MILEA

You can find more items of this series on pages 312 and 369.

33393 Teamug Herb Tea Cup

New Bone China, matt, 3 piece set with lid and stainless steel strainer, each in individual gift box, content 0.4 l OC 24/

PU 4/







33396 Teamug Herb Tea Cup

NAVA

New Bone China, matt with gold decoration and foot in cement optic, 3 piece set with lid and stainless steel strainer, each in individual gift box, 2 assorted, content 0.4 I PU 4/ **| 0C 24/**









porcelain with metallic effect, 3 piece set with lid and stainless steel strainer, each in individual gift box, 2 assorted, content 0.4 l PU 4/ OC 24/



33350 Teamug Herb Tea Cup

New Bone China, matt, 3 piece set with lid and stainless steel strainer, each in individual gift box, content 0.4 l PU 4/ OC 24/

You can find more items from this series on pages 317 and 370.



33394 Teamug Herb Tea Cup

New Bone China with raised effect, 3 piece set with lid and stainless steel strainer, each in individual gift box, 2 assorted, content 0.4 l

PU 4/ OC 24/







New Bone China, matt, 3 piece set with lid and stainless steel strainer, each in individual gift box, content 0.4 l

PU 4/ OC 24/





33392 Teamug Herb Tea Cup

 $New \ Bone \ China, matt, \ 3 \ piece \ set \ with \ lid \ and \ stainless \ steel \ strainer, each \ in \ individual \ gift \ box, \ 2 \ assorted, \ content \ 0.4 \ log \ log \ box \$ PU 4/ OC 24/







The matching tin series you will

find on page 365.



New Bone China with relief, 3 piece set with lid and stainless steel strainer, each in individual gift box, 2 assorted, content 0.4 l

PU 4/







33382 Teamug Herb Tea Cup

New Bone China with relief, 3 piece set with lid and stainless steel strainer, each in individual gift box, 2 assorted, content 0.41 PU 4/ OC 24/



33383 Teamug Herb Tea Cup

New Bone China with reactive glaze, 3 piece set with lid and stainless steel strainer, each in individual gift box, 2 assorted, content 0.4 l

PU 4/ OC 24/





The reactive glaze is creating an unique colour gradient.





New Bone China, matt, 3 piece set with lid and stainless steel strainer, each in individual gift box, content 0.4 l

PU 4/ 00 24/





33391 Teamug Herb Tea Cup

New Bone China with reactive glaze, 3 piece set with lid and stainless steel strainer, each in individual gift box, 2 assorted, content 0.4 l

PU 4/ OC 24/











You can find more items of this series on

pages 317 and 366.



porcelain with golden handle, 3 piece set with lid and stainless steel strainer, each in individual gift box, 2 assorted, content 0.4 l PU 4/ OC 24/



33385 Teamug Herb Tea Cup

porcelain with gold decoration, 3 piece set with lid and stainless steel strainer, each in individual gift box, 2 assorted, content 0.4 l PU 4/ OC 24/



33380 Teamug Herb Tea Cup

New Bone China, matt with foot in cement optic, 3 piece set with lid and stainless steel strainer, each in individual gift box, 2 assorted, content 0.4 l PU 4/ OC 24/







DODO



33388 Teamug Herb Tea Cup

porcelain, 3 piece set with lid and stainless steel strainer, each in individual gift box, content 0.4 l

PU 4/ OC 24/





You can find more items of this series on page 341.



IVA



33397 Teamug Herb Tea Cup

New Bona China, matt with metallic effect, 3 piece set with lid and stainless steel strainer, each in individual gift box, content 0.4 l

PU 4/ OC 24/



You can find more items of this series on pages 288 and 367.

teamug

The teamug combines exclusive, modern design with well thought-out functionality, making the tea drinking experience a pleasure with all your senses! The high-quality mug lies particularly comfortably in the hand thanks to the shapely handle and, thanks to its large capacity, allows tea to be enjoyed without frequent after-brewing. The stainless steel sieve is finely lasered and therefore has a filigree perforation, perfect for ideal aroma development. Enjoy your favorite tea with teamug - the special cup with great attention to detail.



TO-GO LID

31713 To-Go Lid plastic, suitable for all Teamugs.

PU 1/ OC 100/



teamue

DISPLAY TEAMUG

93556 Display "Teamug"

beech, grey-painted, 40 x 23 x 8 cm, for 6 teamugs incl. gift boxes (Display without teamug herb tea cups)











80405 Teapot

petrol, stoneware, matt with relief, content 0.85 l

PU 1/

OC 12/







80406 Mug

petrol, stoneware, matt with relief, content 0.3 l

PU 6/

OC 36/







80407 Teapot

dusky pink, stoneware, matt with relief, content 0.85 l

PU 1/





80408 Mug

dusky pink, stoneware, matt with relief, content 0.3 l

PU 6/

OC 36/

Cha







Our stainless steel strainer N° 41584 fits these teapots.



71114 Tin, 100 g

tinplate, square, slip lid, matt, 2 assorted, 7.3 x 7.3 x 10 cm

PU 12/ **| 0C 144 /**

33019 Herb Tea Cup

stoneware, 3 piece set with stainless steel strainer, 2 assorted, content 0.35 l

PU 4/

| 0C 24 /



You can find the entire tin series on page 373.



stoneware, 2 assorted, content 0.4 l

PU 6/

| 0C 36 /







32198 Mug

stoneware, 3 assorted, content 0.25 l

PU 6/

OC 36/





33312 Mug

stoneware with relief, 2 assorted, content 0.5 l

PU 6/

OC 24/











31215 Cup

New Bone China, with silver decoration, 2 assorted, content 0.2 l

PU 6/

OC 36/

31214 Teapot

New Bone China, with stainless steel strainer and acacia wooden lid, content 1.4 l

PU 1/

006/













stoneware, 2 assorted, content 0.3 l

PU 4/

| 0C 24 /





ALINE

32287 Mug

earthenware with relief, 2 assorted, content 0.3 l







JANNIKE



33308 Mug

stoneware with metallic application, 2 assorted, content 0.35 l

PU 6/

| 0C 36 /









DARIO



33311 Mug

stoneware, 2 assorted, content 0.3 l

PU 6/ OC 36/









80428 Mug

stoneware, 2 assorted, content 0.3 l

PU 4/

OC 32/





80427 Teapot

stoneware, content 0.75 ${\sf I}$

PU 1/







earthenware with relief, 2 assorted, content 0.5 l

PU 6/

OC 24/





80372 Mug

stoneware, matt, with relief, content 0.3 l

PU 6/ OC 36/

80371 Teapot

stoneware, matt, with relief, content 0.9 l

PU1/ OC 12/

METALLIC DECORATION





33297 Herb Tea Cup

New Bone China with metallic decoration, 3 piece set with stainless steel strainer in golden colour, content 0.4 l

PU 4/

NEW

OC 24/



tinplate, round, slip lid, matt, 2 assorted, H 13 cm, Ø 8.6 cm

PU 12/ OC 72/

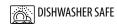


31208 Tea Set

porcelain, 6 piece set, teapot with strainer and 4 cups on bamboo tray, 30.5 x 23 cm, content of pot 0.9 l, content of cup 0.175 l

PU1/ OC 4/













Eha

31509 Herb Tea Cup

SAARA

black, porcelain, 3 piece set with stainless steel strainer, content 0.35 l

PU 1/

| 0C 36 /





lime, porcelain, 3 piece set with stainless steel strainer, content 0.35 l

| 0C 36 / PU 1/



31508 Herb Tea Cup

white, porcelain, 3 piece set with stainless steel strainer, content 0.35 l

PU 1/ OC 36/



31424 Herb Tea Cup

red, porcelain, 3 piece set with stainless steel strainer, content 0.35 l

PU 1/ OC 36/



31762 Herb Tea Cup

grey, porcelain, 3 piece set with stainless steel strainer, content 0.35 l

PU 1/ OC 36/







SAARA

31663 Teapot

black, porcelain, with stainless steel strainer and lid, content 0.9 l

PU 1/

OC 12/





grey, porcelain, with stainless steel strainer and lid, content 0.9 l

OC 12/

PU 1/





white, porcelain, with stainless steel strainer and lid, content 0.9 l

PU 1/

OC 12/





31661 Teapot

lime, porcelain, with stainless steel strainer and lid, content 0.9 l

PU 1/







31664 Teapot

red, porcelain, with stainless steel strainer and lid, content 0.9 l

PU 1/

OC 12/

Chat







black, porcelain, with stainless steel strainer and lid, content 0.5 l

PU 1/

| 0C 18/





31422 Teapot

lime, porcelain, with stainless steel strainer and lid, content 0.5 l

PU1/

OC 18/



31506 Teapot

white, porcelain, with stainless steel strainer and lid, content 0.5 l

PU 1/



31760 Teapot

grey, porcelain, with stainless steel strainer and lid, content 0.5 l

PU 1/



31423 Teapot

red, porcelain, with stainless steel strainer and lid, content 0.5 l

PU 1/

OC 18/

Ehat

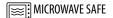








OC 18/



| 0C 18 /



SAARA

31212 Herb Tea Cup

sky blue, porcelain, matt, 3 piece set with stainless steel strainer, content 0.35 l

PU 1/ OC 36/

31209 Herb Tea Cup

berry red, porcelain, matt, 3 piece set with stainless steel strainer, content 0.35 l PU 1/ OC 36/

31210 Herb Tea Cup

petrol, porcelain, matt, 3 piece set with stainless steel strainer, content 0.35 l PU 1/ OC 36/

31211 Herb Tea Cup

grey, porcelain, matt, 3 piece set with stainless steel strainer, content 0.35 l

Euit

PU 1/ OC 36/



SAARA

31262 Teapot petrol, porcelain, matt, with stainless steel strainer and lid, content 0.9 l

PU 1/

| 0C 12 /

31261 Teapot

berry red, porcelain, matt, with stainless steel strainer and lid, content 0.9 l

PU 1/

OC 12/

31263 Teapot

grey, porcelain, matt, with stainless steel strainer and lid, content 0.9 l

PU 1/

OC 12/

31264 Teapot

sky blue, porcelain, matt, with stainless steel strainer and lid, content 0.9 l

PU 1/ OC 12/



31828 Teapot

pink, porcelain, matt, with stainless steel strainer and lid, content 0.5 l

PU 1/

OC 18/

31824 Herb Tea Cup

pink, porcelain, matt, 3 piece set with stainless steel strainer, content 0.35 l

PU 1/

OC 36/

31827 Teapot

blue, porcelain, matt, with stainless steel strainer and lid, content 0.5 l

PU 1/

OC 18/

31823 Herb Tea Cup

blue, porcelain, matt, 3 piece set with stainless steel strainer, content $0.35\,\mathrm{I}$

PU 1/

OC 36/



Cha



SAARA

30378 Herb Tea Cup

turquoise, porcelain, 3 piece set with stainless steel strainer, content 0.35 l

PU 1/

OC 36/



turquoise, porcelain, with stainless steel strainer and lid, content 0.5 l

| 0C 18 /

PU 1/

30377 Teapot

apricot, porcelain, with stainless steel strainer and lid, content 0.5 l

OC 18/

PU 1/

30379 Herb Tea Cup

apricot, porcelain, 3 piece set with stainless steel strainer, content 0.35 l

PU 1/ | OC 36/





33018 Tea-for-one Set

rose, stoneware, matt, with stainless steel strainer and lid, content of pot 0.45 I content of cup 0.3 I

PU 1/

OC 12/



33017 Tea-for-one Set

blue, stoneware, matt, with stainless steel strainer and lid, content of pot 0.45 I, content of cup 0.3 I

PU 1/

OC 12/









33013 Mug

stoneware, matt, 3 assorted, content 0.35 l

PU 6/

OC 24/





80395 Mug

stoneware with gold decoration and relief, 2 assorted, content 0.25 l

PU 4/ | OC 48/







Cha





31835 Teapot

black, stoneware with textured surface, with stainless steel strainer and lid, content 0.5 l

PU 1/ | OC 18/

NEW

31834 Teapot

white, stoneware with textured surface, with stainless steel strainer and lid, content 0.5 l

PU 1/ | OC 18/

NEW





31817 Teapot

dark green, porcelain, stainless steel strainer and lid, content 0.5 l

PU 1/

OC 18/



31815 Herb Tea Cup

dark green, porcelain, 3 piece set with stainless steel strainer, content 0.35 l

PU 1 /

| 0C 36 /





31816 Herb Tea Cup

purple, porcelain, 3 piece set with stainless steel strainer, content 0.35 l

PU 1/

| OC 36 /



31818 Teapot

purple, porcelain, stainless steel strainer and lid, content 0.5 l

PU 1/

OC 18/





31822 Herb Tea Cup

black, porcelain, matt, 3 piece set with stainless steel strainer, content 0.35 l

PU 1/ | OC 36/

31821 Herb Tea Cup

white, porcelain, matt, 3 piece set with stainless steel strainer, content 0.35 | PU 1/ | OC 36/

31826 Teapot

black, porcelain, matt, with stainless steel strainer and lid, content 0.5 | PU 1 / OC 18 /

31825 Teapot

white, porcelain, matt, with stainless steel strainer and lid, content 0.5 l

PU 1/

OC 18/



80422 Teapot

fiery red, stoneware, content 1.6 l OC 12/

PU 1/



80420 Teapot

fiery red, stoneware, content 1.0 l OC 12/ PU 1/



80421 Teapot

cream white, stoneware, content 1.0 l OC 12 /

PU 1/

80423 Teapot

cream white, stoneware, content 1.6 l OC 12/

PU 1/

Please use our stainless steel strainer with N° 41580 for the 1 liter teapot and N° 41582 for the 1.6 liter teapot.



30665 Teapot

Fine Bone China, white, content 1.3 I PU 1/ OC 4/





30661 Warmer

Fine Bone China, white, H 7.5 cm, \emptyset 8.3 cm PU 1/ OC 10/





30666 Teapot

Fine Bone China, white, content 0.65 l PU 1/ OC 4/





Our warmer N° 30661 also fits the teapot N° 30665.



SOPHIE

30664 Jumbo Cup Fine Bone China, with saucer, white, content 0.5 l

PU 6/

OC 36/



30663 Cup and Saucer

Fine Bone China, white, content 0.11 l PU 6/ OC 12/





83223 Tea-for-one Set

0.45 l, content of cup 0.25 l







Fine Bone China, white, content of pot 008/



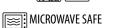


30662 Milk & Sugar Set

Fine Bone China, white, content of milk jug 0.25 l, content of sugar pot 0.32 l

PU 1/











31752 Herb Tea Cup

porcelain with relief and matt finishing,

2 assorted, 3 piece set with stainless steel strainer, content 0.35 l

PU 2/ OC 36/





30858 Teapot

porcelain, white, with thermo-protective cover made of stainless steel, content 0.8 l

| 0C 12 / PU 1/





80357 Tea-for-one Set

stoneware, matt, with saucer and rest for strainer, \emptyset 21 cm, content of pot 0.4 l, content of cup 0.2 l

PU 1/

008/



The stainless steel strainer N° 41580 ideally fits this Tea-for-one Set.



31771 Tea-for-one Set

porcelain, 3 piece set, content of pot 0.4 l, content of cup 0.25 l (without saucer)

PU 1/ OC 12/





31772 Saucer

can be used variably for Tea-for-one Set and both mugs, 24.5 x 15 cm

PU 4/ **OC 24/**





31773 Mug, big

porcelain, content 0.27 l

PU 4/



31775 Espresso cup

with saucer, content 0.05 l PU 4/ 0072/



31774 Mug, small

porcelain, content 0.2 l PU 4/ OC 48/





31770 Teapot

porcelain, content 0.6 l **OC 18**/ PU 1/





Our stainless steel strainer N° 41580 fits this Tea-for-one Set and N° 41581 fits the teapot.





70814 Tin, 100 g tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/ | OC 144/

NEW

33294 Mug

New Bone China, matt and glossy, with inner and outside decal, 2 assorted, content 0.4 l

PU 4/

OC 24/





The entire tin series is displayed on page 365.













stoneware, 2 assorted, content 0.35 l

PU 6/

OC 24/









31610 Mug

New Bone China, 2 assorted, content 0.3 I

PU 6/ OC 36/







Cha

Cha



ELFIE

30062 Mug

New Bone China, content 0.35 I

PU 4/

OC 24/



30061 Herb Tea Cup

New Bone China, 3 piece set with stainless steel strainer, in attractive gift box, content 0.25 l

PU 6/

OC 36/





The matching tin series is displayed on page 365.







FLOWER GIRLS

31707 Teapot

porcelain, in gift box, content $0.6\,\mathrm{I}$

PU 1/

OC 24/





31708 Mug

porcelain, content 0.3 l PU 6/ **| 0C 24 /**













LINNEA

70809 Tin, 175 g

tinplate, round, with flavour-protective lid, 2 assorted, H 12 cm, Ø 9.2 cm

PU 24/

NON-DISCOUNTABLE

31851 Teaeve® Herb Tea Cup

double-walled porcelain, 3 piece set with stainless steel strainer, in attractive gift box, content 0.35 l

PU 6/ | OC 24/

NEW

NON-DISCOUNTABLE

The matching Leeza® Drinking Bottle you will find on page 361.



31712 Teaeve® Herb Tea Cup

double-walled porcelain, 3 piece set with stainless steel strainer, in attractive gift box, 2 assorted, content 0.35 $\mbox{\sf I}$

PU 6/ | OC 24/

NON-DISCOUNTARIE

71059 Tin, 150 g

tinplate, square, with flavour-protective clip-lock, 2 assorted, 8.2 x 8.2 x 11.9 cm **PU 24**/

NON-DISCOUNTARI

The entire tin series is displayed on page 368.



31811 Teaeve® Herb Tea Cup

double-walled porcelain, 3 piece set with stainless steel strainer, in attractive gift box, content 0.35 l $\,$

PU 6/ OC 24/

71106 Tin, 125 g

tinplate, round, slip lid, 2 assorted, H 11 cm, \emptyset 7.5 cm **PU 24** /

NON-DISCOUNTABLE

DISHWASHER SAFE



The entire tin series is displayed on page 368.





stoneware, matt, 2 assorted, content 0.35 l

PU6/

OC 36/









34036 Mug

stoneware, 2 assorted, content 0.25 l

PU 6/

OC 36/





DEIKE



31186 Mug

stoneware, 2 assorted, content 0.35 l

PU6/

| 0C 36 /







LINA



31233 Mug

stoneware, 2 assorted, content 0.3 I

PU 6/

| 0C36/







33393 Teamug Herb Tea Cup

New Bone China, matt, 3 piece set with lid and stainless steel strainer, each in individual gift box, content 0.4 l

PU 4/

00 24/



30003 Mug

New Bone China, matt, content 0.35 l

PU 4/ OC 24/



70747 Tin, 150 g tinplate, round, slip lid, matt H 14.5 cm, Ø 8.5 cm

PU 12/

OC 72/

30002 Herb Tea Cup

New Bone China, matt, 3 piece set with stainless steel strainer, in attractive gift box, content 0.25 l

OC 36/

PU 6/









71219 Tin, 100 g

tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/ OC 144/ 34017 Mug

New Bone China, outside unicolour matt and inside decorated, 2 assorted, content 0.4 l

PU 4/ OC 24/

You can find the entire tin series on page 369.



31813 Mug

porcelain with relief, content 0.3 | PU 6 / OC 36 /



31812 Teapot

porcelain with relief, content 0.7 l PU 1/ OC 12/

DISHWASHER SAFE



31814 Cup and Saucer

porcelain with relief, content 0.15 l

PU 4/





| 0C 24 /







Fine Bone China, 4 assorted, content 0.3 l

PU 4/

OC 48/







32320 Mug

Fine Bone China, 4 assorted, content 0.3 l

PU 4/

OC 48/















stoneware, 2 assorted, content 0.4 l

PU 6/

OC 36/





30495 Herb Tea Cup

porcelain, 3 piece set with stainless steel strainer, content 0.25 I

PU 6/

OC 24/



33076 Mega Mug

porcelain, content 0.5 l

PU 6/ OC 24/

33071 Mug

porcelain, content 0.3 l **| 0C 24 /**

PU 6/









32273 Mug

stoneware with relief, 2 assorted, content 0.3 l

PU 4/

OC 32/











32274 Mug

stoneware with relief, 2 assorted, content 0.4 $\rm I$

PU 4/ OC 32 /





83227 Mug

stoneware, 4 assorted, content 0.3 I

PU 4/

OC 36/



83226 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 l

PU 1/

OC 12/

83496 Warmer

stoneware, H 8 cm, Ø 18.5 cm OC 12/

PU 1/





MICROWAVE SAFE

PU 1/

stoneware, content 1.9 l

OC 8/





AMAMI

31850 Teaeve® Herb Tea Cup

double-walled porcelain, 3 piece set with stainless steel strainer, in attractive gift box, content 0.35 l $\,$

PU 6/ OC 24/

NEW

NON-DISCOUNTABLE

70808 Tin, 175 g

tinplate, round, with flavour-protective lid, 2 assorted, H 12 cm, Ø 9.2 cm

PU 24/

NEW

NON-DISCOUNTABLE



You will find more items from this series on pages 361, 362 and 411.



ALMUT

80360 Mug

stoneware, content 0.3 l

PU 4/

OC 32/



80359 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 I

PU 1/

OC 12/





The stainless steel strainer N° 41580 ideally fits this Tea-for-one Set.







31575 Mug

earthenware with relief, stackable, 2 assorted, content 0.32 l

PU 6/

OC 24/









31185 Mug

stoneware, 2 assorted, content 0.35 l

PU 6/









Euit

71218 Tin, 100 g

tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/ **| 0C 144/**

You will find further items on pages 292 and 370.

34033 Mug

Fine Bone China, content 0.3 l OC 24/ PU6/





34034 Jumbo Cup

Fine Bone China, with saucer, content 0.5 I PU 6/ OC 24/





34035 Tea-for-one Set

Fine Bone China, content of pot 0.45 I, content of cup 0.25 l

PU 1/ 008/





33398 Teamug Herb Tea Cup

New Bone China, matt, 3 piece set with lid and stainless steel strainer, each in individual

gift box, content 0.4 l PU 4/ 00 24/



34015 Mug

New Bone China, matt, content 0.35 I PU 4/ OC 24/





71215 Tin, 100 g

tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/ **| 0C 144 /**

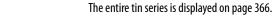
34014 Herb Tea Cup

New Bone China, matt, 3 piece set with stainless steel strainer, in attractive gift box, content 0.25 I

OC 36/ PU 6/









80397 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 l PU 1/ OC 12/







80398 Mug

stoneware, content 0.3 l PU 4/ **| 0C 16 /**









80396 Teapot

stoneware, content 1.9 l 008/ PU 1/







Our stainless steel strainers detailed on page 393 ideally fit this teapot and Tea-for-one Set.













LASLO

New Bone China with reactive glaze, 2 assorted, content 0.4 l

| 0C 24 / PU6/









YORI

33009 Mug

porcelain with rough surface and wooden handle, 2 assorted, content 0.3 | PU 4/ | OC 36/

The reactive glaze is creating an unique colour gradient.





SAMUEL



31840 Mug

ceramics, 2 assorted, content 0.35 l

PU 4/

OC 32/









32276 Mug

ceramics with reactive glaze, golden rim and handle, 2 assorted, content 0.27 I PU 6/ OC 36/

The reactive glaze is creating an unique colour gradient.





JEREMY



Eha

34031 Mug

earthenware with reactive glaze and gold decoration, 2 assorted, content 0.45 $\mbox{\sc l}$ PU 4/ OC 24/

The reactive glaze is creating an unique colour gradient.



31833 Teapot

grey, stoneware, with reactive glaze, with stainless steel filter and lid, content 0.5 l OC 18/

PU 1/

31832 Teapot

cream, stoneware, with reactive glaze, with stainless steel filter and lid, content 0.5 l

PU1/

OC 18/



31831 Herb Tea Cup

grey, stoneware, with reactive glaze, 3 piece set with stainless steel filter, content 0.35 I

PU 1/

OC 36/



DISHWASHER SAFE



31830 Herb Tea Cup

cream, stoneware, with reactive glaze, 3 piece set with stainless steel filter, content 0.35 I

PU 1/ OC 36/





The reactive glaze is creating an unique colour gradient.





LALIA



31706 Mug

stoneware, with golden handle, 2 assorted, content 0.2 l

PU 4/

| 0C 24 /



30999 Muq

ceramics with relief and bronze decoration, 2 assorted, content 0.5 l

PU 6/

OC 24/







32285 Mug

earthenware, 2 assorted, content 0.35 l

PU 6/

| 0C 36 /











32296 Mug

ceramics with reactive glaze, 2 assorted, content 0.5 $\mbox{\sf I}$

PU 6/

OC 24/







JAGO



32295 Mug

ceramics, 2 assorted, content 0.35 l

PU 6/

OC 36/







32196 Mug

stoneware with reactive glaze, 2 assorted, content 0.35 l

Eha

PU 6/

OC 36/







33107 Teapot

red, stoneware, with reactive glaze, with stainless steel filter and lid, content 0.5 l

PU 1/ **OC 18/**





33109 Teapot

light green, stoneware, with reactive glaze, with stainless steel filter and lid, content 0.5 l

PU 1/



OC 18/

33108 Teapot

dark green, stoneware, with reactive glaze, with stainless steel filter and lid, content 0.5 l

OC 18/

PU 1/

an unique colour gradient.





SAARA

33104 Herb Tea Cup

red, stoneware, with reactive glaze, 3 piece set with stainless steel filter, content 0.35 l

PU 1/

| 0C 36/





33105 Herb Tea Cup

dark green, stoneware, with reactive glaze, 3 piece set with stainless steel filter, content 0.35 l

PU 1/

OC 36/





33106 Herb Tea Cup

light green, stoneware, with reactive glaze, 3 piece set with stainless steel filter, content 0.35 I

PU 1/

OC 36/



The reactive glaze is creating an unique colour gradient.





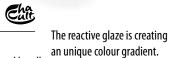








FRIEDO





ceramics with reactive glaze, golden rim and handle, 2 assorted, content 0.27 I

PU 6/ **| 0C 36 /**

LIO



30699 Herb Tea Cup earthenware with reactive glaze, incl. lid and stainless steel strainer, 2 assorted, content 0.35 l

PU 4/ OC 36/



The reactive glaze is creating an unique colour gradient.



31197 Tea-for-one Set

stoneware, with stainless steel strainer and lid, content of pot 0.45 l, content of cup 0.3 l

PU 1/

OC 12/







31196 Tea-for-one Set

stoneware, with stainless steel, strainer and lid, content of pot 0.45 l, content of cup 0.3 l

PU 1/

OC 12/







HALVAR



31009 Mug

earthenware with reactive glaze, 2 assorted, content 0.45 l

PU 4/

OC 24/



The reactive glaze is creating an unique colour gradient.

JERRY



33293 Mug

stoneware with reactive glaze, 2 assorted, content 0.3 l

PU 6/

| 0C 36 /







The reactive glaze is creating an unique colour gradient.







stoneware with relief, 2 assorted, content 0.25 l

OC 48/ PU 4/







31607 Mug

stoneware with relief, 2 assorted, content 0.26 l

OC 24/ PU 4/









KENDRA



32058 Mug stoneware with relief, 2 assorted, content 0.25 l

OC 24/ PU 4/

















stoneware, 2 assorted, content 0.5 l

PU 6/

OC 24/





34013 Mug

New Bone China, matt, with metallic decoration, 2 assorted, content 0.4 l PU 4/ **| 0C36/**



JOE



PU 4/ OC 24/





71099 Tin, 100 g

tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/

OC 144/

31795 Herb Tea Cup

porcelain, 3 piece set with stainless steel strainer, in attractive gift box, content 0.25 l PU 6/ OC 36/







80384 Tea-for-one Set

stoneware with gold decoration, content of pot 0.4 l, content of cup 0.2 l

PU 1/ OC 18/

80383 Teapot

stoneware with gold decoration, content 1.5 l

PU 1/ OC 12/

80385 Mug

stoneware with gold decoration, 2 assorted, content 0.25 l

PU 6/ OC 36/

Our stainless steel strainers detailed on page 393 ideally fit this series.





AMRANI



32059 Mug

ceramics, 2 assorted, content 0.3 l

PU 6/

OC 24/





31807 Mug

New Bone China with matt surface and gold decoration, 2 assorted, content 0.25 I

PU 6/ **| 0C 36 /**







33047 Mug

stoneware with gold decoration, 3 assorted, content 0.3 l

PU 6/ OC 36/

NEW





80362 Tea-for-one Set

stoneware with gold decoration, content of pot 0.4 l, content of cup 0.2 l

PU 1/ OC 12/

80363 Mug

stoneware with gold decoration, content 0.3 $\mbox{\scriptsize I}$ PU 4/ OC 48/

80361 Teapot

stoneware with gold decoration, content 1.9 l

PU 1/ **| 0C8/**

,







Our stainless steel strainers detailed

on page 393 ideally fit this series.





31852 Cupti Mug

PU 6/

Fine Bone China, content 0.5 l

| 0C 36 /







31853 Cupti Mug

Fine Bone China, content 0.5 l **| 0C36/**

PU 6/









80399 Mug

stoneware with gold decoration, 2 assorted, content 0.3 l

OC 48/

PU 4/









LADINA





stoneware, 2 assorted, content 0.28 l

PU 4/ OC 48/







32288 Mug

New Bone China, 2 assorted, content 0.3 I

PU6/ OC 36/









GUARDIAN ANGEL

30226 Tea-for-one Set

porcelain, content of pot 0.3 l, content of cup 0.17 l

PU 1/ OC 12/





porcelain, 3 assorted, content 0.35 l

PU 6/













31671 Teaeve® Herb Tea Cup

double-walled porcelain, 3 piece set with stainless steel strainer, in attractive gift box, 2 assorted, content 0.35 l

PU 6/ OC 24/



80364 Teapot

stoneware with gold decoration, content 1.9 l PU 1/ 008/

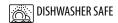
80366 Mug

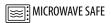
stoneware with gold decoration, content 0.4 l PU 4/ OC 36/

80365 Tea-for-one Set

stoneware with gold decoration, content of pot 0.4 l, content of cup 0.2 l PU 1/ OC 12/











PU 6/ OC 36/









81003 Mug

stoneware, 2 assorted, content 0.4 l

PU 4/ OC 36/



LAURIE



33046 Mug

New Bone China, 2 assorted, content 0.3 I

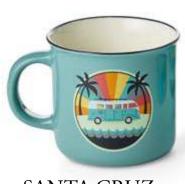
PU 6/ OC 24/













71221 Tin, 100 g

tinplate, square, slip lid, 2 assorted, 7.3 x 7.3 x 10 cm

Cha

PU 12/ OC 144/

34019 Mug

New Bone China, content 0.35 l PU 4/ OC 24/











Eha

80400 Mug

stoneware with acacia wooden lid and ceramic figure, 2 assorted, content 0.3 l





80388 Mug

stoneware, 2 assorted, content 0.25 l

PU 4/

OC 32/





83076 Teapot

stoneware with gold decoration, content 1.5 l

PU 1/

OC 12/

83049 Warmer

stoneware with gold decoration, H 8 cm, Ø 18.5 cm

PU 1/

| 0C 16 /



83074 Tea-for-one Set

stoneware with gold decoration, content of pot 0.4 l, content of cup 0.2 l **| 0C 18 /**

PU 1/





83075 Mug

stoneware with gold decoration, 4 assorted, content 0.25 I **| 0C 36 /**

PU 4/

HANDPAINTED



80058 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 I

PU 1/

OC 12/



80059 Mug

stoneware, 2 assorted, content 0.3 l **| 0C 32 /**

PU 4/

80057 Teapot

stoneware, content 1.9 l 008/ PU 1/

You will find our matching stainless steel strainer on page 393.



34027 Footed Mug

stoneware, 2 assorted, content 0.23 l

PU 4/ OC 24/



31836 Mug

New Bone China with reactive glaze, 2 assorted, content 0.4 $\mbox{\sf I}$

PU 4/ OC 24/









80368 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 l

PU 1/

OC 12/



80435 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 l

PU 1/









JANINE



31312 Mug

New Bone China with gold decoration, 2 assorted, content 0.4 l PU 6/

OC 24/



80315 Mug

stoneware, with gold and silver decoration, 2 assorted, content 0.35 l

PU 4/ OC 32/





80441 Mug

stoneware, 2 assorted, content 0.35 l

PU 4/ OC 32 /





31548 Mug

porcelain, 2 assorted, content 0.25 l

PU6/ OC 36/



80112 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 l stoneware, content 1.9 l

PU 1/ OC 12/

80111 Teapot

PU1/

008/

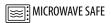
80113 Mug

stoneware, 2 assorted, content 0.3 l

PU 6/ OC 36/















32047 Mug porcelain with gold decoration, 2 assorted, content 0.3 l PU 6/ OC 36/



ESKO

32294 Mug earthenware, 2 assorted, content 0.25 l **| 0C 36 /**





31033 Teaeve® Herb Tea Cup

double-walled porcelain, 3 piece set with stainless steel strainer, in attractive gift box, 2 assorted, content 0.35 l

PU 6/ OC 24/

NON-DISCOUNTABLE

70004 Tin, 150 g

tinplate, round, with flavour-protective lid, 2 assorted, H 11.7 cm, \emptyset 7.5 cm PU 24/

NON-DISCOUNTABLE

You will find the entire tin series on page 374.





Eigenart

80443 Mug

stoneware with gold decoration, 2 assorted, content 0.3 l OC 48/

PU 6/

NEW

80442 Tea-for-one Set

stoneware with gold decoration, content of pot 0.4 l, content of cup 0.2 l

OC 12/ PU 1/







FELIPPA



30291 Mug

porcelain with gold decoration, 2 assorted, content 0.35 I **PU 6** / **OC 36** /

GEISHA GOLD Eigenart

31855 Cupti Mug Fine Bone China with gold decoration, content 0.5 l

PU 6/ | OC 36/

NEW

NON-DISCOUNTABLE

KIKU



31854 Cupti Mug

Fine Bone China with gold decoration, content 0.5 l

PU 6/ | OC 36/

NON-DISCOUNTABLE









Cha

KLIMT KISS

30568 Herb Tea Cup

porcelain with gold decoration, 3 piece set with stainless steel strainer, in attractive gift box, content 0.25 l $\,$

PU 4/ | OC 36/

77905 Tin, 25 g

tinplate, square, slip lid, metallic effect, 4.5 x 4.5 x 6.6 cm

PU 24/ | OC 288/

77906 Tin, 100 g

tinplate, square, slip lid, metallic effect, 7.2 x 7.2 x 9.9 cm

PU 12 / | OC 144 /



"The Klimt Kiss series is a highlight for all those who love art! Finely arranged on a tin and herb tea cup, it combines two masterpieces from the golden phase of the artist Gustav Klimt to create an absolute centrepiece in any range. The kiss depict a pair of lovers and is one of the most famous motifs in Art Nouveau painting. The Expectation is a homage to Egyptian mysticism and symbolism. Elaborately decorated with radiant gold and metallic plating, the fine decorative elements of the works of art are shown to their best advantage on our items. As good as gold - for you and your customers."

Stepnan Mai, Export Manage









JEFF



33053 Mug

porcelain, matt with gold decoration, 2 assorted, content 0.35 l PU 6/ OC 24/

KORO



80436 Mug

stoneware with gold decoration, 2 assorted, content 0.3 l

PU 4/ OC 32/





80068 Tea-for-one Set

stoneware with gold decoration, content of pot 0.4 l, content of cup 0.2 l PU 1/ OC 12/

80067 Teapot

stoneware with gold decoration, content 1.9 $\mbox{\scriptsize I}$ PU 1/

008/

80069 Mug

stoneware with gold decoration, content 0.3 I

PU 4/ OC 36/

The matching stainless steel strainers you will find on page 393.



80438 Teapot

stoneware with gold decoration, content 1.9 l PU 1/ 008/

NEW

80440 Mug

stoneware with gold decoration, 2 assorted, content 0.3 l

PU 4/ OC 32/

NEW

80439 Tea-for-one Set

stoneware with gold decoration, content of pot 0.4 l, content of cup 0.2 l

PU 1/ OC 12/













Eha

SHADOW

70824 Tin, 100 g tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

OC 144/

PU 12/

NEW

70825 Tin, 150 g

tinplate, round, slip lid, matt, H 14.5 cm, Ø 8.5 cm PU 12/

OC 72/

33307 Mug

New Bone China with gold decoration, content 0.35 $\mbox{\sc I}$

PU 4/ OC 24/

NEW







31277 Mug

stoneware, 2 assorted, content 0.3 l

PU 6/

OC 36/



BUZZ

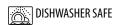


33010 Mug

New Bone China, matt, 2 assorted, content 0.35 I

PU 6/ OC 48/











New Bone China, matt with relief and wooden handle, 2 assorted, content 0.35 l

PU 6/ OC 36/

NEW



70744 Tin, 100 g tinplate, square, slip lid, 7.3 x 7.3 x 10 cm PU 12/

OC 144/

30006 Jumbo Mug

porcelain, content 0.75 l PU 4/ OC 12/





30005 Mug

porcelain, content 0.35 l PU 6/





41871 Tea Ball

stainless steel with plastic hanger, \emptyset 5 cm PU 12/ OC 144/





83118 Tea-for-one Set

stoneware with gold decoration, content of pot 0.4 l, content of cup 0.2 l

PU 1/

OC 18/

83119 Teapot

stoneware with gold decoration, content 1.5 l

OC 12/

PU 1/

41808 Tea Ball

stainless steel with plastic hanger, \emptyset 5 cm PU 12/ OC 144/

83117 Mug

stoneware with gold decoration, 3 assorted, content 0.25 l PU 6/ OC 36/





33011 Mug

New Bone China, 4 assorted, content 0.35 I

PU 4/ OC 36/









KASIMIR



80335 Mug

stoneware, 2 assorted, content 0.3 l

PU 4/ OC 32 /







Please find the complete tin series on page 372.

YOGA CATS



33299 Mug

Fine Bone China with raised effect, 2 assorted, content 0.35 l

PU 4/

OC 36/





41479 Tea Ball

stainless steel with plastic hanger, 2 assorted, Ø 5 cm OC 144/

PU 12/

NEW



tinplate, square, slip lid, matt, 2 assorted, 7.3 x 7.3 x 10 cm PU 12/ OC 144/

NEW

DISHWASHER SAFE









HARLEY



33310 Mug

stoneware with relief, 2 assorted, content 0.3 l

PU 6/

OC 24/









31032 Mug

New Bone China, 2 assorted, content 0.35 I

PU 6/

OC 36/





FELI

80353 Teapot

stoneware, content 1.5 l

PU 1/

OC 12/



80354 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 l

PU 1/

OC 18/





80355 Mug

stoneware, content 0.25 l

PU 6/

OC 36/





The matching stainless steel strainers you will find on page 393.



80295 Tea-for-one Set

80296 Mug stoneware, content of pot 0.4 l, content of cup 0.2 l stoneware, content 0.25 l

PU 1/

OC 18/

PU 6/

OC 36/

80294 Teapot

stoneware, content 1.5 l

PU 1/

OC 12/

The matching stainless steel strainers you will find on page 393.



MASCHA

Eha

80311 Mug

stoneware, 2 assorted, content 0.25 l

PU 6/ OC 36/



porcelain, 3 assorted, content 0.25 l

| 0C 36 / PU 6/





Chat

41482 Tea Ball

stainless steel with plastic hanger, Ø 5 cm

PU 12/ OC 144/

NEW

70819 Tin, 100 g

tinplate, square, slip lid, 7.3 x 7.3 x 10 cm

PU 12/ OC 144/

NEW

33306 Mug

Fine Bone China, content 0.35 l

PU 4/ OC 36/





Châ

30748 Tea-for-one Set

porcelain, content of pot 0.3 l, content of cup 0.17 l porcelain, content 0.35 l

PU 1/ OC 12/

30747 Mug

OC 48/

PU 6/

PU 4/ OC 12/

30746 Jumbo Mug

porcelain, content 0.75 l

DISHWASHER SAFE

70398 Tin, 100 g

tinplate, square, slip lid, metallic effect, 7.2 x 7.2 x 9.9 cm

PU 12/ **| 0C 144 /**





You can find the matching tin series on page 371.



34069 Mug

New Bone China, 2 assorted, content 0.35 l

PU 6/

| 0C 36 /









MARO



31716 Mug

porcelain, content 0.35 l

PU 4/ OC 24/







HERBIE

80380 Mug

stoneware with a cacia wooden lid and ceramic figure, 2 assorted, content $0.3\,\mathrm{I}$

PU 4/ OC 32 /



*Lid excluded







30641 Teapot

porcelain, in gift box, content 0.6 l

PU 1/ OC 24/



30640 Mug

porcelain, 4 assorted, content 0.3 l OC 48/

PU 4/







Chat

33237 Mug

porcelain, 2 assorted, content 0.35 l

PU 4/

OC 24/



33155 Easy-to-go Mug

double-walled porcelain with silicon lid, individually packed in gift box, content 0.27 $\ensuremath{\text{I}}$

PU 4/ OC 24/





33154 Herb Tea Cup

porcelain, 3 piece set with stainless steel strainer, in attractive giftbox, 2 assorted, content 0.25 l

PU 6/ OC 36/





33290 Mug

porcelain, 2 assorted, content 0.35 l

PU 4/ OC 24/









stoneware with gold decoration, 3 assorted, content 0.25 l

PU 6/ OC 36/





GOLD DECORATION







31737 Mug

earthenware, 2 assorted, content 0.4 l

PU 4/ OC 32 /







31236 Mug

earthenware, 2 assorted, content 0.4 l

PU 4/ OC 24/









WOODY 32289 Herb Tea Cup

porcelain, 3 piece set with stainless steel strainer, content 0.35 l

PU 4/

OC 36/

70724 Tin, 100 g tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/ OC 144/ 32290 Mug porcelain, content 0.4 l

PU 4/ **| 0C 24 /**





stainless steel with plastic hanger, \emptyset 5 cm PU 12/ OC 144/









LUPO & LALE



32293 Mug

New Bone China, 2 assorted, content 0.35 I

PU 6/ OC 36/







31409 Mug

New Bone China, 3 assorted, content 0.3 I

PU 6/ OC 36/





CARLA

70604 Tin, 100 g tinplate, square, slip lid, matt, embossed, 7.3 x 7.3 x 10 cm

PU 12/ OC 144/

41475 Tea Ball

stainless steel with plastic hanger, Ø 5 cm

PU 12/ OC 144/

30674 Mug

New Bone China, content 0.35 l

PU 4/ OC 24/









tinplate, square, slip lid, metallic effect, 7.2 x 7.2 x 9.9 cm PU 12/ **| 0C 144/**

41809 Tea Ball

stainless steel with plastic hanger, \emptyset 5 cm

PU 12/ **| 0C 144/** 32118 Jumbo Mug porcelain, content 0.75 l

PU 4/ OC 12/

DISHWASHER SAFE



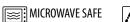
32112 Mug

Fine Bone China, content 0.35 I

PU 6/ **| 0C 36 /**













32291 Mug

stoneware, 2 assorted, content 0.45 l

PU 4/

OC 32/





WOOF ..



earthenware, 2 assorted, content 0.4 l

PU 4/

OC 24/











MEOW

Chat

SENTA

31738 Herb Tea Cup

New Bone China with gold decoration, 3 piece set with stainless steel strainer, in attractive gift box, content 0.25 l

PU 6/ OC 36/

71054 Tin, 100 g

tinplate, square, slip lid, embossed, 7.2 x 7.2 x 9.9 cm

PU 12/ OC 144/







71018 Tin, 100 g

tinplate, square, slip lid, embossed, 7.3 x 7.3 x 10 cm

PU 12/

OC 144/

41477 Tea Ball

stainless steel, with wooden hanger in shape of an owl, \emptyset 5 cm

PU 12/

| 0C 144 /

33033 Mug

porcelain, content 0.4 l PU 4/ OC 24/





33032 Herb Tea Cup

porcelain, 3 piece set with stainless steel strainer, content 0.35 l

PU 4/ **| 0C36/**







70569 Tin, 100 g

tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm OC 144/ PU 12/

31820 Mug

porcelain, racoon on the frontside, sloth on the backside, content 0.4 l

PU 4/ OC 24/



31819 Herb Tea Cup

porcelain, racoon on the frontside, sloth on the backside, 3 piece set, with stainless steel strainer, content 0.35 $\mbox{\scriptsize I}$

PU 4/ OC 36/





32262 Mug

earthenware, 2 assorted, content 0.3 l

PU 4/ OC 32/





DISHWASHER SAFE

71115 Tin, 100 g

PU 12/

tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm **| 0C 144/**

41476 Tea Ball

stainless steel, with wooden hanger in shape of seagull and seal, 2 assorted, \emptyset 5 cm PU 12/ OC 144/

33012 Mug

New Bone China, matt, seal on the frontside, seagull on the backside, content 0.35 l

PU 6/ OC 48/







Ehat



HAPPY FRIENDS



31837 Mug

stoneware, 4 assorted, content 0.35 l

PU 4/

OC 24/











31613 Mug

New Bone China, in attractive gift tin, content 0.35 \mbox{I}

PU 6/ OC 24/









83222 Mug

stoneware, content 0.3 l PU 4/

| 0C36/

content of cup 0.2 l PU 1/ OC 12/

83221 Tea-for-one Set

stoneware, content of pot 0.4 l,



83220 Teapot

stoneware, content 1.9 l PU 1/ **|0C8/**



83498 Warmer

stoneware, H 8 cm, Ø 18.5 cm PU 1/ OC 12/



41811 Tea Ball

stainless steel with plastic hanger, Ø 5 cm

PU 12/ OC 144/





30258 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 l

OC 12/



30259 Mug

stoneware, 2 assorted, content 0.4 l

OC 32/ PU 4/





fits this Tea-for-one Set.



31303 Herb Tea Cup

porcelain, 3 piece set with stainless steel strainer, in attractive gift box, content 0.25 l $\,$

PU 6/ OC 36/





71038 Tin, 100 g

tinplate, square, slip lid, $7.2\,x\,7.2\,x\,9.9\,cm$

PU 12/ OC 144/



80074 Tea-for-one Set

stoneware, content of pot 0.35 l, content of cup 0.25 l

PU 1/

OC 12/







OLE

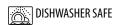


82576 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 l

PU 1/ OC 12/













31235 Mug

stoneware, 2 assorted, content 0.35 l

PU 6/ OC 36/



31563 Mug

stoneware, 2 assorted, content 0.48 I

PU 4/ OC 24/







NEW NEW

31838 Mug

stoneware, matt, 2 assorted, content 0.3 l

PU 6/

OC 36/







31839 Mug

New Bone China, 2 assorted, content 0.3 l

PU 6/ **| 0C 36 /**













34009 Mug

New Bone China with golden handle, 2 assorted, content 0.35 l PU 6/ OC 36/



80401 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 l

OC 12/



stoneware, 2 assorted, content 0.3 \mbox{I}

PU 4/ OC 32/



80425 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 l

PU 1/ OC 12/

80424 Teapot

stoneware, content 1.1 l

PU 1/

OC 12/

DISHWASHER SAFE



80426 Mug

stoneware, 2 assorted, content 0.3 l

PU 4/ OC 32 /











ELON



30463 Mug

stoneware, 2 assorted, content 0.4 l

PU 6/

OC 36/







82605 Mug

stoneware, 2 assorted, content 0.4 l

PU 4/

OC 32/





31574 Mug

ceramics, matt, 2 assorted, content 0.3 l $\,$

PU 6/ OC 36/



80389 Mug

stoneware, matt, with a cacia wooden lid, 2 assorted, content 0.3 $\mbox{\sc l}$

PU 4/ OC 48/

<u>____</u>*





80019 Teapot

stoneware, content 1.9 l

PU 1/

008/

80020 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 l

PU 1/

OC 12/



80021 Mug

stoneware, content 0.4 l

PU 4/

OC 32/











Cha



31857 Cup Set

TATSUMI

Japanese porcelain, 5 assorted, in gift box, content 0.2 l $\,$

| OC 16 sets / PU 1 set /











Japanese porcelain, 5 assorted, in gift box, content 0.25 l $\,$

PU 1 set /

31929 Cup Set

| OC 16 sets /













33221 Tea Set

porcelain, 6 piece set, teapot with strainer and 4 cups on a tray, \emptyset 28 cm, content of teapot 0.4 l, content of cup 0.1 l

PU 1 set / OC 4 sets /





31608 Tea Set

porcelain, 4 piece set, teapot with strainer and 2 cups on bamboo tray $30.5\,x\,23$ cm, content of pot $0.45\,l$, content of cup $0.1\,l$

PU 1 set / | OC 6 sets /





33264 Tea Set

stoneware, 5 piece set, teapot with 4 cups, content of teapot 0.7 l, content of cup 0.125 l

PU 1 set/ | OC 8 sets /







33110 Cup Set

Japanese ceramics, 3 assorted, in gift box, content 0.3 l

PU 1 set / OC 16 sets /









83330 Cup Set

Japanese ceramics, 5 assorted, in gift box, content 0.15 l

PU 1 set /

OC 16 sets /







AKARI

30057 Cup Set Japanese porcelain, 4 assorted, in gift box, content 0.18 l

PU 1 set /

OC 24 sets /







Japanese ceramics, 5 assorted, in gift box, content 0.15 l $\,$

PU 1 set / OC 16 sets /









Japanese ceramics, 5 assorted, in gift box, content 0.2 l

PU 1 set /

| OC 16 sets /

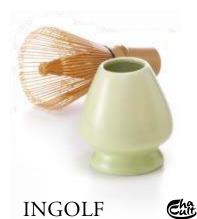












31444 Bamboo Whisk Holder porcelain, H 8 cm, Ø 3 cm PU 1/ OC 120/



CHASEN



67779 Matcha Whisk bamboo, 80 bristles, H 11 cm PU 1/ OC 250/



89170 Matcha Spoon bamboo, L 19 cm PU 10/





33292 Bamboo Whisk Holder porcelain with reactive glaze, H 8 cm, Ø 3 cm

OC 48/ PU 1/

NEW



AKEMI



82488 Matcha Set

Japanese ceramics, 3 piece set in gift box, consisting of measuring spoon, Matcha whisk and bowl, content 0.22 l PU 1 set/ | OC 36 sets /



31288 Matcha Bowl

Japanese ceramics, in gift box, content 0.3 l

PU 1/ OC 36/







MICHIKO



81080 Matcha Set

Chat

Japanese ceramics, 3 piece set in gift box, consisting of measuring spoon, Matcha whisk and bowl, content 0.15 l

PU 1 set/ | OC 36 sets /



A high quality set consisting of a handmade Matcha bowl made of Yixing Zisha, bamboo spoon, bamboo whisk and porcelain whisk holder in attractive gift box, Size: 21 x 8.5 x 24.3 cm

PU 1 set/

OC 20 sets /



31419 Matcha Bowl

Japanese ceramics, 2 assorted, individually in gift box, content 0.18 l

PU 2 / OC 48/



81074 Matcha Set

Japanese ceramics, 3 piece set in gift box, consisting of measuring spoon, Matcha whisk and bowl, content 0.35 l

PU 1 set/ | OC 45 sets /



31255 Matcha Bowl

Japanese ceramics, 2 assorted, individually in gift box, content 0.3 l

| 0C 36 / PU 6/





34032 Matcha Bowl

stoneware with reactive glaze, content 0.4 $\mbox{\scriptsize I}$

PU 4/ OC 24/







NARUKO

31920 Matcha Bowl

Japanese ceramics, each in gift box, content 0.35 l

PU 1/

OC 36/









SACHIKO

Japanese porcelain, each in gift box, content 0.3 l

PU 1/ OC 36/









Cha







33016 Tea Set

porcelain, 3 piece set, teapot with bamboo handle and stainless steel filter and 2 cups, content of pot 0.8 l, content of cup 0.15 l

PU 1 set / OC 12 sets /





Eigenart



CHERRY BLOSSOM



32116 Teaeve® Herb Tea Cup

double-walled porcelain, 3 piece set with stainless steel strainer, in attractive gift box, content $0.35\,\mathrm{I}$



31511 Tea Set

 $porcelain, 6\ piece\ set, teapot\ with\ stainless\ steel\ strainer\ and\ 4\ cups\ on\ bamboo\ tray, 31\ x\ 16\ cm,\ content\ of\ pot\ 0.6\ l,\ content\ of\ cup\ 0.15\ l$

PU 1 set / OC 6 sets /





31711 Teaeve® Herb Tea Cup

double-walled porcelain with gold decoration, 3 piece set with stainless steel strainer, in attractive gift box, 2 assorted, content 0.35 l

PU 6/

| OC 24/

NON-DISCOUNTABLE



32115 Teaeve® Herb Tea Cup

LITTLE ANIMALS

double-walled porcelain, 3 piece set with stainless steel strainer, in attractive gift

31927 Teaeve® Herb Tea Cup

double-walled porcelain, 3 piece set with stainless steel strainer, in attractive gift box, content 0.35 l

PU6/

00 24/

ON-DISCOUNTABLE









33002 Gaiwan

porcelain, content 0.1 l PU 1/









Cha

30079 Gaiwan porcelain, content 0.1 l





ZHONG

82079 Tea Set

Zisha clay, 6 piece set, teapot and 3 cups with bamboo tong and tea table, 28 x 18 x 6.5 cm, content of pot 0.16 l, content of cup 0.03 l PU 1 set/ OC 12/



70664 Tin, 150 g

tinplate, round, with flavour-protective lid, 2 assorted, H 11.7 cm, Ø 7.5 cm

PU 24/

NON-DISCOUNTABLE

31926 Teaeve® Herb Tea Cup

double-walled porcelain, with stainless steel base in copper-colour, 3 piece set with stainless steel strainer, in attractive gift box, 2 assorted, content 0.35 l

PU 6/ OC 24/

NON-DISCOUNTABLE

You will find the entire tin series on page 380.





40882 Tumbler

double-walled, heat-resistant glass, with stainless steel strainer and bamboo lid, in attractive gift box, content 0.27 I H 21.7 cm, \emptyset 5.3 cm

PU 1/ | OC 24/







double-walled glass, with stainless steel strainer and silicone sleeve, content 0.25 l, H 21 cm, Ø 7 cm

PU 1/ | OC 24/

This To-Go Bottle is ideal for brewing tea on the go! Just fill the tea of your choice into the glass lid and hot water into the glass body. Afterwards screw the lid as well as the strainer onto the body. Turn the bottle upside down and leave it in this position for the brewing process. Then backflip the bottle, unscrew the lid as well as the strainer and enjoy your freshly brewed tea!

LAVEA



91371 To-Go Mug

stainless steel, 3 assorted, content 0.4 l, H 20.7 cm, Ø 7 cm

PU 6/ | OC 24/

NEW







Cha



91372 To-Go Bottle

double-walled stainless steel, with screw lid and practical carrying strap, 3 assorted, content 0.45 l, H 25 cm, Ø 3.9 cm (opening)

OC 24/ PU 3 /

NEW







91370 To Go Mug

stainless steel, with plastic straw, content 0.8 l, H 22.3 cm, Ø 9.5 cm PU 1/ OC 12/

A DRIWKING SPOUT



Euit

31640 Thermo Mug

stainless steel, Maker and To-Go mug in one, content 0.35 l H 20.5 cm, Ø 6.5 cm

PU 1/

This thermal mug has an integrated filter in the lid. This offers you two ways of preparing tea. You can either fill loose tea and hot water directly into the mug and use the lid as a filter. Alternatively, you can put loose tea in the lid and hot water in the mug. Then turn the closed mug upside down for the brewing process to start. Stainless steel is a high-quality, non-rusting material that is easy to clean.











Eigenart

LEEZA®

91346 Drinking Bottle "Eucalyptus"

double-walled stainless steel, with stainless steel strainer, cap inlay made of plastic, suitable for hot and cold drinks, hinged lid with One-Hand-Use, content 0.5 l

PU 4/

OC 24/

91347 Drinking Bottle "Cherry Blossom"

double-walled stainless steel, with stainless steel strainer, cap inlay made of plastic, suitable for hot and cold drinks, hinged lid with One-Hand-Use, content 0.5 l

PU 4/

OC 24/

91358 Drinking Bottle "Padma"

double-walled stainless steel, with stainless steel strainer, cap inlay made of plastic, steel strainer, cap inlay made of plastic, suitable for hot and cold drinks, hinged lid with One-Hand-Use, content 0.5 l

PU 4/

OC 24/

91361 Drinking Bottle "Rustic Flower"

double-walled stainless steel, with stainless suitable for hot and cold drinks, hinged lid with One-Hand-Use, content 0.5 l

PU 4/

OC 24/











Eigenart

LEEZA®

91365 Drinking Bottle "Komorebi"

double-walled stainless steel, with stainless steel strainer, cap inlay made of plastic, suitable for hot and cold drinks, hinged lid with One-Hand-Use, content 0.5 l

PU 4/

OC 24/

91368 Drinking Bottle "Linnea"

double-walled stainless steel, with stainless steel strainer, cap inlay made of plastic, suitable for hot and cold drinks, hinged lid with One-Hand-Use, content 0.5 l

PU 4/

OC 24/

91369 Drinking Bottle "Amami"

double-walled stainless steel, with stainless steel strainer, cap inlay made of plastic, suitable for hot and cold drinks, hinged lid with One-Hand-Use, content 0.5 l

PU 4/

OC 24/













Eigenart

FLOWTEA®

40064 "Padma"

double-walled glass, with stainless steel strainer and neoprene sleeve, in attractive giftbox, content 0.35 l

PU 6/ OC 24/

40059 "Ginkgo"

double-walled glass, with stainless steel strainer and neoprene sleeve, in attractive giftbox, content 0.35 l

PU 6/ OC 24/

40018 "Cherry Blossom"

double-walled glass, with stainless steel strainer and neoprene sleeve, in attractive giftbox, content 0.35 l

PU 6/ **| 0C 24/**

40054 "Trees"

double-walled glass, with stainless steel strainer and neoprene sleeve, in attractive giftbox, content 0.35 l

PU 6/ OC 24/





40214 Drinking Glass

glass with handle and relief (without lid and straw), content 0.4 l

PU 4/ OC 36/



40082 "Amami"

double-walled glass, with stainless steel strainer and neoprene sleeve, in attractive giftbox, content 0.35 l

PU 6/

OC 24/

NEW





LORENZO

41917 Lid screw lid made of tinplate, Ø 7 cm PU 1/

41915 Drinking Straw stainless steel, L 21.5 cm PU 1/

41916 Brush

for cleaning the straw, L 24 cm

PU 1/



TINS

PRODUCTION

The production of **ChaCult®** tins takes place in different countries and varies depending on the shape and finish of the tin. The tinplate for round tins, for example, is shaped by machine and the high-quality Japanese ornamental tins require a great deal of dexterity when applying the high-quality washi paper. Almost all steps in the production of our best-selling 25 g, 50 g and 100 g tins are carried out by hand. The small mechanical part takes place at the start of production after the design has been finalised. At the printers, the designs are printed on large rolled sheets. These sheets are then cut into strips by the cutting machine so that the individual can components are extracted at the end. At several workstations, these strips are then formed into a tin body by hand using an appropriately shaped iron rod. In a further step, the sides of the tins are joined together. At the same time, the base and the lid are punched out of the roll sheets. Once all the



individual parts have been produced, they are manually assembled to form the finished tin. The finished tin now reaches the quality inspection stage, which is carried out both manually and mechanically. Finally, the goods are packaged for safe transport. Our factories employ a total of around 550 people and achieve a production volume of two to three million cans per month.



CHA CULT

Our **ChaCult**® brand has also been a guarantee of high quality and exceptional design in the product area of tins for years. And so it is that some end consumers become aware of the brand through the **ChaCult**® logo and specifically request further products. Whether silver, gold, embossed or as a sticker, our specially developed and exclusively sourced quality tins bear the **ChaCult**® emblem as a base brand. And we can now proudly say that over 75% of our tins are sold directly under our own **ChaCult**® brand. With these tins, you as a customer benefit from our decades of experience in product development and design selection. Our **ChaCult**® design team visits trade fairs worldwide and is in constant dialogue with creative minds and external designers to identify trends and implement them for the **ChaCult**® brand. However, in addition to design and function, the sustainability aspect is also particularly important to us. In general, our tins are reusable and therefore environmentally friendly, but we also attach great importance to acting as ecologically as possible when it comes to transport packaging. For some years now, our tins have been wrapped in paper instead of plastic to protect them from scratches and dust.



DECORATION INSPIRATION

Bring the lightness of the Scandic Living trend into your shop! With this decoration inspiration, our **ChaCult**® decorators show how a clever combination of the right furniture, matching presentation aids and selected **ChaCult**® products can create a mood that radiates freshness, lightness and pure elegance. The motifs of the items in this range serve different themes and yet have a unifying element: the clear design in light pastel colours. This creates a harmonious overall picture that is emphasised by the white, purist furniture. Our tip: minimalism. Choose presentation aids and furniture that remain in the background and are rather neutral. This puts the goods in the foreground and keeps them at the centre of your customer's attention. Our **ChaCult**® decorators use different focal points on different levels to create visual appeal. Presentation aids such as shelves or raised plates enable a more spacious layout. Height offers more space for the presentation of additional goods and at the same time gives the individual item more room to unfold its individual radiance.









Chat

MYSTIC FLOWER

33294 Mug

New Bone China, matt and glossy, with inner and outside decal, 2 assorted, content 0.4 l

PU 4/

OC 24/



70815 Tin, 150 g

tinplate, round, slip lid, matt, H 14.5 cm, Ø 8.5 cm OC 72/

PU 12/

NEW

70814 Tin, 100 g

tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/ OC 144/

NEW



70197 Tin, 150 g

tinplate, square, with flavour-protective clip-lock, 3 assorted, 8.2 x 8.2 x 11.9 cm

PU 24/





ELFIE

70508 Tin, 50 g tinplate, square, slip lid, matt, 5.5 x 5.5 x 8.2 cm

PU 24/ **| 0C 144 /**

70509 Tin, 100 g

tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

OC 144/ PU 12/



70729 Tin, 100 g

tinplate, square, slip lid, matt, 2 assorted, 7.3 x 7.3 x 10 cm PU 12/ OC 144/





33392 Teamug Herb Tea Cup

New Bone China, matt, 3 piece set with lid and stainless steel strainer, each in individual gift box, 2 assorted, content 0.4 l

PU 4/

OC 24/















Please note our matching mug series on page 317 and matching teamug on page 295.

Cha

SMILLA

71215 Tin, 100 g tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm **| 0C 144 /** PU 12/



34014 Herb Tea Cup

New Bone China, matt, 3 piece set with stainless steel strainer, in attractive gift box, content 0.25 l

Chat

PU6/ OC 36/











70724 Tin, 100 g

WOODY



PIP & PEPE COME

70569 Tin, 100 g tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm PU 12/ **| 0C 144 /**

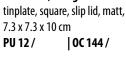


71054 Tin, 100 g tinplate, square, slip lid, embossed, 7.2 x 7.2 x 9.9 cm

SENTA

PU 12/ **| 0C 144 /**







71194 Tin, 200 g tinplate, rectangular, slip lid, matt, 2 assorted, 10 x 7 x 13 cm PU 12/ OC 144/







LEO PRINT



71183 Tin, 150 g

tinplate, round, slip lid with inner lid, matt, 2 assorted, H 13,5 cm, Ø 9 cm

PU 12 / | OC 72 /









Please note our matching mug series on page 288.

Eha

IVA

71112 Tin, 100 g tinplate, square, slip lid, matt, embossed, 7.3 x 7.3 x 10 cm

PU 12/ | OC 144/

71113 Tin, 250 g

tinplate, round, matt, embossed, with flavour-protective clip-lock, H 16.5 cm, Ø 10.3 cm

PU 6/ | OC 36/

33015 Mug

New Bone China, matt with metallic effect, content 0.35 l **PU 4**/ | **OC 24**/







ROSALIE

71017 Tin, 50 g

tinplate, square, slip lid, embossed, 5.5 x 5.5 x 8.2 cm

PU 24/ | OC 144/

33032 Herb Tea Cup

porcelain, 3 piece set, with stainless steel strainer, content 0.35 l

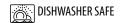
PU 4/ | OC 36/



71018 Tin, 100 g

tinplate, square, slip lid, embossed, 7.3 x 7.3 x 10 cm

PU 12 / | OC 144 /













PADMA

71106 Tin, 125 g

tinplate, round, slip lid, 2 assorted, H 11 cm, \emptyset 7.5 cm **PU 24**/

NON-DISCOUNTABLE

71107 Tin, 500 g

tinplate, round, slip lid, 2 assorted, H 19 cm, Ø 10.9 cm PU 12 /

NON-DISCOUNTABLE

The matching Teaeve® Herb Tea Cup is displayed on page 311.







Eigenart

AMAMI

31850 Teaeve® Herb Tea Cup

double-walled porcelain, 3 piece set with stainless steel strainer, in attractive gift box, content 0.35 l

PU 6/

OC 24/

NEW

NON-DISCOUNTABLE

70808 Tin, 175 g

tinplate, round, with flavour-protective lid, 2 assorted, H 12 cm, Ø 9.2 cm PU 24 /

NFW

NON-DISCOUNTABLE



TREES

71059 Tin, 150 g

tinplate, square, with flavour-protective clip-lock, 2 assorted, 8.2 x 8.2 x 11.9 cm

PU 24/

NON-DISCOUNTABLE

71060 Tin, 250 g

tinplate, square, with flavour-protective clip-lock, 2 assorted, 9.5 x 9.5 x 16.3 cm

PU 24/

NON-DISCOUNTABLE

The matching Teaeve® Herb Tea Cup is displayed on page 311.







Euit

BLUE GARDEN

34017 Mug

New Bone China, outside unicolour matt and inside decorated, 2 assorted, content 0.4 l

PU 4/ OC 24/ 71220 Tin, 150 g

tinplate, round, slip lid, matt, H 14.5 cm, Ø 8.5 cm

PU 12/ 0072/ 71219 Tin, 100 g tinplate, square, slip lid, matt,

PU 12/ **| 0C 144 /**

7.3 x 7.3 x 10 cm

Please note the entire mug series on page 313.







ART DÉCO

33297 Herb Tea Cup

New Bone China with metallic decoration, 3 piece set with stainless steel strainer in golden colour, content 0.4 $\mbox{\it I}$

PU 4/ OC 24/

NEW

70816 Tin, 125 g

tinplate, round, slip lid, matt, 2 assorted, H 13 cm, Ø 8.6 cm

PU 12/ OC 72/





MILEA

70746 Tin, 100 g tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/

OC 144/

70747 Tin, 150 g

tinplate, round, slip lid, matt, H 14.5 cm, Ø 8.5 cm

PU 12/

OC 72 /

30003 Mug

New Bone China, matt, content 0.35 I OC 24/

PU 4/





Cuit



You can find more items from this series on pages 291 and 312.









MAYUMI

71218 Tin, 100 g tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm PU 12/ OC 144/

71217 Tin, 50 g tinplate, square, slip lid, matt,

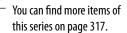
| 0C 144 / PU 24/

5.5 x 5.5 x 8.2 cm

33350 Teamug Herb Tea Cup

New Bone China, matt, 3 piece set with lid and stainless steel strainer, each in individual gift box, content 0.4 l

PU 4/ OC 24/





70199 Tin, 150 g

tinplate, round, with flavour-protective lid, 2 assorted, H 11.7 cm, \emptyset 7.5 cm PU 24/

NON-DISCOUNTABLE



70807 Tin, 100 g

tinplate, square, slip lid, matt, 2 assorted, 7.3 x 7.3 x 10 cm OC 144/ PU 12/









CARLA



KOHANA



NESSIE



71038 Tin, 100 g





70604 Tin, 100 g

tinplate, square, slip lid, matt, embossed, 7.3 x 7.3 x 10 cm PU 12/

OC 144/

70819 Tin, 100 g

tinplate, square, slip lid, 7.3 x 7.3 x 10 cm PU 12/ OC 144/

tinplate, square, slip lid, 7.2 x 7.2 x 9.9 cm PU 12/ OC 144/

71099 Tin, 100 g tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/ **| 0C 144 /**







LINNEA

70809 Tin, 175 g

tinplate, round, with flavour-protective lid, 2 assorted, H 12 cm, Ø 9.2 cm

PU 24/ NEW

NON-DISCOUNTABLE

31851 Teaeve® Herb Tea Cup

double-walled porcelain, 3 piece set with stainless steel strainer, in attractive gift box, content 0.35 l

PU6/

NEW

NON-DISCOUNTABLE

Eha

OC 24/

You can find the matching Leeza® Drinking Bottle on page 361.





OWL

70402 Tin, 100 g

tinplate, square, slip lid, metallic effect, 7.2 x 7.2 x 9.9 cm

PU 12/

OC 144/

70401 Tin, 25 g

tinplate, square, slip lid, metallic effect, 4.5 x 4.5 x 6.6 cm

PU 24/

OC 288/





LEWIS

70550 Tin, 100 g

tinplate, square, slip lid, matt, 2 assorted, 7.3 x 7.3 x 10





tinplate, square, slip lid, metallic effect, 4.5 x 4.5 x 6.6 cm OC 288/ PU 24/



Please note our

on page 343.

matching mug series

70398 Tin, 100 g

tinplate, square, slip lid, metallic effect, 7.2 x 7.2 x 9.9 cm

OC 144/ PU 12/



porcelain, content 0.35 l

OC 48/

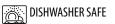
PU 6/





Cha

Please note our matching porcelain series on page 339.









RUSTIC FLOWER

Eigenart

71117 Tin, 150 g

tinplate, round, with flavour-protective lid, 2 assorted, H 11.7 cm, \emptyset 7.5 cm PU 24/

NON-DISCOUNTABLE





70537 Tin, 100 g

tinplate, square, slip lid, 3 assorted, 7 x 7 x 10.9 cm PU 24/

NON-DISCOUNTABLE



70817 Tin, 100 g

tinplate, square, slip lid, matt, 2 assorted, 7.3 x 7.3 x 10 cm OC 144/ PU 12/

NEW

70818 Tin, 125 g

tinplate, rectangular, slip lid, matt, 2 assorted, $5.1\,x\,7.5\,x\,14\,cm$ PU 12/ OC 72 /

NEW

You will find the matching mug on page 337.

Eigenart



70744 Tin, 100 g tinplate, square, slip lid, 7.3 x 7.3 x 10 cm PU 12/ **| 0C 144 /**

70745 Tin, 150 g tinplate, slip lid, round, H 14.5 cm, Ø 8.5 cm PU 12/ 00 72/

30005 Mug porcelain, content 0.35 l PU 6/ OC 48/

Cha

Please note our matching porcelain series on page 336.











PURE BIRDS

33019 Herb Tea Cup

stoneware, 3 piece set, with stainless steel strainer, 2 assorted, content 0.35 l

PU 4/

OC 24/



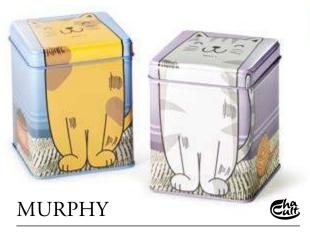
71114 Tin, 100 g

tinplate, square, slip lid, matt, 2 assorted, 7.3 x 7.3 x 10 cm

Eha

PU 12 / OC 144 /

You will find the entire mug series on page 298.



71119 Tin, 100 g

tinplate, square, hinged lid, 2 assorted, 7.5 x 7.5 x 9.5 cm

PU 12 / OC 144 /

NEW





"Wow Meow! Our cute house cat Murphy is a real character. And you can take that literally, because when you open the lid of this beautiful tinplate tin, the cute cat shows its teeth. Almost as if it were protecting the contents of the tin from curious thieves who, lured by the delicious aroma of their favourite tea blend, cannot resist. This innovative product idea was specially developed for our ChaCult® range and is available exclusively from Dethlefsen & Balk."









70004 Tin, 150 g

tinplate, round, with flavour-protective lid, 2 assorted, H 11.7 cm, Ø 7.5 cm **PU 24**/

NON-DISCOUNTABLE

31033 Teaeve® Herb Tea Cup

double-walled porcelain, 2 assorted, 3 piece set with stainless steel strainer, in attractive gift box, content 0.35 $\mbox{\it I}$

PU 6 / OC 24 / NON-DISCOUNTABLE

You will find the entire porcelain series on page 332.



MAGNOLIA

71063 Tin, 25 g

tinplate, square, slip lid, matt, 4.5 x 4.5 x 6.6 cm **PU 24** / **OC 288** /

71064 Tin, 100 g

tinplate, square, slip lid, matt, 7.2 x 7.2 x 9.9 cm **PU 12** / **OC 144** /

71065 Tin, 250 g

tinplate, square, slip lid, matt, 8.8 x 8.8 x 11.8 cm **PU 12** / **OC 96** /





70036 Tin, 25 g

tinplate, square, slip lid, metallic effect, embossed, $6.6\,x\,4.5\,x\,4.5$ cm

PU 24/

| 0C 288 /

70038 Tin, 100 g

tinplate, square, slip lid, metallic effect, embossed, 7.2 x 7.2 x 9.9 cm **PU 12** / **OC 144** /

70037 Tin, 50 g

tinplate, square, slip lid, metallic effect, embossed, 5.9 x 5.9 x 8.5 cm

PU 24/ | OC 144/

70039 Tin, 500 g

tinplate, rectangular, with flavor-protective clip-lock, metallic effect, embossed, $7.4\,x\,11.8\,x\,21.5\,cm$

PU 6/ OC 48/







KLIMT KISS



77905 Tin, 25 g tinplate, square, slip lid, metallic effect, 4.5 x 4.5 x 6.6 cm PU 24/ OC 288/

77906 Tin, 100 g tinplate, square, slip lid, metallic effect, 7.2 x 7.2 x 9.9 cm PU 12/ OC 144/

KLIMT VIRGIN



70721 Tin, 100 g tinplate, square, slip lid, metallic effect, 7.2 x 7.2 x 9.9 cm PU 12/ **| 0C 144 /**

70720 Tin, 25 g tinplate, square, slip lid, metallic effect, 4.5 x 4.5 x 6.6 cm PU 24/ **| 0C 288 /**





SHADOW

70824 Tin, 100 g tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

| 0C 144 / PU 12/

NEW

70825 Tin, 150 g

tinplate, round, slip lid, matt, H 14.5 cm, Ø 8.5 cm

PU 12/ OC 72/

33307 Mug

New Bone China with gold decoration, content 0.35 l **| 0C 24 /** PU 4/

NEW





70096 Tin, 125 g

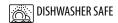
tinplate, round, with screw lid, gloss varnish finishing and embossing, 2 assorted, H 11 cm, Ø 7.5 cm

PU 24/

70097 Tin, 500 g

tinplate, round, with screw lid, gloss varnish finishing and embossed, 2 assorted, H 19 cm, Ø 10.9 cm

PU 12/











70068 Japanese Tea Tin, 90 g tinplate, round, with flavour-protective lid, wrapped with Japanese paper

(Washi), H 12.5 cm, Ø 6.5 cm **PU 6** / **OC 120** /

70067 Japanese Tea Tin, 150 g





70255 Japanese Tea Tin, 150 g tinplate, round, with flavour-protective

lid, wrapped with Japanese paper (Washi), H 15.5 cm, Ø 7.5 cm

PU 6/ OC 120/

70254 Japanese Tea Tin, 90 g

tinplate, round, with flavour-protective lid, wrapped with Japanese paper (Washi), H 12.5 cm, Ø 6.5 cm

PU 6/ | OC 120/



77048 Japanese Tea Tin, 80 g

tinplate, round, with flavour-protective lid, wrapped with Japanese paper (Washi), 10 cm, Ø 6.5 cm

PU 6 / OC 120 /

77047 Japanese Tea Tin, 150 g

tinplate, round, with flavour-protective lid, wrapped with Japanese paper (Washi), H 15.5 cm, Ø 7.5 cm

PU 6/ | OC 120/



70574 Japanese Tea Tin, 100 g

tinplate, wrapped with Japanese paper (Washi), round, slip lid, 2 assorted, H 10 cm, Ø 7.5 cm

PU 6/ | OC 120/



71192 Japanese Tin, 90 g

tinplate, round, with flavour-protective lid, wrapped with Japanese paper (Washi), H 12.5 cm, Ø 6.5 cm

PU 6/ | OC 120/

NEW

71193 Japanese Tin, 150 g

tinplate, round, with flavour-protective lid, wrapped with Japanese paper (Washi), H 15.5 cm, Ø 7.5 cm

Engl

PU 6 / OC 120 /

NEW



70573 Japanese Tea Tin, 100 g

tinplate, wrapped with Japanese paper (Washi), round, slip lid, 2 assorted, H 10 cm, Ø 7.5 cm

PU 6/ | OC 120/









77129 Japanese Tea Tin, 150 g tinplate, round, with flavour-protective lid, wrapped with Japanese paper (Washi), H 15.5 cm, Ø 7.5 cm PU 6/ | OC 120/

77128 Japanese Tea Tin, 90 g tinplate, round, with flavour-protective lid, wrapped with Japanese paper (Washi), H 12.5 cm, Ø 6.5 cm PU 6 / OC 120 /



70660 Japanese Tea Tin, 90 g tinplate, round, with flavour-protective lid, wrapped with Japanese paper (Washi), H 12.5 cm, Ø 6.5 cm **PU 6** / **OC 120** /

70661 Japanese Tea Tin, 150 g tinplate, round, with flavour-protective lid, wrapped with Japanese paper (Washi), H 15.5 cm, Ø 7.5 cm PU 6/ | OC 120 /





70634 Japanese Tea Tin, 150 g tinplate, round, with flavour-protective lid, wrapped with Japanese paper (Washi), 2 assorted, H 15.5 cm, Ø 7.5 cm **PU 6** / **OC 120** /



70594 Japanese Tea Tin, 150 g tinplate, round, with flavour-protective lid, wrapped with Japanese paper (Washi), 2 assorted, 15.5 cm, Ø 7.5 cm **PU 6** / **OC 120** /



71083 Japanese Tea Tin, 100 g tinplate, round, with flavour-protective lid, 2 assorted, 2 pieces in gift box, H 9 cm, Ø 8 cm **PU 1 set / OC 36 sets /**



77044 Japanese Tea Tin, 100 g

tinplate, round, 2 assorted, 2 pieces in gift box, H 12.5 cm, \emptyset 6.5 cm

PU 1 set / OC 50 sets /



70584 Japanese Tea Tin, 100 g

tinplate, wrapped with Japanese paper (Washi), round, slip lid, 2 assorted, H 10 cm, Ø 7.5 cm

PU 6/ OC 120/



70583 Japanese Tea Tin, 100 g

tinplate, wrapped with Japanese paper (Washi), round, slip lid, 2 assorted, H 10 cm, \emptyset 7.5 cm

PU 6/ | OC 120/



77120 Japanese Tea Tin, 100 g

tinplate, round, with flavour-protective lid, 2 assorted, 2 pieces in gift box, H 9 cm, Ø 8 cm

PU 1 set / OC 36 sets /



70663 Japanese Tea Tin, 100 g

tinplate, wrapped with Japanese paper (Washi), round, slip lid, 2 assorted, H 10 cm, \emptyset 7.5 cm

PU 6/ OC 120/









70420 Tin, 125 g

tinplate, round, with screw lid, 2 assorted, H 11 cm, Ø 7.5 cm PU 24 /

NON-DISCOUNTABLE

As long as stocks last.



70777 Tin, 150 g

tinplate, round, with flavour-protective lid, 2 assorted, H 11.7 cm, \emptyset 7.5 cm PU 24 /

NON-DISCOUNTABLE



70664 Tin, 150 g

tinplate, round, with flavour-protective lid, 2 assorted, H 11.7 cm, Ø 7.5 cm **PU 24**/

NON-DISCOUNTABLE

The matching Teaeve® Herb Tea Cup is displayed on page 358.



71199 Tin, 150 g

tinplate, round, with flavour-protective lid, 2 assorted, H 11.7 cm, Ø 7.5 cm PU 24/ $\,$

NEW

NON-DISCOUNTABLE





71026 Tin, 150 g

round, with flavour-protective lid, embossed, 3 assorted, H 11.7 cm, \emptyset 7.5 cm PU 24 /







71118 Tin, 185 g

tinplate, square, slip lid, matt, 2 assorted, 8 x 8 x 14.6 cm

PU 12/ OC 72/

NEW



71187 Tin, 150 g

tinplate, round, slip lid with window, matt, H 17 cm, Ø 7.5 cm

PU 12/ **| 0C 144 /**

NEW



71028 Tin, 25 g

tinplate, square, slip lid, 4.5 x 4.5 x 6.6 cm

PU 24/ OC 288/

71002 Tin, 250 g

tinplate, square, hinged lid, 8.8 x 8.8 x 11.8 cm

PU 12/ OC 96/

71029 Tin, 50 g

tinplate, square, slip lid, 5.9 x 5.9 x 8.5 cm

PU 24/ OC 144/

71006 Tin, 1 kg

tinplate, square, hinged lid, 14.5 x 14.5 x 21.5 cm PU 4/

71030 Tin, 100 g

tinplate, square, slip lid, 7.2 x 7.2 x 9.9 cm

PU 12/ OC 144/

71007 Tin, 2 kg

tinplate, square, hinged lid, 16.5 x 16.5 x 25.5 cm

PU6/







For packing tea you can use our practical polypropylene bag N° 61108 on page 32.





MANILA

71184 Tin, 100 g

blue, paper, without inner coating, H 12.5 cm, Ø 8 cm PU 8/

OC 192/

71186 Tin, 100 g

black, paper, without inner coating, H 12.5 cm, Ø 8 cm PU 8/ OC 192/

71185 Tin, 100 g

berry red, paper, without inner coating, H 12.5 cm, Ø 8 cm

OC 192/ PU 8/



70260 Tin, 150 g

plastic, round, with flavour-protective clip-lock, 2 assorted, platinum and brass optics, H 11.5 cm, Ø 10 cm

PU 6/ OC 36/

70259 Tin, 250 g

plastic, round, with flavour-protective clip-lock, 2 assorted, platinum and brass optics, H 18.5 cm, Ø 10 cm

PU6/ OC 24/



LOUI

71079 Tin, 250 g plastic, round, with flavourprotective clip-lock, wooden optics, H 18.5 cm, Ø 10 cm

PU 6/ OC 24/



71078 Tin, 150 g

plastic, round, with flavourprotective clip-lock, wooden optics, H 11.5 cm, Ø 10 cm

Chat

PU6/ OC 36/

TEA



71188 Tin, 500 g

galvanized steel, round, screw lid, matt, with logo "Coffee", H 16 cm, Ø 9.8 cm

PU 6/ OC 36/



71189 Tin, 320 g

galvanized steel, round, screw lid, matt, with logo "Tea", H 16 cm, Ø 9.8 cm



73102 Tin, 150 g

THEDA

tinplate, round, slip lid, 2 assorted, H 14.5 cm, Ø 8.5 cm

PU 12/ OC 72/





| 0C36/ PU6/













EUROPE

70362 Tin, 250 g

tinplate, rectangular, with flavour-protective clip-lock, 4 assorted, made in Italy, 9.5 x 6 x 16.5 cm PU 12/



SANDRINE

70953 Tin, 250 g

tinplate, rectangular, with flavour-protective clip-lock, 3 assorted, made in Italy 9.5 x 6 x 16.5 cm



NERO

71066 Tin, 500 g

tinplate, rectangular, with flavour-protective clip-lock, matt, 11.7 x 7.6 x 19.6 cm PU 12/ OC 36/



NASSIM

71190 Tin, 270 g

galvanized steel, round, slip lid, matt, with logo "Coffee", H 15.2 cm, Ø 7.4 cm

PU 6/ OC 24/

NEW



NOURIA



71191 Tin, 225 g

galvanized steel, round, slip lid, matt, with logo "Tea", H 15.2 cm, \emptyset 7.4 cm

PU 6/ **| 0C 24 /**





ANTONIO

44410 Tin, 320 g

clip-lock, with window and spoon, H 12.5 cm, Ø 13 cm

PU 1/ OC 24/

70902 Tin, 320 g

silver, plastic, round, with flavour-protective gold, plastic, round, with flavour-protective clip-lock, with window and spoon, H 12.5 cm, Ø 13 cm

> PU 1/ **| 0C 24 /**

44411 Tin, 320 g

red, plastic, round, with flavour-protective clip-lock, with window and spoon, H 12.5 cm, Ø 13 cm

PU 1/ OC 24/

44412 Tin, 320 g

black, plastic, round, with flavour-protective clip-lock, with window and spoon, H 12.5 cm, Ø 13 cm

PU 1/ OC 24/









TILL

70317 Tin, 200 g

silver, tinplate, square, slip lid, matt, 8.9 x 8.9 x 13 cm

PU 12/

NON-DISCOUNTABLE

70316 Tin, 100 g

silver, tinplate, square, slip lid, matt, 7 x 7 x 10.9 cm

Eigenart

PU 24/



SOLO

71180 Tin, 100 g black, tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/ **| 0C 144/**

71181 Tin, 100 g

white, tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/

| 0C 144 /

71182 Tin, 100 g

silver, tinplate, square, slip lid, matt, 7.3 x 7.3 x 10 cm

PU 12/ **| 0C 144 /**



70295 Tin, 250 g

black, tinplate, round, with flavourprotective clip-lock, H 16.5 cm, Ø 10.3 cm

PU 6/

| 0C 36 /

70294 Tin, 500 g

black, tinplate, square, with flavourprotective clip-lock, 11.5 x 8 x 19.5 cm PU 12/ OC 24/

black, tinplate, round, with flavourprotective lid, H 15 cm, \emptyset 7.5 cm PU 12/ OC 72/



70293 Tin, 150 g



Cha



Euit

70806 Teabag Tin

silver, tinplate, square, hinged lid, matt, with 4 compartments, 15.5 x 13.5 x 6.7 cm

PU 6/ OC 48/





70754 Tin, 130 g

GLORY

gold, tinplate, round, matt, with flavour-protective lid, H 15 cm, Ø 6.7 cm PU 12/ OC 144/



silver, tinplate, round, matt with flavour-protective lid H 15 cm, Ø 6.7 cm PU 12/ OC 144/

70768 Tin, 130 g

H 15 cm, Ø 6.7 cm PU 12/ **| 0C 144 /**

pink, tinplate, round, matt, with flavour-protective lid,

70769 Tin, 130 g mint, tinplate, round, matt, with flavour-protective lid,

Euit

H 15 cm, Ø 6.7 cm PU 12/ OC 144/



ALBA



70776 Tin, 150 g

white, tinplate, round, slip lid, H 16.7 cm x Ø 7.5 cm

PU 24/ OC 96/



GLORY

77817 Tin, 125 g silver, tinplate, oval, slip lid, matt, 11.5 x 10.5 x 5.5 cm

PU 12/ OC 96/



silver, tinplate, Caddy, hinged lid,





77982 Tin, 100 g

white, tinplate, square, slip lid, 7.5 x 7.5 x 9.5 cm

PU 12/ OC 144/



FRAN



77777 Tin, 100 g gold, tinplate, square, press lid, 7.5 x 7.5 x 9.2 cm

GLORIA

PU 12/

OC 192/



TEA

Chat

74122 Tin, 100 g

silver/gold, tinplate, square, knob lid, 6.7 x 6.7 x 10 cm

PU 12/ OC 192/



TRIO

72418 Tin, 100 g silver, tinplate, square, hinged lid, matt, 7.5 x 7.5 x 9.5 cm

Chat

PU 12/ OC 144/









70629 Tin, 100 g

black, tinplate, round, with flavour-protective lid, H 11.5 cm, Ø 9 cm PU 12/ OC 96/

70943 Tin, 100 g white, tinplate, round, with flavour-protective lid, H 11.5 cm, Ø 9 cm PU 12/ OC 96/

70944 Tin, 100 g gold, tinplate, round, with flavour-protective lid, H 11.5 cm, Ø 9 cm PU 12/ OC 96/

70409 Tin, 100 g silver, tinplate, round, with flavour-protective lid, H 11.5 cm, Ø 9 cm PU 12/ OC 96/



70410 Tin, 20 g silver, tinplate, round, slip lid, H 7 cm, Ø 5.3 cm PU 24/ OC 192/

70628 Tin, 20 g black, tinplate, round, slip lid, H 7 cm, Ø 5.3 cm PU 24/ OC 192/



70305 Tin, 25 g

silver, tinplate, round, with window, H 4.5 cm, Ø 6 cm PU 24/ **| 0C 144 /**

TABY

70154 Tin, 150 g silver, tinplate, round, with window, H 6.5 cm, Ø 10.7 cm PU 12/ OC 72/



HENRI

71122 Tin, 45 g black, tinplate, round with inner lid, H 8.8 cm, Ø 6.1 cm

PU 12/ **OC 48**/

NEW

71121 Tin, 45 g

white, tinplate, round with inner lid, H 8.8 cm, Ø 6.1 cm

PU 12/ OC 48/

71120 Tin, 45 g

silver, tinplate, round with inner lid, H 8.8 cm, Ø 6.1 cm PU 12/ OC 48/







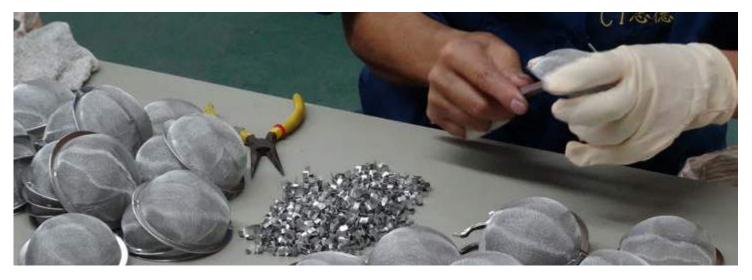
FILTERS

PRODUCTION

Small item - big effort, it's incredible how much craftsmanship and attention to detail goes into the production of our filters, tea balls and tongs. The wire nets wound on rolls are placed in the machine by hand to punch out the appropriate net in the desired size. The same process is used for the stainless steel rings and handles. These are additionally brushed and polished by hand after the blank has been punched. This not only quarantees a high-quality finish, but also brings out the real characteristics of optimum quality. The corresponding rings now form the frame of the wire mesh, which is inserted by hand and pressed into the desired position using a moulding iron. The pre-punched and machined handles are shaped and, depending on whether it is a filter, a tea infuser or tea infuser tongs, attached to the sieve or welded by hand using small screws and eyelets. This final assembly phase in particular requires the utmost precision



and manual dexterity. Especially when the plastic hangers, which are also made by hand, refine our strainers. These are individually hand-painted and are therefore always unique.



СНАСШ1

As your reliable partner for a comprehensive and varied range of filters, we offer you a well thought-out concept for this important product area with the **ChaCult®** packaging line. In co-operation with external design professionals, we have developed a design that fits perfectly into any sales environment and at the same time catches the eye. Our focus here is on being able to offer you a standardised packaging concept for **ChaCult®** filters. As a result, this range is recognisable to your customers and ensures a calm and clear look in your shop. The kraft paper look of the packaging builds an important bridge to the sustainability theme, while the blue colour accents convey associations of clarity and freshness. We are also constantly improving the functionality of our **ChaCult®** packaging to make it easier to handle or to offer ecological alternatives, for example by replacing the plastic packaging of our tea balls with cardboard boxes with a window.



DECORATION INSPIRATION

A wire mesh frame is ideal for the modern and stylish presentation of **ChaCult**® filters. Hooks, shelves, boards and much more can be flexibly attached to it to perfectly showcase small items such as strainers, tea balls and the like, depending on your requirements. The advantages are obvious. The wire mesh frame saves space and is easy to mount on the wall. You can also easily change the appearance of your shop by rearranging accessories such as hooks and shelves or adapting them to the products to be displayed. Did you know that the packaging of our tea balls and cotton filters has standard Euro perforations? This allows you to hang the items conveniently on a single hook. In the following decoration inspiration, our **ChaCult**® decorators show how a shop presentation of various **ChaCult**® filters and sieves on a wire mesh frame could look. The use of different hooks and shelves creates a lively and varied look.







94530

with useful hanging tabs, Non-Woven material, 50 filters in attractive gift box, Filter: $7.2\,\mathrm{x}\,9\,\mathrm{cm}$

These convenient non-woven filters make it easy to brew tea directly in your cup or mug. Simply unfold the hanging tabs and hang the filter over the rim of the drinking vessel. Fill the filter with your favourite tea and pour hot / boiling water over it. The hanging tabs provide stability and assure a comfortable brewing process. This item is ideally suited for all mugs and cups with a maximum diameter of 11 cm.

PU 5 / | OC 180 /



94121

with drawstring, individually packed, 20 filters in attractive gift box, 10 x 8 cm $\,$

Simple and unique! This handy cotton filter allows individual tea enjoyment and is also reusable. A plus for our environment, as waste is reduced and a highlight in terms of sustainability, as the filter is made from the renewable material cotton. The practical drawstring of this unique filter makes it particularly easy to use and clean.

PU 20 / OC 1.000 /



94504

Practical teabags made from a blend of cellulose and PET.

Your favourite tea, anywhere you want it. Just fill in the tea of your choice, fold the bag, and use it like a normal teabag. The size of the bag is perfect for mugs as well as for a teapot. 7 x 9.5cm

One pack contains 64 teabags.

PU 12 / OC 240 /



FILTER BAG WITH DRAWSTRING



90027

Very fine, compostable filter paper, bleached chlorine-free.

This specially developed tea filter offers exclusive indulgence for the senses in high-end gastronomy as well as in

your home! Sustainability and environmental protection were the basic concept for the development: the bag made of natural raw materials as well as the drawstring are easily compostable. 10.5 x 8.5 cm

50 pieces per pack

PU 12 / | OC 600 /









PAPER TEA FILTER



94001 Size M - bleached chlorine-free

for teapots up to 1.2 liter, useable for all standard holders, 12.4 x 9.7 cm 100 pieces per pack PU 18/

94001B Size M - unbleached

for teapots up to 1.2 liter, useable for all standard holders, 12.4 x 9.7 cm 100 pieces per pack PU 18/

94501 Size S

for one cup, with filling flap, useable without holder, with bottom fold, unbleached, 12.7 x 6.2 cm 100 pieces per pack PU 12/

41450 Filter Clip "Teapot"

stainless steel, for paper filter, 3.3 x 5.3 cm OC 500 / PU 50/

94500 Size M - extra long

for teapots up to 2 liter, with filling flap, useable without holder, with bottom fold, unbleached, 18.5 x 8.4 cm, 100 pieces per pack PU 12/

94503 Size L - extra wide

for teapots up to 2 liter, with filling flap, useable without holder, with bottom fold, unbleached, 19.5 x 10.2 cm, 100 pieces per pack

PU 12/

NON-DISCOUNTABLE

94002 Size L - extra long

suitable for conical thermical jugs, useable without holder, unbleached, 25 x 5 cm (bottom), 8.4 cm (top) 50 pieces per pack PU 20/

NON-DISCOUNTABLE

94505 Size S - with stick

for one cup, with bottom fold, bleached with oxygen, 7.5 x 10 cm 100 pieces per pack PU 30 /

NON-DISCOUNTABLE



94000 Filter Holder for paper tea filter OC 75 / PU 1/



94507 Filter Stick plastic, ideal for item N° 94505 paper tea filter, 4 sticks per pack PU 30 sets/



Practical Tea Strainers made of stainless steel with rest

The filter material is very fine, allowing its use also with Rooibos tea.



STAINLESS STEEL STRAINER

41580 Size XS

ideal for Tea-for-one-Sets PU 1/ OC 96/

41584 Size L

Ø7cm PU 1/ OC 48/ 41583 Size S Ø 5.6 cm

PU 1/ **| 0C 96/**

41582 Size XL

Ø 8 cm, ideal for large mugs **OC 48**/ PU 1/

Each stainless steel strainer in attractive ChaCult® packaging.



Ø 6 cm, ideal for large teapots 00.72/ PU 1/









40284 Durable Stainer stainless steel, with 2 handles, fits most common mugs and pots, H7 cm, Ø 5.5 cm

PU 1/ OC 96/



PIET

 $H6 cm, \emptyset7 cm$

PU 24/

41526 Durable Tea Strainer with 2 handles

stainless steel, fits most mugs and pots,

OC 360 /



TEAPOT



41528 Durable Tea Strainer stainless steel, with lid/drop catcher, H 7 cm, Ø 5 cm

PU 12/ OC 144/



LENE



41529 Durable Tea Strainer stainless steel, with lid/drop catcher, H 7 cm, Ø 6,5 cm

PU 12/ OC 144/











TEA BALL TONGS

41530

41806

PU 24/

stainless steel, Ø 7.5 cm PU 12/ OC 144/

stainless steel, Ø 6.5 cm PU 12/ **| 0C 144/** 41513

stainless steel, Ø 5 cm PU 24/ OC 288/ 41516

stainless steel, Ø 4.5 cm PU 24/ OC 288/







stainless steel with ultrafine filter, Ø 5 cm

OC 288/



TEA BALL SPOON COR

41531

stainless steel, Ø 4.5 cm PU 24/ OC 288 /



41512

aluminium, L 5 cm PU 1/ OC 100/



TEA STRAINER WITH BAMBOO HANDLE



41055

stainless steel, Ø 5.5 cm PU 1/ OC 600/ 41060

stainless steel, Ø 6 cm PU 1/

OC 600 /

41064

stainless steel, Ø 6.4 cm PU 1/ OC 300 / 41068

stainless steel, Ø 6.8 cm **| OC 600 /** PU 1/

41072

stainless steel, Ø 7.2 cm PU 1/ OC 360/



41520 Tea Ball stainless steel, Ø 7.5 cm PU 12/ OC 144/ 41518 Tea Ball stainless steel, Ø 6.5 cm OC 288/ PU 24/

41517 Tea Ball stainless steel, Ø 5 cm OC 576/ PU 24/

41519 Tea Ball stainless steel, Ø 4.5 cm PU 24/ OC 576/



GLADYS

Eha

41515 Durable Tea Strainer

stainless steel, with u-shaped handle, can be hung in jumbo mugs, H 11 cm, Ø 3.5 cm, Ideal for use with most thermal jugs (without glass) PU 6/ OC 72/

KENT



41523 Durable Tea Strainer

stainless steel, with u-shaped handle, can be hung in mugs and cups, H 7 cm, Ø 3.5 cm (without glass) PU 1/ OC 288 /

KARL



40283 Jumbo Tea Ball stainless steel, Ø 12.8 cm, for 300 g tea PU 1/ OC 40 /









BRAD



JOST



KEN



EBBA





41074 Strainer stainless steel, Ø 6.8 cm, fits most Herb Tea Cups

PU 1/ OC 500/



stainless steel, with rest, Ø 3.5 cm PU 24/

OC 288 /

41536 Tea Ball stainless steel, Ø 6 cm PU 12/

Eha

OC 144/

PU 12/

41521 Tea Ball stainless steel, Ø 6 cm

| 0C 144 /

CASA CASA

93998 Durable Tea Strainer stainless steel, Ø 5.5 cm

PU 12/ **| 0C 144 /**





stainless steel, with wide rim, fits most

mugs, H 9 cm, Ø 5 cm PU 1/ **| 0C 144/**

40013 Durable strainer



CARA



PU 1/ OC 72/



COSMO

41401 Durable strainer stainless steel, with 2 handles H 6.5 cm, Ø 7.5 cm

PU 1/ **| 0C 144 /**



41554 Tea Strainer

stainless steel, telescopic with adjustable handles coated with silicone, Universal filter - suitable for the most common pots and mugs! H 7.3 cm, Ø 5 cm

PU 1/ OC 144/









41031 Tea Ball Mix

BELLARY

set of 24 tea balls, stainless steel with plastic hanger, each in attractive gift box, Ø 5 cm

per tea ball) (€

OC 6 sets /



ROSALIE

41477 Tea Ball

stainless steel with wooden hanger in shape of an owl, Ø 5 cm

PU 12/ OC 144/



41476 Tea Ball

stainless steel with wooden hanger in shape of seagull and seal, 2 assorted, \emptyset 5 cm PU 12/ OC 144/



HERA



41469 Tea Ball

stainless steel with wooden hanger, Ø 5 cm PU 12/ OC 144/



LOKI



41468 Tea Ball

stainless steel with wooden hanger, Ø 5 cm

PU 12/ OC 144/



41587 Tea Ball

stainless steel with bronze hanger, Ø 5 cm PU 12/ **| 0C 144 /**



41039 Tea Ball Mix

set of 12 tea balls, stainless steel with plastic hanger, each in attractive gift box, Ø 5 cm

PU 1 set /

(€ per tea ball)

OC 12 sets /

TEAPOT

41586 Tea Ball

stainless steel with bronze hanger, Ø 5 cm PU 12/ OC 144/

Eha



TEA BALL

41479 "Yoga Cats"

stainless steel with plastic hanger, 2 assorted, Ø 5 cm

PU 12/ OC 144/

NEW



stainless steel with plastic hanger, Ø 5 cm

PU 12/ OC 144/



stainless steel with plastic hanger, Ø 5 cm

PU 12/ OC 144/

NEW











TEA BALL

41808 "Filou"

stainless steel with plastic hanger, Ø5cm

PU 12/ OC 144/

41856 "Charles"

stainless steel with plastic hanger,

Ø5cm

PU 12/ OC 144/

/

41841 "Lucky Cat"

stainless steel with plastic hanger,

OC 144/

Ø5cm

PU 12/

/

41872 "Woody"

stainless steel with plastic hanger,

Ø 5 cm

PU 12/ OC 144/











TEA BALL

41484 "Monstera"

stainless steel with plastic hanger, Ø 5 cm

PU 12/ **| 0C 144/**

NEW

41415 "Heart"

stainless steel with plastic hanger,

Ø5cm

PU 12/ OC 144/

41475 "Carla"

stainless steel with plastic hanger,

Ø5cm

PU 12/ OC 144/

/

41811 "Benares"

stainless steel with plastic hanger, Ø5cm

PU 12/ OC 144/

/











TEA BALL

41483 "Macarons"

stainless steel with plastic hanger, 2 assorted, Ø 5 cm

PU 12/ **| 0C 144 /**

NEW

41467 "Liara"

stainless steel with plastic hanger, Ø 5 cm PU 12/ **| 0C 144 /**

/

DISHWASHER SAFE



stainless steel with plastic hanger, Ø 5 cm

PU 12/ **| 0C 144 /**

/







stainless steel, golden colour Ø 6.5 cm PU 24/ OC 288/

drop catcher, H 7 cm, Ø 6.5 cm PU 12/ OC 144/

| 0C 144 / PU 12/

stainless steel, golden colour, Ø 6.5 cm **| 0C 144 /** PU 12/



41504 "Duo"

bamboo, with 2 handles, Ø 5.5 cm OC 250/

PU 50/



41503 bamboo, Ø 5.5 cm

OC 250 / PU 50/



KETTLE

Chat

41533 Tea Ball stainless steel, with rest, H 3 cm, Ø 3 cm PU 12/ **OC 288/**



Eha

TEA HOUSE



41178 Tea Ball

stainless steel, with rest, 2 x 3.3 x 3.2 cm

PU 24/ OC 288/



DURABLE TEA FILTER

93999

microfine stainless steel mesh, with lid, black, H 8.5 cm, Ø 6 cm

PU 1/ **| 0C 18 /** 93997

microfine stainless steel mesh, with lid, black, H 10 cm, Ø 8 cm **| 0C 18/**

PU 1/





41474 Durable Strainer

stainless steel, rim of filter in the shape of a cat, H 7.5 cm, Ø 6.5 cm

| 0C 144/ PU 1/



KAMI

stainless steel with silicone lid and rest, individually packed in gift box, H 9.8 cm, strainer Ø 3.2 cm (without glass)

PU 12/ **| 0C 144/**

41084 Tea Strainer



L 17.5 cm, Ø 3 cm (without glass)

PU 1/ OC 72/



41083 Tea Strainer

stainless steel with silicone figure and rest, individually packed in gift box, H 9 cm, strainer Ø 3.2 cm (without glass)

| 0C 144 / PU 12/



95400 Size S

yarn from certified, organic cultivation, unbleached, Ø 7 cm

PU 12/

OC 600 /

95401 Size M

yarn from certified organic cultivation, unbleached, Ø 9 cm

PU 12/

OC 600 /

Ehat

95402 Size L

yarn from certified organic cultivation, unbleached, Ø 11 cm

PU 12/

OC 600 /

95403 Size XL

yarn from certified organic cultivation, unbleached, extra long, Ø 9 cm

PU 12/

OC 600 /









PRODUCTION

Traditional cast iron teapots have been produced for centuries with only minor modifications. Experienced master craftsmen produce aluminium moulds which are used to cast the iron teapots. The furnace that heats and liquefies the iron to fill the moulds is in operation 24 hours a day. Portions of the molten iron are removed from the furnace, transported via a rail system to the casting fields and poured into aluminium moulds situated in holes in the ground. After at least 24 hours, the aluminium casting moulds are dug out of the ground. The insides of the unfinished pots are then polished to prepare them for the subsequent enamel sealing process. This makes the teapots particularly resistant. A seamless and even glaze is achieved by pouring the liquid enamel around the body several times. Areas that are difficult to access, such as the edges of the pot, are finished by hand. The glaze hardens and seals the jugs after a drying and firing period. Finally, the outside of the pots is refined with selected colours in elegant gloss and matt shades. The quality of these precious products is sealed with a last firing.





DECORATION INSPIRATION

Whether it's an iron teapot, a mug or a tin, our **ChaCult**® decorators recommend presenting the products on different levels. This ensures a lively and varied look, in which the individual items are shown to their best advantage. It also allows you to turn selected goods into eye-catchers and skilfully draw your customers'

attention to a particular range or product. For small areas in particular, a three-dimensional structure in height can provide additional space for product presentation. Wooden crates, different sized sections of tree trunks or, as in this example from our **ChaCult**® decorators, monochrome, simple plinths and pedestals are suitable for decorating at different levels.





KAIWEN



89266 Iron Teapot yellow-black, content 0.7 l PU 1/ 008/

NEW



BAIHU



89267 Iron Teapot red-black, with relief, content 0.7 I PU 1/ 008/

NEW



WING



89263 Iron Teapot

blue-black, with relief, content 0.8 I PU 1/ 008/

NEW



YINI



89265 Iron Teapot

mint/green-black, content 0.8 l PU 1/ 008/

NEW



ANHAO



89259 Iron Teapot black-gold, with relief, content 0.85 l PU 1/ 008/

89264 Iron Teapot white-gold, content 0.7 l

YANHONG CLAR

008/ PU 1/

NEW



NINGBO



89262 Iron Teapot

black-gold, with relief, content 0.4 l PU 1/ **| 0C8/**





89701 Iron Teapot black, with relief, content 1.5 l PU 1/ 0C4/

SHANGHAI



89700 Iron Teapot black, with relief, content 0.8 I PU 1/ 0008/



HUBEI

PU 1/



OC 12/

Chat

PU 1/

89706 Warmer cast iron, 2 piece set, black, H 8 cm, Ø 15 cm **| 0C8/**



89707 Cup

cast iron, black, content 0.12 l **| 0C 32 /** PU 4/

All iron teapots come with a stainless steel strainer.

You can find more cup sets matching our iron teapots on pages 351 - 353.









NANCHANG Chi

89702 Iron Teapot blue, with relief, content 0.5 I PU 1/ 008/



JIN JIN

Chat

89270 Iron Teapot white-gold, with relief, content 0.7 l PU 1/ 008/



XIAMEN

89705 Iron Teapot gold-black, with relief, content 1.2 l PU 1/ 006/



Chat LI

89280 Iron Teapot black-golden, with relief, content 0.7 I PU 1/ 0008/



TIANJIN



89101 Iron Teapot red, with relief, content 0.8 I PU 1/ 008/



JINAN



89107 Iron Teapot turquoise-gold, with relief, content 1.0 l PU 1/ 008/



GUIZHOU



89271 Iron Teapot red-gold, with relief, content 0.5 l PU 1/ 008/



HUAN



89260 Iron Teapot blue-silver, with relief, content 0.75 I PU 1/ 008/



HEBEI



89273 Iron Teapot green-golden, with relief, content 0.8 l PU 1/ OC 12/



FUZHOU



89118 Iron Teapot mint-green/gold, with relief, content 0.8 l PU 1/ 008/



MENG

PU 1/

89261 Iron Teapot

blue-golden, with relief, content 0.65 l

008/

Cha



89703 Iron Teapot red, with relief, content 0.8 I PU 1/ 008/



HAO



89257 Iron Teapot green, with relief, content 0.7 I PU 1/ 008/



89256 Iron Teapot



turquoise, with relief, content 0.9 I PU 1/ 0008/



BEIJING



89276 Iron Teapot turquoise-gold, with relief, content 0.8 l PU 1/ 008/



GUANGXI



89275 Iron Teapot black-red, with relief, content 0.8 I PU 1/ 006/

GLASS

PRODUCTION

Elegant, puristic and straightforward, glass has become an essential part of life, whether stylistically or practically. For the production of glass bodies, a mixture of silicon dioxide, boron oxide, sodium oxide, potassium oxide and aluminium oxide is melted in mostly electrically or gasheated furnaces at approx. 1650 °C. The glass is formed in steel moulds on rotating blowing machines, usually with 12 to 24 stations, until it is finally cooled in a controlled process. This results in rotationally symmetrical, practically tension-free glass bodies that are used as glasses and jars. For complex items such as teapots, subsequent largely manual processes are necessary. The glassmaker first moulds spouts directly onto the body of the pot using a glassmaking pipe. Handles are then bent from rod material and fused to the glass bodies. This process, which requires a high degree of manual dexterity and long practice, is only offered by few glass manufacturers. As the selective heating causes tension in the glass, the teapots are heated again to



around 600 °C and cooled evenly. Completed with lids and filters, these teapots are then offered in various forms in specialised shops.



BRANDS

In addition to the quality items from **ChaCult**°, we also supply excellent glass products from Eigenart and Trendglas°. We offer you a maximum variety of shapes, designs and product ideas in the glass category. Our range includes the practical Flowtea° drinking bottles from Eigenart, with successful designs such as 'Cherry Blossom' or 'Trees'. You will also find glassware in the outstanding Trendglas quality - Made in Germany. These products made of borosilicate glass guarantee a heat resistance of at least 150 °C, are dishwasher-safe and suitable for the microwave. The glassware from all of our brands has a non-porous surface, making it very easy to clean and therefore ideal for people with allergies.













40219 Cup

double-walled, heat-resistant glass, with dried flower filling, 2 assorted, content 0.25 $\mbox{\sf I}$

PU 6/ | OC 36/

NEW



THERESA



40304 Cup

double-walled, coloured glass, 2 assorted, content 0.2 $\mbox{\sc I}$

PU 6/ OC 48/

NEW









STRAINER



40216 Cup "Cherry Blossom"

NON-DISCOUNTABLE

LYN

40215 Cup "Eucalyptus"

double-walled, heat-resistant glass, content 0.25 l

PU 6/ | OC 36/

NON-DISCOUNTABLE

32117S

stainless steel, lasered, suitable for Teaeve® Herb Tea Cups & Lyn glasses

PU 1/ | OC 36/

NON-DISCOUNTABLE

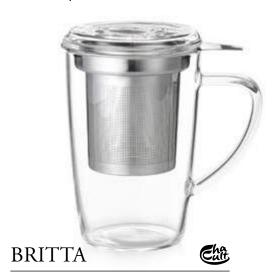


40682 Herb Tea Cup

ARIK

glass, 3 piece set with stainless steel strainer and glass lid, content 0.45 l

PU 1/ | OC 24/



41202 Herb Tea Cup

glass, 3 piece set with stainless steel strainer and glass lid, content 0.35 l

PU 4/ | OC 24/

41794 Cup, small double-walled glass, content 0.2 I PU 6 / OC 24 /

41793 Cup, big double-walled glass, content 0.4 l PU 6 / OC 24 /



40211 Mug, small glass, content 0.28 | PU 1 / OC 48 /

40210 Mug, big glass, content 0.68 | **PU 1** / **OC 24** /



40068 Cup

double-walled glass, with cute bear motifs, 2 assorted, content 0.2 l

PU 6/ OC 36/



40077 Cup

double-walled glass, with cute cat motif, content 0.18 l

PU 6/ | OC 36/









TAMMIE



42074 Gift Set

4 glass tubes, with cork stopper, in wooden stand, content 0.25 l, glass tubes: H 18.5 cm, Ø 5 cm, wooden stand: W 27 x D 7 x H 8.5 cm

PU 1/ | OC 8/



TESSIE

42073 Gift-Set



6 glass tubes with cork stopper, in wooden stand, content 0.07 l, glass tubes: H 22 cm, Ø 2.5 cm, wooden stand: W 22.5 x D 4 x H 14.5 cm

PU 1/ | OC 12/

These all-rounders provide endless potential uses! Whether as stylish packaging for a tea gift, a presentation glass in the checkout area, taster glasses for your bestsellers, or many other uses. Unleash your creativity! This glass is ideal for a variety of teas, even for those with voluminous ingredients.

ENID



42079 Cork Jar glass with cork stopper, H 14 cm, Ø 6 cm, content 0.29 l

42080 Cork Jar

glass with cork stopper, H 16 cm, Ø 7 cm, content 0.45 l

Cha

PU 1/ | OC 42/





40302 Storage Jar, Size S heat-resistant glass with cork lid, H 9.9 cm, Ø 6 cm, content 0.35 l

PU 4/ | OC 32/

NEW

40303 Storage Jar, Size M heat-resistant glass with cork lid, H 14.5 cm, Ø 6 cm, content 0.7 l

PU 4/ | OC 32/

NEW



77797 Wooden Box

Wooden box with 4 glass tubes with cork stopper, content glass tubes: 15 g or 75 ml, Size Box: 19.4 x 20.4 x 4.5 cm, Size glass tubes: H 15 cm, Ø 3 cm **PU 1** / **OC 28** /

You receive this item unfilled (without tea).



"One item, a thousand possibilities! Whether as a get well soon box, filled with delicious herb tea blends such as fennel-aniseed-caraway, or as an unusual gift voucher idea for a trip to the South Seas, filled with fruit tea blends such as Bora Bora - let your creativity run free! The box made of high-quality bluebell wood and the timeless cork glasses cut a fine figure for any occasion. This item is also an excellent choice as a Christmas gift for your customers. Do you need help choosing the right teas? Feel free to contact us!"

Peter Röhrs, Sales Manager







decorated glass, 6 assorted, content 0.12 l

PU 6/ | OC 36/



41768 Tea glass

decorated glass, 6 assorted, content 0.12 l $\,$

PU 6/ | OC 36/



40116 Tea glass

decorated glass, 6 assorted, content 0.12 l

PU 6/

OC 36/

Perfect for the infusion of blooming teas!



41772 Teapot

glass, with small stainless steel strainer inside of the spout, content 0.8 I

OC 24/ PU 1/



40178 Teapot

glass, with small stainless steel strainer inside of the spout, content 0.45 l

PU 1/ OC 24/



40175 Teapot

glass, with small stainless steel strainer inside of the spout, content 0.36 l

PU 1/ OC 36/





square, 5.6 x 5.6 x 10 cm, content 0.174 l PU 24/

41510 Cork Jar round, H 15 cm, Ø 7 cm, content 0.3 I PU 12/



41509 Cork Jar

round, H 10 cm, Ø 6 cm, content 0.15 l

PU 24/





DAVID

41548 Glass Canister, Size L with glass lid and plastic sealing ring, content 8.0 l, H 32 cm, Ø 20 cm PU 1/ **| 0C 4 /**

41546 Glass Canister, Size S

PU 1/

with glass lid and plastic sealing ring, content 3.0 l, H 22 cm, Ø 13.5 cm **| 0C8/**

41547 Glass Canister, Size M

with glass lid and plastic sealing ring, content 5.0 l, H 26 cm, Ø 16.5 cm

| 0C 6 / PU 1/







Chat



TELJA

41223 Teapot

heat-resistant glass, with glass strainer, content 1.2 l

PU 1/



41224 Teapot

heat-resistant glass, with glass strainer, content 2.0 l

PU 1/





40505 Teapot

ELIO

heat-resistant glass, 3 piece set with glass strainer and lid, content 0.4 l

PU 1/



NON-DISCOUNTABLE





41268 Tea-/Coffee Maker

heat-resistant glass and stainless steel, for 8 cups, content 1.0 l PU 1/





41222 Warmer

heat-resistant glass, with aluminium plate, H 8.2 cm, Ø 14.8 cm, without tea candle PU 1/



41267 Tea-/Coffee Maker

heat-resistant glass and stainless steel, for 3 cups, content 0.35 l PU 1/



41225 Cup and Saucer

ELLEN trendglas

glass, content 0.25 l

PU 1/





CLARA

trendglas

40503 Herb Tea Cup with saucer

glass, 4 piece set with glass strainer and lid, content 0.3 l

PU 1/





SWANTJE



41961 Herb Tea Cup with saucer

glass, 4 piece set with stainless steel strainer and glass lid, content 0.4 l

PU 1/





41765 Teapot

heat-resistant glass, with stainless steel strainer, content 1.2 l ${\bf PU\,1/}$



NON-DISCOUNTABLE

41766 Teapot

heat-resistant glass, with stainless steel strainer, content 2.0 l $\,$ PU 1 /



NON-DISCOUNTABLE







CHERRY BLOSSOM Eigenaut

40205 "EVE" Carafe

borosilicate glass with stainless steel strainer and -lid, as well as with cuff and coaster made of imitation leather, in attractive gift box, content 1.25 l

PU2/

NON-DISCOUNTABLE

EUCALYPTUS Eigenart

40208 "EVE" Carafe

borosilicate glass with stainless steel strainer and -lid, as well as with cuff and coaster made of imitation leather, in attractive gift box, content 1.25 l

Eigenart

PU2/

NON-DISCOUNTABLE

AMAMI

Eigenart

40218 "EVE" Carafe

borosilicate glass with stainless steel strainer and -lid, as well as with cuff and coaster made of imitation leather, in attractive gift box, content 1.25 l

PU 2/

NEW

NON-DISCOUNTABLE

ICE TEA COOLER

40197

 $Cooling\ stick\ made\ of\ stainless\ steel,\ suitable\ for\ EVE\ glass\ carafes,\ in\ attractive\ gift\ box$

PU 4/ | OC 72/

NON-DISCOUNTABLE









LINNEA

Chat

BENT



40079 Teapot

glass with glass strainer and lid, content 0.7 $\mbox{\rm I}$

PU 1/ OC 12/

40076 Teapot

glass with stainless steel strainer and lid, content 0.8 l

PU 1/ OC 12/



KILIAN

40122 Teapot

glass with ultrafine stainless steel strainer, content 1.3 l

PU 1/

008/

content 0.9 I

PU 1/

OC 12/



41775 Tea-for-one Set

glass, content of pot 0.45 l, content of cup 0.3 l

PU 1/ OC 12/



40181 Teapot

glass, with stainless steel strainer and lid, suitable for inductiony stoves, content 1.2 I OC 12/

Ideal for heating water as well as to keep it warm on the stove. The preparation of your favourite tea with this teapot is even simpler than by using a teabag.

BEVERAGE MAKER

PRODUCTION

Different materials such as glass, stainless steel or plastic are generally used to produce tea or coffee makers. The individual components are manufactured in different, sometimes complex production processes, which are carried out both mechanically and by hand. This means that these items belong to the product groups with a high level of manufacturing effort in which many people are involved.







CHA CULT

Whether in Europe, Asia or America, our **ChaCult**® brand products are popular with customers all over the world. That is why it is very important to us to design the texts on the **ChaCult**® gift packaging in several languages. In addition to German and English, you will also find all information texts in French, and Spanish. In addition, the decorative front and back of the gift packaging are in German and English to give you an alternative presentation option for international markets.



40285 Tea-/Coffee Maker double-walled coloured glas, content 0.65 l

PU 1/ OC 18/

NEW



42075 Tea-/Coffee Makerdouble-walled glass, for 2 cups, content 0.35 I **PU 1**/ | **OC 12**/









42065 Tea-/Coffee Maker for 6 cups, content 0.75 | **PU 1** / **OC 12** /

42064 Tea-/Coffee Maker for 2 cups, content 0.35 | **PU 1** / **OC 24** /



LEONORA

40066 Tea-/Coffee Maker for 2 cups, content 0.35 | PU 1/ | OC 24/ 40067 Tea-/Coffee Maker for 6 cups, content 0.75 I PU 1/ OC 12 /



2 in 1! With this practical ice tea maker made of heat-resistant glass, you get the opportunity to freshly prepare your favorite tea and then serve it as a refreshing iced tea. This is made possible by the included large strainer as well as the handy ice cube container.

41758 Ice Tea Maker

heat-resistant glass body with large strainer and removable ice cube container made of plastic, content 1.5 l **PU 1**/ | **OC 6**/



42068 Coffee Maker

3 piece set, with double-layered, ultra fine stainless steel strainer and measuring spoon, content $0.65\,\mathrm{I}$

PU 1/ | OC 18/



MONTY

32049 Tea Maker

heat-resistant glass, content 0.5 l

PU 1/ | OC 24/

Enjoy several infusions of your tea at the push of a button! Pour the loose tea into the upper part of the maker and fill it up with hot water. After the brewing time has expired, press the button on the lid and the fluid is drained into the pot below. The loose tea leaves remains in the above container - ready for the next infusion. Tip: With subsequent infusions, simply extend the brewing time for full aroma.

Ehat



91350 Tea Maker

The unbelievably simple and straightforward principle allows you to prepare your tea easily, quickly and hassle-free directly into your cup or mug! content 0.5 I (without cup)

PU 1/ | OC 30/

1.

Fill loose tea into the tea maker.

2

Slowly pour hot water into the tea maker und steep according to preparation instructions.

3

Afterwards put the tea maker on top of a mug and watch how your mug gets filled within seconds. Then simply lift the filter off the mug and the flow of tea will stop instantly.



91380 Espresso Maker

Espresso maker for 4 cups, Aluminium, not suitable for induction

PU 1/

NON-DISCOUNTABLE

91381 Espresso Maker

Espresso maker for 6 cups, Aluminium, not suitable for induction

PU 1/

NON-DISCOUNTABLE



91382 Espresso Maker

stainless steel, suitable for induction, 4 cups

PU 1/

NON-DISCOUNTABLE





FOR A TRENDY AND REFRESHING COFFEE ENJOYMENT





COLD BREW TONIC

ZUTATEN

4 cl Cold Brew Coffee | 8 cl Tonic Water | 2 cl Gin | 1 Bio-Zitrone oder -Limette | 1 Zweig Rosmarin ZUBEREITUNG

Für die Zubereitung des Cocktails 8 cl Tonic Water und 2 cl Gin mit etwas Saft einer Zitrone in ein mit Für die Zubereitung des Gottoms och ome Hater und Zustam inne etwas Jancemer Zubone in ein inne Eiswürfeln gefülltes Glas geben. Anschließend 4 cl Cold Brew Coffee vorsichtig über den Rücken eines Löffels laufen lassen, um so den Drink zu schichten. Mit Zitronenspalten und einem Zweig Rosmarin garnieren.

AND THIS IS HOW IT WORKS:

Open the lid of the brewer, remove the strainer and unscrew the top hood from the mesh. Then fill the strainer with approx. 160 g of ground coffee. Add 1.0 l of cool water to the coffee maker. Make sure that the liquid does not exceed the mark on the glass body. Now screw the top hood back on the mesh and slowly pour this into the water-filled maker. Close it with the lid and place the prepared cold brew in the refrigerator for at least 12 hours. Then remove the strainer and enjoy your favorite cold brew coffee.

GOOD TO KNOW:

Hot or cold, that's the question here. Although the classic, hot preparation of coffee is very popular and widespread, a cold infusion offers some advantages. For example, gentle cold brewing releases less acid and bitter compounds.

INSPIRATION:

One maker, a thousand possibilities. Cold Brew coffee can be used to prepare various delicious cocktails and drinks.

Our favorite that always tastes good is a Cold Brew Tonic. Try it yourself! You can find the recipe on the left side of this page.

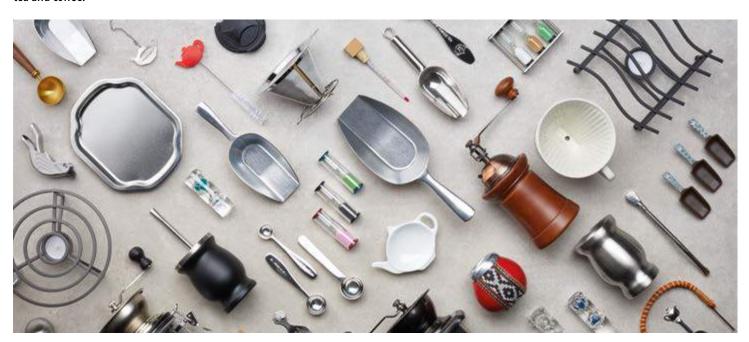


More recipe ideas can be found here: www.dethlefsen-balk.de

OTHER ACCESSORIES

VARIETY & QUALITY

Filling, preparing, presenting, transporting, packaging and much more. In the "other accessories" product category, you will find useful accessories that professionals appreciate and that bring a smile to passionate tea and coffee lovers' faces. Among other things, discover practical tea scoops and measuring spoons for filling and portioning, calabashes and samovars for preparation and coffee chutes for product presentation. Our paper and cotton carrier bags are ideal for transporting purchases from your shop to customers' homes. We also offer versatile mini trays for packaging. Whether professional coffee preparation or stylish matcha enjoyment, on the following pages you will find a wide range of articles on the subject of tea and coffee.







Our Café Cult Drip Coffee Bags you will find on page 228 and 229.





41794 Cup, small double-walled glass, content 0.2 l PU 6 / OC 24 /

PEER



40516 Glass

heat resistant glass, content 0.6 l **PU 1** /



NON-DISCOUNTABLE







41549 Drip Bag Holder

stainless steel, fitting for Café Cult Drip Coffee Bags, $10.5 \times 5.4 \times 6.7$ cm

PU 1/











The calabashes may vary in size and colour.

CALABASH

41556 "Tomás" pumpkin bowl with aluminium ring PU 1/

41539 "Benicia" pumpkin bowl, coated eco leather and linen, with aluminium ring PU 1/

41832 "Joaquin"

pumpkin bowl with aluminium ring and marbling PU 1/

41837 "Juan"

pumpkin bowl with aluminium ring, striped PU 1/



41558 "Caia"

stainless steel with round strainer, L 17 cm

OC 240 / PU1/



stainless steel, L 18 cm PU 1/ OC 240/

41566 "Cammi"



MINI-TRAY

silver, tinplate, 19 x 16 cm

OC 128/

77744

PU 32/

Cha

gold, tinplate, 19 x 16 cm PU 32/ **| 0C 128/**

77745



41593 Calabash

matt black, double-walled stainless steel, with foot, content 0.2 I

PU 1/ OC 40 / 41594 Calabash

silver, double-walled stainless steel, with foot, content 0.2 l

PU 1/ OC 40 /



TARO



39990 Replacement Handle for teapots, brown PU 1/



BIRDY



41534 Lemon Squeezer stainless steel, 12 x 3 cm PU 24/ OC 240 /





46045 Drop Catcher stainless steel, L 6.5 cm PU 10/ OC 600 /



41707 Chalk Catcher

stainless steel, environmentally friendly chalk catcher, can be used in water kettles and boilers, Ø 5.2 cm

PU 10/ OC 120/



ONE POT OF PERFECT TEA

41596 Measuring spoon stainless steel, L 16 cm PU 1/ OC 100/

ALBERTO

41564 Coffee Measuring Spoon stainless steel, L 13.5 cm PU 1/ OC 600 /

ONE CUP OF PERFECT TEA

41445 Measuring Spoon stainless steel, L 12.5 cm PU 1/ OC 600 /

Cha

ONE CUP OF PERFECT MATCHA

41451 Measuring Spoon stainless steel, L 11.5 cm PU 1/ OC 600/



41918 Measuring Spoon silver, stainless steel with wooden handle, for approx. 9 g coffee or 7.5 g tea, L 14 cm

OC 100/ PU 1/

41919 Measuring Spoon

gold, stainless steel with wooden handle for approx. 9 g coffee or 7.5 g tea, L 14 cm PU 1/ OC 100 /



41717 Tea Measuring Spoon plastic, 4 assorted, L 7.8 cm OC 1.000 / PU 100/



30925 Japanese Tea Measuring Spoon porcelain, 3 assorted, 10 x 2 cm PU 12/ OC 120/





TEAPOT

41027 Tea Measuring Spoon stainless steel, L 10.6 cm PU 1/

JAMES

41506 Tea Measuring Spoon stainless steel, L 7 cm PU 50/

TEA-/COFFEE SCOOP

65040 Size S aluminium, L 18 cm, for approx. 30 g PU 1/

65041 Size M aluminium, L 20 cm, for approx. 50 g **PU1/**

65042 Size L aluminium, L 26 cm, for approx. 100 g PU 1/

Eha

Ent













TEABAG

61004 Carrying Bag

paper with cord handle, white, print on both sides, 22 x 11 x 28 cm PU 250/



TEA VARIETIES COM

61231 Carrying Bag

cotton, printed on one side, 35 x 42 cm PU 15/ OC 120/



kraft paper without print, with cord handle, 22 x 11 x 28 cm PU 250/ per 100



CARRY ME HOME

61228 Carrying Bag

non woven, laminated outside, 27 x 12 x 30 cm PU 50/ **| OC 100 /**



31421 Coffee Strainer

stoneware, white, Classic strainer for 2 hand-brewed cups of coffee, H 10 cm, Ø 12.2 cm

PU 1/ OC 24/



BENEDITTO

42055 Durable Coffee Strainer stainless steel, for 2 cups, H 8 cm, Ø 10 cm PU 1/ **| 0C 48 /**

NICOLO

91375 Pour Over Pot

stainless steel, content 0.85 l, H 12.6 cm, Ø 9 cm PU 1/ **| 0C 12 /**











Chat



TO GO LID



STRAINER







31713

plastic, suitable for all Teamugs displayed on pages 291 to 297.

PU 1/ | OC 100/



stainless steel, lasered, suitable for Teaeve® Herb Tea Cups & Lyn cups **PU 1** / **OC 36** /

NON-DISCOUNTABLE



plastic, suitable for mosts of Teaeve® herb tea cups

PU1/ OC96/



DON



LUIS



DORTHE



TEA



41423 Warmer

stainless steel, round, H 6 cm, Ø 15 cm **PU 6** / **OC 48** /

41018 Warmer

wood and stainless steel, round, H 6.3 cm, Ø 18 cm **PU 1** / **OC 18** /

42491 Warmer

stainless steel, H 6 cm, Ø 16.5 cm **PU 1** / **OC 6** /

41014 Warmer

chrome-plated steel, round, with wooden legs, H 5.7 cm, Ø 17 cm **PU 1**/ | **OC 24**/

KARIM



41017 Warmer anodised iron, square, 17 x 17 x 7 cm **PU 1** / **OC 18** /

DORO



41023 Warmer anodised iron, round, H 5.7 cm, Ø 17 cm **PU 1**/ **OC 18**/

SIMO



41024 Warmer

metal, square, 20 x 20 x 7 cm **PU 1** / **OC 18** /









41807 Hourglass

3 assorted, for brewing times of 3, 5 and 7 minutes, 24 pieces in attractive counter display, hourglass: H 7.8 cm, Ø 2.2 cm

PU 1/ 008/



HOURGLASS



41800

glass mouthblown, 3 assorted: green, blue, white, time approx. $1\,\%$ minutes, H 8.5 cm, Ø 2.8 cm

PU3/ OC 96/



GRINDZ

41665 Grinder for Coffee, Espresso and Shop Mills

This product for cleaning grinders is all natural and completely food safe. Grindz™ is easy to use - simply put the tablets in the grinder. They will remove oils as well as odours of flavoured coffees. The mill does not have to be opened. 1 PU allows for 12 cleanings content 430 g/bottle PU 1/



91170 Coffee Grinder

ETHAN

stainless steel with conical grinder made out of ceramics, for manual use, for up to 40 g coffee beans, H 21.5 cm, Ø 5 cm

PU 1/ OC 50 /



41716 Hourglass

stainless steel and glass, for brewing times of 3, 4 and 5 minutes, 3 x 9 x 8 cm PU 1/ OC 60 /



Thermometer in wooden case, measuring scale: L 9 cm

PU 1/ OC 41/



TEAPOT



36832 Rest for Tea Bag porcelain, 12.5 x 9 x 2 cm

OC 96/





TIMMI

41462 Spout cleaner

L 18 cm

PU 12/ **| 0C 144 /**





91250 Electric kettle

electric kettle with borosilicate glass pot and removable filter. Individual temperature setting in four steps $(70^{\circ}, 80^{\circ}, 90^{\circ}, 100^{\circ})$ for the ideal temperature of each type of tea and warmkeeping function.

content 1.7 I, 2200 W

PU 1/

NON-DISCOUNTABLE



ODESSA III

91203 Electrical Samowar

stainless steel 18/10, brightly polished, content 3.0 l, with teapot, content of pot 1.0 l

PU 1/

RRP

NON-DISCOUNTABLE



AMIRA

91253 Electrical Samovar

stainless steel, content 10.0 l, 30 x 38 x 76 cm

PU 1/

RRP€

NEW



2030

BEEM



91248 Electrical Samowar

stainless steel 18/10, brightly polished, content 3.0 l, with teapot, content of teapot 1.2 l

PU 1/

RRP



REBECCA III

BEEM

91210 Electrical Samowar

stainless steel 18/10, brightly polished, content 5.0 l, with teapot, content of pot 1.3 l

PU 1/

RRP

NON-DISCOUNTABLE



ROMANOV III



91211 Electrical Samowar

stainless steel 18/10, brightly polished, content 5.0 l, with teapot, content of pot 1.3 l

PU 1/

RRP





91386 Coffee Roaster

stainless steel and borosilicate glass, for roasting of 100 g green coffee. With two degrees of roasting: dark or medium and individual setting. With cooldown modus for a gentle cool down of the beans and with a collection bucket for the skin. 24.7 x 20.8 x 17.6 cm

PU 1/

NON-DISCOUNTABLE



ULTIMATE

91388 Portafilter machine

Espresso machine with 20 bar, incl. dosing spoon, tamper, frothing nozzle and heating plate, for home use only, 30.4 x 13.9 x 31.2 cm

PU 1/



91389 Portafilter machine

SELECT TOUCH

Espresso machine with 15 bar, incl. touch display, spoon, tamper and frothing nozzle for home use only, 27.4 x 22.7 x 33 cm

PU 1/

NEW

NON-DISCOUNTABLE





BRASIL SANTOS

12707-200 Green coffee

Green coffee beans, ideal for roasting with our coffee roaster N° 91386 "Roast-Perfect", 200 g in one bag PU5/



COFFEE SALES CONTAINER

44496 10 kg

High quality stainless steel container made of rust-free stainless steel. Convex front glass, with spherical release and brazen scoop. Capacity 10 kg, 24.5 x 86 x 24.5 cm PU 1/

44495 5 kg

High quality stainless steel container made of rust-free stainless steel. Convex front glass, with spherical release and brazen scoop. Capacity 5 kg, 24.5 x 69 x 24.5 cm PU 1/

44494 3 kg

High quality stainless steel container made of rust-free stainless steel. Convex front glass, with spherical release and brazen scoop. Capacity 3 kg, 24.5 x 57.2 x 24.5 cm **PU1/**



VICO



91151 Coffee Grinder for 50 g ground coffee, 12 x 12 x 23.5 cm PU 1/



MARTEN



91161 Coffee Grinder for 50 g ground coffee, 12 x 12 x 24 cm PU 1/ **| 0C8/**

As long as stocks lasts.



MAHLKÖNIG

41864 Coffee Grinder

The Guatemala shop grinder grinds 800-900 grams of coffee per minute, making it ideal for business use. The bag holder ensures that the coffee bags sit securely. The high-quality aluminium housing is a real eye-catcher. 22 x 62 x 33 cm

PU 1/



MAHLKÖNIG E65S

41863 Espresso Grinder

The E65S impresses with its high dosing accuracy, quiet operation at less than 75 decibels and a large display for easy operation through settings, service messages and statistics. The premiumaluminium housing completes the high-quality impression through and through. The grinder made of special steel effortlessly grinds 4-7 grams of coffee per second. The degree of grinding can be set between 180 and 580 μm in 80 steps. 19.5 x 58.3 x 28.3 cm PU 1/



MALIN



91158 Coffee Grinder for 50 g ground coffee, H 21 cm, Ø 9 cm PU 1/ OC 18/



ESTEBAN



91561 Coffee Grinder

with integrated coffee tin made of plastic, for approx. 100 g ground coffee, H 20 cm, Ø 9.5 cm

PU 1/ **OC 18/** If you order goods from our catalogue or based on our catalogue, the following order conditions apply in addition to our Standard Conditions of Sale printed below. All previously published price lists, catalogues and conditions of sale, including all pictures, descriptions, product names and brands become invalid with the publication of this catalogue.

- 1. D & B delivers goods
- within Germany, as from a minimum order value of EUR 250.00 (net value of merchandise), carriage paid. Orders below this minimum order value will only be executed in exceptional cases requiring our explicit agreement. In that case we charge the freight charges plus a processing fee of EUR 15.00.
- for export shipments at a minimum order value of EUR 500.00 (value of merchandise) with delivery terms "ex works (exw) Hamburg", unless otherwise agreed.

The minimum order value excludes articles from the "Special Offers" (e. g. discontinued items).

- 2. All the information in this catalogue is not binding.
- 3. Note: there may be differences in colour between the photo and article.
- 4. The dimensions and weights indicated in the accessory section are approximate. They are not binding.
- 5. The minimum purchase quantity of tea and coffee is 1 kilogram per variety.
- 6. The tea and coffee prices are per kilogram, unless otherwise indicated. The prices are ex warehouse Hamburg plus statutory VAT where applicable.
- 7. The prices for accessories and confiserie items apply per item, unless otherwise indicated, ex warehouse Hamburg plus statutory VAT where applicable.
- 8. Quantity discounts may be granted upon request and by arrangement only.
- 9. For made-to-order bags of tea, surplus/short deliveries of up to 10 % may occur. The Purchaser must accept such deliveries.
- 10. For initial orders, deliveries will be made exclusively against pre-payment.

STANDARD CONDITIONS OF SALE

Section 1 Applicability / General

- 1. The following standard conditions of sale (SCS) apply exclusively. We reject any terms and conditions of the Purchaser that are deviating, contrary or amending, unless we have expressly consented to their validity in writing. Our SCS will apply even if we execute the delivery without reservation to the Purchaser with knowledge of terms and conditions of the Purchaser to the contrary or deviating from our SCS.
- 2. Agreements, which are made between the Purchaser and us for the purpose of executing the contract, must be set down in writing in this contract. With the exception of general managers and authorised officers, our employees are ineligible to agree informally, orally to deviations hereof.
- 3. Our Conditions of Sale are also applicable to all future transactions with the Purchaser.
- 4. Assignment of claims against us to third parties is excluded; Section 354 a of the German Commercial Code (HGB) remains unaffected.
- 5. Legally relevant declarations and notifications that have to be given by the Purchaser to the Supplier, e. g. notices of defects, setting of a deadline, rescission notices etc. require the written form in order to be effective.

Section 2 Offers / conclusion of contract

- 1. Our offers are subject to alteration and not binding, unless we have explicitly declared something else in writing.
- 2. The order for the goods placed by the Purchaser shall be deemed a binding offer to enter into a contract and may be accepted by the Supplier within two weeks after receipt either in writing or by delivering the goods.
- 3. We expressly reserve our title to, copyrights and other industrial property rights in all illustrations, calculations, drawings, catalogues and all other documents.

Section 3 Prices / terms of payment / Invoicing

- 1. Prices are ex warehouse Hamburg and exclude VAT. VAT must be added at the statutory rate prevailing on the issue $date\ of\ the\ invoice\ where\ applicable.\ FOB-prices\ do\ not\ include\ port\ charges\ and\ customs\ duties.$
- 2. Invoices are due and payable immediately after delivery. The statutory rules concerning the consequences of default of payment apply.
- 3. If we gain knowledge of circumstances, which constitute viable doubt about the financial solvency of the Purchaser using equitable discretion, we will subject future deliveries to pre-payment by the Purchaser or to other security measures.
- 4. The Purchaser has a right of offset or of retention only with regard to admitted or uncontested claims or claims which have been recognised by a final and absolute court finding. The reciprocal rights of the Purchaser regarding defects of the goods delivered remain intact, particularly pursuant to Section 6 of these SCS.
- 5. We are entitled to invoice our services using digital means. The buyer agrees to receive invoices exclusively in electronic form. If the buyer does not agree to the electronic transmission of the invoice, he or she must inform us of this before the invoice is issued. We will send electronic invoices to the buyer per e-mail as a PDF file.

Section 4 Retention of title

- 1. Ownership of the goods delivered (hereinafter "goods subject to retention of title") shall remain with us until the complete fulfilment of all demands of this business transaction by the Purchaser.
- 2. The Purchaser is not permitted to pledge the goods subject to retention of title nor to assign them as security prior to complete payment of the guaranteed claims. The Purchaser must immediately notify us in writing if he has filed an application to open insolvency proceedings or if a third party will access the goods in our property (e.g. seizures). Regardless of this, the Purchaser is obliged to inform this third party in advance of our rights on the goods.
- 3. The retention of title extends to all products that are created by processing, blending or combining our goods to their full value, with us being the manufacturer. Should a third party still have ownership of part of the processed, blended or combined goods, we gain co-ownership in the proportion of the invoice values of the goods that were processed, blended or combined. The goods created are classified as reserved goods.
- $4. \, Until \, further \, notice \, (see \, paragraph \, 6), \, the \, Purchaser \, has \, the \, right \, to \, continue \, selling \, the \, goods \, subject \, to \, retention \, for all the expectation in the expectation of the expectation is a subject to a continue selling$ of title in a proper business. At this point, the Purchaser transfers all claims against third parties resulting therefrom to us as a security, either in full or to the amount of our possible share of co-ownership according to paragraph 3. The liabilities listed in paragraph 2 are valid accordingly. Beside ourselves, the Purchaser remains entitled to collect the claim. We commit to not collecting the claim as long as the Purchaser meets his payment obligations to us, does not lack in performance nor file an application to open insolvency proceedings.
- 5. We commit to release the securities upon request by the Purchaser as long as the realizablevalue of our securities surpasses the insurable claims by more than 20 %; the selection of the releasable securities remains in our discretion. 6. In case of default of payment of the Purchaser, he is obliged to immediately hand over the goods upon request

after we have given him a reasonable deadline for payment. The demand for redemption and the redemption of the reserved goods signify a withdrawal from the contract. In this case, we may demand from the Purchaser to inform us of all necessary details for the collection and to hand over all relevant documents and to inform the debtors (third party) of this assignment. After the redemption of the reserved goods, they are at our disposal. The proceeds thereof deducting utilisation costs - are to be charged towards the liabilities of the Purchaser.

Section 5 Delivery time

- 1. The delivery times indicated by us are always only approximations, except if a definite time of delivery was confirmed or agreed upon. If a shipment was agreed upon, the deliverytimes refer to the time of handing over the goods to the forwarder, freight carrier or other third parties commissioned with the delivery. The adherence to the declared date of delivery invariably presupposes the punctual and correct Purchaser's cooperation in accordance with the contract. If these preconditions are not met, the time of delivery is prolonged by a reasonable period; this does not apply if we are responsible for the insufficiently met preconditions.
- 2. If the agreed delivery time cannot be adhered to by us or our (sub-)suppliers owing to circumstances beyond our control, such as interruptions of operations, strikes, lockouts, problems in the procurement of materials, disruptionsof the transport routes, interferences of the authorities, problems in energy supply etc., the delivery time will be prolonged by the duration of the impediment and an appropriate start-up time. We undertake to inform the Purchaser of any such case without delay. If the impeding circumstances still exist one month after the expiry of the agreed delivery period, the Purchaser may rescind the contract. We are exempt from the delivery commitment should the above listed circumstances make a delivery impossible or unreasonable. Any claims by the Purchaser for the recovery of damages for any exceeding of the delivery time for which we are not responsible are excluded.
- 3. We are entitled to effect part deliveries and part performances at any time to an extent that can be reasonably expected of the Purchaser. This is the case if part deliveries can be used by the Purchaser and the delivery of the remai $ning\ ordered\ goods\ is\ secured\ and\ this\ does\ not\ incur\ any\ substantial\ additional\ workload\ or\ costs\ for\ the\ Purchaser.$ 4. The event of delay in delivery is determined by legal rules. In any case, a prior notice is required of the Purchaser. Should we fall behind with a delivery or should a delivery become impossible — no matter the reason — our liability for compensation is limited according to Section 7 of this SCS.

Section 6 Liability for defects

- 1. Claims for defects of the Purchaser presuppose that he has properly exercised his duty of inspection and objection (§§377, 381 HGB). The Purchaser must give written notice of any defects in the quality of the goods, wrong deliveries or shortshipments in writing without undue delay, within 3 working days of the delivery at the latest. Hidden defects in quality must be notified in writing without undue delay after discovery. Claims, which are given towards commercial or transport agents or other third parties, are not formally correct notices of defects.
- 2. The warranty shall lapse if the Purchaser further processes the goods delivered by us without our consent after having discovered the defects, making the correction of defects impossible.
- 3. If the goods delivered are deficient, we are first of all obliged and entitled to either remove the deficiency or to replace the good at our choice. The Purchaser is obliged to grant us sufficient time and opportunity to remove the deficiency. If this is denied, we are exempt from the obligation. Should the removal of the deficiency fail, the statutory provisions govern the Purchaser's warranty claims, subject to Section 7 of these SCS.

Section 7 Liabilities

- 1. We are liable for damages irrelevant of the legal base only within the scope of faultbased liabilities caused by intent or gross negligence. In the event of slight negligence our liability for damages will be limited to the damages occurred if the breach of duties was not insignificant — subject to a milder legal standard of liability. In this case, our liability is limited to the typical, foreseeable damage at time of conclusion of contract. In particular, we are not liable for any loss in revenue of the Purchaser and foreseeable, indirect, consequential damages.
- 2. The above listed limitations of liabilities are not valid for claims of the Purchaser under the German Product Liability Act (Produkthaftungsgesetz), in case of injury to life, the body or health, as well as if a defect was concealed by fraudulent intent by us or in case of a granted guaranteed (Section 443 of the German Civil Code (BGB)).
- 3. To the extent that our liability is excluded or limited this also applies in favour of our legal representatives, employees or our vicarious agents ("Erfüllungsgehilfen") in case of a direct utilization by the Purchaser.

Section 8 Data protection

We have the right to gather, process and use the data of the contractual relationship for the purpose of data processing according to Section 28 of the Federal Data Protection Act (BDSG) and to pass it on to third parties (e. g. service providers commissioned with the processing of the order) should this become necessary to fulfil the contract.

Section 9 Place of performance, jurisdiction and applicable law

- 1. Unless otherwise stated in the contract, the place of performance and place of payment is our place of business even if we undertake the shipment of the goods at the Purchaser's request.
- 2. If the Purchaser is a tradesman or does not have a place of general jurisdiction in Germany, courts of Hamburg have jurisdiction over all disputes arising between the Purchaser and us from the contracts of sale concluded. However, we are entitled to also institute legal proceedings against the Purchaser at his place of business.
- 3. Even in the case of cross-border deliveries, the relationship between the contracting parties is exclusively governed by the law of the Federal Republic of Germany. The application of the UN Convention on Contracts for the International Sale of Goods is excluded.

Bio-certified by:



Reprint, even in parts, is subject to our express consent.

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