

20
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TEA
COFFEE
CONFISERIE
ACCESSORIES



SUMMER CATALOGUE

DETHLEFSEN & BALK

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Please visit our homepage www.dethlefsen-balk.de. Visit our webshop! Please request your personal login details!
You will find our Standard Conditions of Sale on the last page.

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VIVID *NATURE*







SUMMER SPRITZ

INGREDIENTS

10 tsp fruit tea blend Summer Spritz | 500 ml tonic | ½ organic orange

PREPARATION

Pour 300 ml boiling water over the fruit tea blend and leave to infuse for 30 minutes. Fill a large jug with ice and pour the tea over it. Leave to cool until the tea is completely cold. Top up with 500 ml tonic and garnish with the orange slices.



EXTRA TIP *LONGDRINK*

Non-alcoholic additives such as Sanbitter or Crodino intensify the long drink character! For the alcoholic long drink variation, you can add some gin.

NEW



SUMMER SPRITZ

Fruit tea blend • flavoured

Blood Orange-Mango-Passion Fruit Taste

Can you imagine anything better than winding down a warm summer's day with an **exotic, fruity** Spritz? The new trendy drink Sarti Spritz from bella Italia served as a model for this creation. The **tart, tangy** notes of blood oranges merge with the **fruity, sweet** scents of mango and passion fruit to create an explosion of flavour that can be enjoyed both hot and iced.

Ingredients: apple pieces, acidified apple pieces (apple pieces, acidifying agent: citric acid), hibiscus blossoms, flavouring, beetroot, mango flakes, sweet blackberry leaves, orange peel, cornflower blossoms, freeze-dried passion fruit granules (glucose syrup, concentrated passionfruit juice, apricot pulp, modified starch, thickener: sodium alginate).

Superfruit: mango

⌚ 10-12 min

🌡️ 100 °C

🍵 4-5 tsp./1 l

21709

/ 1 kg

NEW



HONEY/CITRUS/ SPARKLING WINE TYPE

Herb tea blend • flavoured

Honey-Citrus-Sparkling wine Taste

This light herbal tea with a high proportion of apples, lemongrass, large freeze-dried pieces of lemon peel and delicious lemon granules provides the perfect basis for the great flavour combination of **tangy, fresh** notes and the typical **sweetness** of honey. Sweet blackberry leaves are the perfect complement to these notes.

Ingredients: apple pieces, orange peel, lemon grass, wild strawberry leaves, silver linden blossoms, sweet blackberry leaves, flavouring, freeze-dried lemon granules (maltodextrin, fruit (lemon juice), natural lemon oil, gelling agent: sodium alginate), freeze-dried lemon peel.

⌚ 5-10 min

🌡️ 100 °C

🍵 4-5 tsp./1 l

21713

/ 1 kg



BLOOD ORANGE

Fruit tea blend • flavoured

Blood Orange Taste

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.

⌚ 10-12 min

🌡️ 100 °C

🍵 4-5 tsp./1 l

22644

/ 1 kg



FLOWERY *INFUSION*

INGREDIENTS

7-8 tbsp fruit tea blend Flower Garden | 50 ml Elderberry syrup | 1 organic Lime | 100 g strawberries crushed ice or ice cubes

PREPARATION

Pour 1 litre of boiling water over the fruit tea blend and leave to infuse for at least 15 minutes. Fill a large jug with ice and pour the tea over it. Leave to cool until the tea is completely cold. Add the elderflower syrup and stir well. Cut the organic lime into thin slices. Squeeze the lime and add the juice to the tea. Divide the strawberries between glasses, pour the tea over them and garnish with the zest.



EXTRA TIP *FOR A HUGO*

Topped up with sparkling wine and garnished with mint leaves, this recipe is the best basis for the famous Hugo... with tea!



FLOWER GARDEN


Fruit tea blend • flavoured


Strawberry Taste

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.

 10-12 min

 100 °C

 4-5 tsp./1 l

22969

/ 1 kg

NEW



SUNNY KISS

Fruit tea blend • flavoured


Wild Berry Taste


Inspired by a hip cocktail, this fruit tea blend is a tribute to its name: hibiscus blossoms and sour apples are responsible for the **refreshing** spritz, while a little rosemary lends a special twist. **Deliciously strong** berry flavours come out beautifully in this blend. Also a must when cold!

Ingredients: apple pieces, hibiscus blossoms, white hibiscus blossoms, pineapple cubes (pineapple, sugar, acidifier citric acid), acidified apple pieces (apple pieces, acidifying agent: citric acid), elderberries, flavouring, rosemary leaves, freeze-dried redcurrants, freeze-dried raspberry pieces, freeze-dried blueberries.

Superfruit: currant, blueberry

 10-12 min

 100 °C

 4-5 tsp./1 l

21710

/ 1 kg





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 blossoms.

 5-10 min

 100 °C

 4-5 tsp./1 l

21660

/ 1 kg



ORANGE-GRAPEFRUIT *ICED TEA*

INGREDIENTS

10 tsp herb tea blend Orange-Grapefruit | 500 ml Tonic Water | 1 Grapefruit | thyme | crushed ice or ice cubes

PREPARATION

Brew 1 litre of the herb tea blend with boiling water and let steep for at least 15 minutes. Wait until it is completely cooled down. Cut the grapefruit into slices and add them to the tea together with the tonic water. Serve the drink on ice and decorate with some thyme. This tangy drink is a sparkling refreshment.

PACKED *TEA*



ORANGE-GRAPEFRUIT

Herb tea blend • flavoured • Orange-Grapefruit Taste

Ingredients: apple pieces, carrot flakes, blackberry leaves, eucalyptus leaves, beetroot, hibiscus blossoms, lemon grass, flavouring, freeze-dried tangerine-orange pieces, orange peel.

21159

box of 15 pyramidal
teabags of 3.5 g each

PU 6 /



x 15

21159-G50

box of 50 pyramidal
teabags of 3.5 g each

PU 1 /



x 50



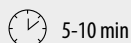
ORANGE/ GRAPEFRUIT

Herb Tea Blend • flavoured

Orange-Grapefruit Taste

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.



5-10 min



100 °C



3-4 tsp./1 l

22338

/ 1 kg

PREMIUM



ORANGE OOLONG

Half-fermented tea • flavoured

Orange Taste

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



2-3 min



80-90 °C



4-5 tsp./1 l

22427

/ 1 kg

LOW IN ACID



ORANGE ICE CREAM

Fruit tea blend • flavoured

Orange Ice Cream Taste

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



100 °C



5-6 tsp./1 l

22162

/ 1 kg



FRESH & TASTY

INGREDIENTS

5-6 tsp green tea Sencha Sakura | 1 organic lemon | 1 handful mint | cut ginger | 1 litre mineral water | 3 tsp cane sugar | crushed ice or ice cubes

PREPARATION

Brew the green tea with the cane sugar in 1 litre of approx. 80 °C water and let steep for 2-3 minutes. Fill ice cubes into a large pitcher and pour in the tea. Wait until it is completely cooled down. Squeeze the lemon and add the juice to the tea. Add mineral water and mint and garnish with ginger and lemon slices. A perfectly refreshing summer drink.

PACKED TEA



SAKURA

Green tea blend • flavoured • 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 /





SENCHA SAKURA

Green tea • flavoured

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.

⌚ 2-3 min

🌡 75-80 °C

🍵 4-5 tsp./1 l

22560

/ 1 kg



RASPBERRY/ CHERRY COMP(L)OTE

Fruit tea blend • flavoured

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 this tea blend.

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

⌚ 10-12 min

🌡 100 °C

🍵 4-5 tsp./1 l

22355

/ 1 kg



SENCHA CHERRY ICE TEA (TYPE GIN-THYME)

Green tea blend • flavoured

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.

Ingredients: 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, rose petals.

Highlight: White Tea Pai Mu Tan

⌚ 2-3 min

🌡 75-80 °C

🍵 4-5 tsp./1 l

21602

/ 1 kg



FRUITY *ICED TEA*

INGREDIENTS

10 tsp fruit tea blend Bora Bora | 50 g strawberries | 1 handful fresh mint | mineral water | ice cubes

PREPARATION

Brew 1 litre of the fruit tea blend with boiling water and let steep for at least 15 minutes. Wait until it is completely cooled down and then pour into a pitcher filled with ice cubes. Add the sliced strawberries and some mineral water to your liking. Decorate with fresh mint leaves and enjoy!

PACKED *TEA*



BORA BORA

Fruit tea blend • flavoured • 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.

21286

box of 15 pyramidal
teabags of 4 g each

PU 6 /



x 15

21286-G50

box of 50 pyramidal
teabags of 4 g each

PU 1 /



x 50



BORA BORA

Fruit tea blend • flavoured


Strawberry-Mango Taste


This creation is the 'Pearl of Polynesia', which is how the volcanic island of the same name is known, and features a tropical, fruity look. We have enriched many exquisite fruits of **local** and **exotic** origin with bright blossoms in blue and yellow and then enhanced them with the finest flavours of southern fruits. **Sweet** and **sour** harmonise brilliantly here! Red and yellow fruits complement each other beautifully! An absolute hit in our very varied product range.

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

Superfruit: currant

 10-12 min

 100 °C

 4-5 tsp./1 l

22555

/ 1 kg



PLEASURE

Fruit tea blend • flavoured


Wild Strawberry Taste


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

 10-12 min

 100 °C

 4-5 tsp./1 l

22254

/ 1 kg




WILD BERRIES

Fruit tea blend • flavoured


Wild Strawberry Taste

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 summer evening.

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.

 10-12 min

 100 °C

 4-5 tsp./1 l

22651

/ 1 kg

NEW

NEW



PEAR/APPLE/DATE

Black tea blend • flavoured

Pear-Apple-Date Taste

A truly heavenly tea. With its **refreshing**, seductive apple notes combined with the flavour of **sweet** pears and refined with mild, **exotic** date nuances, it definitely makes you want more. Whole lemon verbena and sweet blackberry leaves add extra subtlety, while bright carrot flakes herald a long late summer and a glorious, golden autumn. Bright prospects!

Ingredients: black tea (51 %), date pieces (dates, rice flour) (16 %), apple pieces, pear pieces, carrot flakes, flavouring, sweet blackberry leaves, lemon verbena, apple cubes.



3-5 min



100 °C



4-5 tsp./1 l

21703

/ 1 kg



LIMONCINO

Rooibos tea blend • flavoured

Lemon-Cream Taste

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, just like in Italy.

Ingredients: Rooibos 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.



8-10 min



100 °C



4-5 tsp./1 l

21659

/ 1 kg



JUNGLE FRUITS

Fruit tea blend • flavoured

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



10-12 min



100 °C



4-5 tsp./1 l

21662

/ 1 kg

PREMIUM NEW

NEW



LEMON CREAM & CHERRY

Green/white tea blend • flavoured

Lemon-Cream-Cherry Taste

A summery sponge roll, served on a picnic blanket under cherry trees, served as the inspiration for this premium blend of green and white tea. With irresistibly **creamy** lemon notes and a **fruity, juicy** cherry layer, this creation stops time for a moment. Whole lemon verbena provides an extra portion of freshness and guarantees a perfect summer mood, also when served chilled.

Ingredients: green tea (57 %), lemon peel, pineapple cubes (pineapple, sugar, acidifier citric acid), white tea (10 %), flavouring, lemon verbena, freeze-dried sour cherry drops (apple puree concentrate, sour cherry powder, coconut milk), freeze-dried lemon peel, freeze-dried sour cherry pieces, sour cherries.

Highlight: White Tea Pai Mu Tan

⌚ 2-3 min

🌡 75-80 °C

🍵 4-5 tsp./1 l

21704

/ 1 kg



MANGO LA[®]SSI

Green tea blend • flavoured

Mango-Yoghurt Taste

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

🌡 75-80 °C

🍵 4-5 tsp./1 l

21614

/ 1 kg



SENCHA CARIBBEAN KISS

Green tea blend with black tea • flavoured

Grapefruit-Pepper Taste

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 pepper, pomelo slices, flavouring.

⌚ 2-3 min

🌡 100 °C

🍵 4-5 tsp./1 l

22043

/ 1 kg



HINA

36554 Teapot

stoneware with relief, content 0.9 l

PU 1 / | OC 12 /



36555 Mug

stoneware with relief, content 0.35 l

PU 6 / | OC 36 /



BLUE GARDEN

34017 Mug

New Bone China, outside unicolour matt and inside decorated, 2 assorted, content 0.4 l

PU 4 / | OC 24 /



71219 Tin, 100 g

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

PU 12 / | OC 144 /



71220 Tin, 150 g

tinplate, round, slip lid, matt, H 14.5 cm, Ø 8.5 cm

PU 12 / | OC 72 /



NEW


AMALIE

36552 Mug

New Bone China, 2 assorted, content 0.3 l

PU 6 / | OC 36 /


DESIGN



DESIGN


FORID

34016 Mug

New Bone China, matt, 3 assorted, content 0.3 l

PU 6 / | OC 48 /


NEW


ANNIKI

36553 Mug

New Bone China, matt with relief, 2 assorted, content 0.4 l

PU 6 / | OC 36 /

AMRIA

34058 Mug

stoneware, matt, 2 assorted, content 0.35 l

PU 6 / | OC 36 /


teamug



LIARA



33386 Teamug Herb Tea Cup
 New Bone China, matt, 3 piece set with lid and stainless steel strainer, in attractive gift box, content 0.4 l
 PU 4/ | OC 24/



SMILLA



33398 Teamug Herb Tea Cup
 New Bone China, matt, 3 piece set with lid and stainless steel strainer, in attractive gift box, content 0.4 l
 PU 4/ | OC 24/



SHORTBREAD
 ORIGINAL RECIPE



52400 Content 125 g
 PU 12/€

HANDMADE
 NON-DISCOUNTABLE



NAVA



33396 Teamug Herb Tea Cup
 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 l
 PU 4/ | OC 24/

*MEDEA***33351 Teamug Herb Tea Cup**

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.

*SHORTBREAD
EARL GREY*

52401 Content 125 g

PU 12 /

HANDMADE

NON-DISCOUNTABLE

*PEONIA***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 /





FRITZZI



30258 Tea-for-one Set

stoneware, content of pot 0.4 l, content of cup 0.2 l

PU 1 / | OC 12 /



30259 Mug

stoneware, 2 assorted, content 0.4 l

PU 4 / | OC 32 /



HONEY

54210 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 /

GLUTEN FREE



HONEY

54212 with Salted Caramel

Sweet honey and salted caramel: a perfect match and a real delight!

Jar of 250 g

PU 6 /

GLUTEN FREE



HONEY ASSORTMENT

51811

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

NON-DISCOUNTABLE

**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/

**MANUKA HONEY****52355**

MGO 250
from New Zealand

Glass of 50 g

PU 6/

GLUTEN FREE | NON-DISCOUNTABLE

**EDITHA****40219 Cup**

double-walled, heat-resistant glass, with dried flower filling, 2 assorted, content 0.25 l

PU 6/ | OC 36/



SUMMER BREEZE







MANGO TAJIN *ICE CREAM*

INGREDIENTS

10 tsp Hot Mango fruit tea blend | 500 g frozen mango | ½ lime | 1 tsp Tajin spice

PREPARATION

Pour 400 ml boiling water over the fruit tea blend and leave to infuse for 30 minutes.

Pour the tea into ice cube trays and place in the freezer overnight. Place the tea ice cubes together with the lime juice and frozen mango in a powerful blender and blend until a homogeneous ice cream mixture is formed. Rub the squeezed lime around the edges of the glasses and sprinkle with the spices. Sprinkle the rest of the spices over the ice cream. An exotic, flavoursome, slightly salty and ice-cold treat!

NEW LOW IN ACID

NEW



HOT MANGO

Fruit tea blend • flavoured

Mango-Chili Taste

'Swicy' is THE trend in the world of flavour: sweet meets spicy. This **fruity, spicy** novelty will win you over from the very first sip! Inspired by the Mexican 'Tajin' spice and refined with the flavour of sun-ripened mangos, this tea is a real taste sensation: from fruity **sweetness** through a hint of salt to a fiery spiciness, this new creation really has everything to offer.


INFO: You can adjust the spiciness of the tea yourself by adding the chilli peppers. Recommendation: For those new to chilli, try it without the pods first.


Ingredients: apple pieces, honeydew melon cubes (honeydew melon, sugar, acidifier: citric acid), mango cubes (mango, sugar, acidifier: citric acid), papaya cubes (papaya, sugar), pineapple cubes (pineapple, sugar, acidifier citric acid), orange peel, flavouring, safflower, whole chillies, salt pearls.

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: pearl salt • Superfruit: mango

 10-12 min

 100 °C

 5-6 tsp./1 l

21707

/ 1 kg



SPICY CHILLI

Rooibos tea blend • flavoured


Chili-Cherry Taste

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.

 8-10 min

 100 °C

 4-5 tsp./1 l

22025

/ 1 kg




CHAI FIRE

Spice tea blend • no added flavouring


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!

INFO: You can regulate the spiciness yourself by adding chillies. For beginners – try it without chillies first!

Ingredients: ginger pieces, cinnamon pieces, cardamom (whole), cardamom seeds, cloves, whole star aniseed, whole chillies.

 5-10 min

 100 °C

 4-5 tsp./1 l

22601

/ 1 kg



PASSION *KISS*

INGREDIENTS

6-7 tsp. green/white tea blend Angel's Kiss | 2-3 passion fruits | 2 cinnamon rods | cardamom powder fresh mint | 200 ml passion fruit nectar | ice cubes

PREPARATION

Brew the green/white tea blend "Angel's Kiss" with 1 litre of water at 75-80 °C and let it steep for approx. 3 minutes. Pour the tea into a pitcher filled with ice and leave to cool completely. Scrape out the pulp of the passion fruits and add it to the tea. Add the passion fruit nectar, the cinnamon rods and the cardamom powder and stir. Garnish with fresh mint.

PACKED *TEA*



ANGEL'S KISS

Green/White tea blend • flavoured • 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 /



PREMIUM



ANGEL'S KISS

Green/White tea blend • flavoured
Passion Fruit Taste

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

⌚ 2-3 min

🌡 75-80 °C

🍵 4-5 tsp./1 l

22556

/ 1 kg



SOUTH SEA MAGIC

Black tea • flavoured
Mango-Passion Fruit Taste

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.

⌚ 3-5 min

🌡 100 °C

🍵 4-5 tsp./1 l

22302

/ 1 kg



PARADISO

Rooibos tea blend • flavoured
Passion Fruit Taste

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.

⌚ 8-10 min

🌡 100 °C

🍵 4-5 tsp./1 l

22711

/ 1 kg



APPLE SMASH

INGREDIENTS

8 tsp fruit tea blend Turkish Apple Tea Yoghurt-Lime | 1 organic lime | 1 organic apple (sour) | basil | ice cubes or crushed ice

PREPARATION

Brew the fruit tea blend with 1 litre of boiling water and let it steep for at least 40 minutes. Pour the tea into a jug filled with ice and leave it to cool. Add the sliced lime, the sliced apple and a handful of basil leaves to the tea and let it steep for about one hour. Now the fruity, spicy iced tea is ready to be served.

PACKED *TEA*



TURKISH APPLE TEA YOGHURT-LIME

Fruit tea blend • flavoured • Apple-Yoghurt-Lime Taste

Ingredients: apple pieces, pineapple cubes (pineapple, sugar), flavouring, lemon grass.

21166

box of 15 pyramidal
teabags of 5 g each

PU 6 /



x 15

21166-G50

box of 50 pyramidal
teabags of 5 g each

PU 1 /



x 50

LOW IN ACID



TURKISH APPLE TEA


Fruit tea blend • flavoured


Apple-Yoghurt-Lime Taste

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 (pine-apple, sugar, acidifier citric acid), flavouring, lemon grass.

 10-12 min

 100 °C

 5-6 tsp./1 l

22564

/ 1 kg

LOW IN ACID



TURKISH APPLE

Fruit tea blend • flavoured


Apple Taste

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 (pine-apple, sugar, acidifier citric acid), acidifying agent: ascorbic acid, flavouring, freeze-dried apple pieces.

 10-12 min

 100 °C

 5-6 tsp./1 l

22297

/ 1 kg




APPLE CIDER

Fruit tea blend • flavoured


Apple Taste

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.

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

 10-12 min

 100 °C

 4-5 tsp./1 l

22702

/ 1 kg



EARL GREY *ICED TEA*

INGREDIENTS

4-5 heaped tsp black tea Earl Grey | 50 ml sugar syrup | 50 ml lemon juice | ice cubes

PREPARATION

Brew 1 liter of the black tea with boiling water and let steep for 3-5 minutes. Fill ice cubes into a large pitcher and pour in the brewed tea. Add 50 ml of sugar syrup and the juice of a squeezed lemon to the tea. Add more lemon juice to get the drink more intense and sour. Wait until the tea is completely cooled down. Serve with ice cubes and lemon slices and enjoy!

PACKED *TEA*



EARL GREY

Black tea • flavoured • Bergamot Taste

Ingredients: black tea, flavouring.

21063

box of 15 pyramidal
teabags of 3 g each

PU 6 /



21063-G50

box of 50 pyramidal
teabags of 3 g each

PU 1 /





EARL GREY

Black tea • flavoured

Bergamot Taste

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** English tea.

Ingredients: black tea, natural bergamot flavour with other natural flavouring.

⌚ 3-5 min

🌡 100 °C

🍵 4-5 tsp./1 l

22400

/ 1 kg



EARL GREY

Rooibos tea blend • flavoured

Bergamot Taste

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

🍵 4-5 tsp./1 l

22689

/ 1 kg

LOW IN ACID



POPCORN/ EARL GREY

Fruit tea blend • flavoured

Popcorn-Bergamot Taste

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 and a hint of lime. Simply **delicious!**

Ingredients: apple pieces, popcorn, sweet blackberry leaves, freeze-dried lemon peel, flavouring, cornflower blossoms.

⌚ 10-12 min

🌡 100 °C

🍵 5-6 tsp./1 l

21657

/ 1 kg




MOUNTAIN TEA & CITRUS


Herb tea blend • flavoured


Lemon-Grapefruit Taste

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.

Ingredients: 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.

 5-10 min

 100 °C

 4-5 tsp./1 l

21464

/ 1 kg

NEW



SWEET ANIS

Herb tea blend • flavoured


Aniseed Taste

Inspired by Pastis, the typical aniseed liquor from the south of France, this fresh and brightly coloured blend will transport you to the Mediterranean coast for a moment. The **sunny yellow** petals of marigolds recall the characteristic colour of the drink, which is also evident in the cup. This creation will enchant many drinkers with its pleasantly **sweet** and **spicy** aniseed flavour.


Ingredients: apple pieces, lemon grass, carrot flakes, aniseed, pear pieces, fennel, melissa leaves, moringa leaves, blackberry leaves, sweet blackberry leaves, Greek mountain tea, flavouring, marigold 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 ingredient: Moringa Leaves

 5-10 min

 100 °C

 4-5 tsp./1 l

21715

/ 1 kg

NEW




LEMON GRASS/ STRAWBERRY


Herb tea blend • flavoured


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.

 5-10 min

 100 °C

 4-5 tsp./1 l

22174

/ 1 kg



SENCHA BERRY/FIG

Green tea blend • flavoured

Fig-Strawberry Taste

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 - not only a feast 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

🌡 75-80 °C

🍵 4-5 tsp./1 l

22148

/ 1 kg

LOW IN ACID



PINEAPPLE/ ALOE VERA

Fruit tea blend • flavoured

Pineapple-Aloe Vera Taste

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.

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.

Trend ingredient: aloe vera

⌚ 10-12 min

🌡 100 °C

🍵 5-6 tsp./1 l

21655

/ 1 kg



ACAI-RASPBERRY

Fruit tea blend • flavoured

Acai-Raspberry Taste

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, 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.

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

⌚ 10-12 min

🌡 100 °C

🍵 4-5 tsp./1 l

21622

/ 1 kg



SANTA CRUZ



34019 Mug

New Bone China, content 0.35 l

PU 4/ | OC 24/



71221 Tin, 100 g

tinplate, square, slip lid, 2 assorted, 7.3 x 7.3 x 10 cm

PU 12/ | OC 144/



COOPER



81003 Mug

stoneware, 2 assorted, content 0.4 l

PU 4/ | OC 36/



LAURIE



33046 Mug

New Bone China, 2 assorted, content 0.3 l

PU 6/ | OC 24/



"GINGER SUNFLOWERS"

52381

Sweet fruit gum sunflowers with a slightly spicy ginger taste. For all those who like it fruity but not too hot!

PU 3 kg /

INCLUDING PRODUCT LABEL

NON-DISCOUNTABLE



TERK



40211 Mug, small
glass, content 0.28 l
PU 1 / | OC 48 /

40210 Mug, big
glass, content 0.68 l
PU 1 / | OC 24 /



MILLER'S® MISS AMERICAN PIE

52022 Cherry & Almond Bakewell Tart
Bag of 75 g
PU 20 /
HANDMADE
NON-DISCOUNTABLE

52020 Strawberry & Meringue, Eton Mess
Bag of 75 g
PU 20 /
HANDMADE
NON-DISCOUNTABLE

52021 Rhubarb & Custard Crumble
Bag of 75 g
PU 20 /
HANDMADE
NON-DISCOUNTABLE

NICE TO KNOW

Miller's® Miss American Pie

Let us invite you on a very special gourmet journey. The Cherry & Almond Bakewell Tart, Strawberry & Meringue, Eton Mess and Rhubarb & Custard Crumble 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!



ARIK



40682 Herb Tea Cup
glass, 3 piece set with stainless steel strainer and glass lid,
content 0.45 l
PU 1 / | OC 24 /



BENDIX



41794 Cup, small
double-walled glass, content 0.2 l
PU 6 / | OC 24 /

41793 Cup, big
double-walled glass, content 0.4 l
PU 6 / | OC 24 /

REFRESHING SUMMER







ORIENTAL *MILK TEA*

INGREDIENTS

7 tbsp black tea Oriental pistachio chocolate | 1 litre whole milk or vegan alternative | 1 pinch of salt | 150 ml sweetened condensed milk | 1 large cup with ice cubes

PREPARATION

Bring one litre of milk to the boil. Stir in the sweetened condensed milk, add the pinch of salt and the tea and leave to infuse for 3 minutes. Fill a jug with ice cubes and pour the milk tea into the jug through a sieve. Then... enjoy ice cold!



EXTRA TIP

CHOCO MILK TEA

Stir in 5 tablespoons of cocoa powder in addition to the condensed milk. A perfectly creamy, chocolaty version of the trendy oriental chocolate.

NEW



ORIENTAL PISTACHIO-CHOCOLATE

Black tea blend • flavoured

Chocolate-Pistachio Taste

In addition to white and dark chocolate flakes, bright green pistachios conquer our mild black tea base, bringing the flavour of the crunchy social media sensation of chocolate, pistachios and kadaif or angel hair to our cup. A generous helping of cocoa nibs creates intensely **creamy, chocolaty** notes that combine with **nutty** pistachio nuances and a hint of sesame, creating a special delightful journey. Treat yourself to this unique tea creation and dream yourself away to exotic Dubai.

Ingredients: black tea (55%), apple pieces, cocoa peel, flavouring, sweet blackberry leaves, cocoa nibs, white chocolate chips (sugar, cocoa butter, **milk powder**, dextrose, emulsifying agent: **soy lecithin**), chocolate chips (sugar, ground cocoa beans with cocoa butter, powdered cocoa, emulsifying agent: **soy lecithin**), **pistachios**.

Owing to the tense situation on the world cocoa market, we reserve the right to reduce the cocoa content of this tea and/or adjust the catalogue price.

⌚ 3-5 min

🌡 100 °C

🍵 4-5 tsp./1 l

21716

/ 1 kg



PISTACHIO TRUFFLE

Black tea blend • flavoured

Pistachio-Truffle Taste

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

🌡 100 °C

🍵 4-5 tsp./1 l

21013

/ 1 kg

NEW



PISTACHIO-RASPBERRY-CREAM

Green tea blend • flavoured

Pistachio-Raspberry-Cream Taste

A stroll through an orchard of pistachio trees with an ice-cream prompts our new creation. **Fruity** raspberries frolic on our mild green tea and support the **creamy**, slightly **nutty** note of pistachio ice-cream.

Ingredients: green tea (87%), flavouring, **pistachios**, cinnamon pieces, freeze-dried raspberries, rose petals, freeze-dried raspberry pieces.

⌚ 2-3 min

🌡 75-80 °C

🍵 4-5 tsp./1 l

21705

/ 1 kg



MANGO N' FRIENDS *ICED TEA*

INGREDIENTS

8 tsp fruit tea blend Mango n' friends | 1 orange | 1 mango | approx. 30 g fresh ginger | 2 sprigs of mint | ice cubes or crushed ice

PREPARATION

Brew the fruit tea blend and grated ginger with 1 litre of boiling water and let it steep for at least 20 minutes. Add the tea to a pitcher filled with ice and leave it to cool down completely. Add the juice of an orange and the mango pieces and serve the fresh, fruity ice tea garnished with mint leaves.

PACKED *TEA*



MANGO N' FRIENDS

Fruit tea blend • flavoured • Mango Taste

Ingredients: pineapple cubes (pineapple, sugar), mango cubes (mango, sugar), orange peel, flavouring, freeze-dried tangerine pieces, safflower, freeze-dried strawberry pieces, marigold blossoms.

21050

box of 15 pyramidal
teabags of 4 g each

PU 6 /



21050-G50

box of 50 pyramidal
teabags of 4 g each

PU 1 /



LOW IN ACID



MANGO N' FRIENDS

Fruit tea blend • flavoured

Mango Taste

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.

Same taste, slightly different optic: Owing to current shortages on the world market of orange slices, we now offer you this alternative (Art. No. 2212252) to our popular "Mango n' Friends" tea blend. It contains **orange peel** instead of orange slices and thus differs slightly in its optic while the taste remains unchanged. For an exotic and juicy indulgence!

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.

Superfruit: mango

⌚ 10-12 min

🌡 100 °C

🍴 5-6 tsp./1 l



SUNNY HERBS

Herb tea blend • flavoured

Pineapple-Mango Taste

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 reduced and/or replaced with other ingredients.

⌚ 5-10 min

🌡 100 °C

🍴 4-5 tsp./1 l

sweetcult



JAM MANGO N' FRIENDS

52010

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!

Glass of 135 g
PU 12 /

22122

/ 1 kg

22948

/ 1 kg

NON-DISCOUNTABLE



HOLY MELONEY

INGREDIENTS

10 tsp of fruit tea blend Watermelon/Mint | ½ melon, diced (chilled or frozen) | 2-3 sprigs of mint | 1 organic lemon or lime | 500 ml mineral water | ice cubes or crushed ice

PREPARATION

Brew the fruit tea blend with 1 litre of boiling water and let it steep for at least 15 minutes. Pour the tea into a jug filled with ice and leave it to cool completely. Mix the melon cubes, mint leaves and the sliced lemons or lime, add everything to the cooled tea and top it up with sparkling water. A wonderful, summery, refreshing taste! Our highlight for a cold punch: Serve the ice tea in a hollowed out watermelon.



EXTRA TIP

GIN & TONIC

Simply prepare the tea as described in the recipe and pour 500 ml tonic water and 200 ml gin instead of the mineral water. It's as simple and easy as that to mix your perfect party drink for lush summer evenings!



WATERMELON/ MINT


Fruit tea blend • flavoured


Watermelon-Mint Taste

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. A 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.

 10-12 min

 100 °C

 4-5 tsp./1 l

21212

/ 1 kg



MOLLY MELON

Fruit tea blend • flavoured


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.

 10-12 min

 100 °C

 4-5 tsp./1 l

21241

/ 1 kg




HOLIDAY DREAMS

Rooibos tea blend • flavoured


Melon-Passion Fruit Taste

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 dreams come true!

Ingredients: Rooibos, apple pieces, ginger pieces, pomelo cubes (pomelo peel, sugar, acidifier: citric acid), honeydew melon (melon, sugar, fructose-syrup), lemon peel, flavouring, lemon grass, freeze-dried strawberry pieces, beetroot.

 8-10 min

 100 °C

 4-5 tsp./1 l

21681

/ 1 kg



BITTER SWEET *LEMONADE*

INGREDIENTS

7-8 tsp fruit tea blend Bitter Lemonade | 1 organic lemon | 1 organic grapefruit | 2-3 sprigs of rosemary | ice cubes or crushed ice

PREPARATION

Brew the fruit tea blend with the rosemary with 1 litre of boiling water and let it steep for at least 15 minutes. Fill a large pitcher with ice cubes or crushed ice and pour in the tea. Leave it to cool down completely. Squeeze half a lemon and half a grapefruit and add the juice to the cold tea. Garnish with the remaining sliced fruits and rosemary sprigs and serve.

PACKED *TEA*



BITTER LEMONADE

Fruit tea blend • flavoured • 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 /



21343-G50

box of 50 pyramidal
teabags of 4g each

PU 1 /





BITTER LEMONADE

Fruit tea blend • flavoured


Grapefruit-Lemon Taste


A great, fresh combination of candied pineapple pieces, sour apple pieces, lemon granules and big, freeze-dried lemon peel offer a 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

 10-12 min

 100 °C

 4-5 tsp./1 l

21141

/ 1 kg



MAGIC OF AFRICA

Rooibos tea blend • flavoured


Pomegranate-Grapefruit Taste

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

Superfruit: pomegranate

 8-10 min

 100 °C

 4-5 tsp./1 l

22169

/ 1 kg



CITRUS-SHOCK

Fruit tea blend • flavoured

Citrus Taste


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

 4-5 tsp./1 l

21658

/ 1 kg



PIÑA COLADA

INGREDIENTS

7-8 tbsp fruit tea blend Piña Colada | 60 ml white Rum | 100 ml pineapple juice | 100 ml coconut milk | 10 ml cream | 1 slice of pineapple | crushed ice or ice cubes

PREPARATION

Pour 1 litre of boiling water over the fruit tea blend and leave to infuse for at least 15 minutes. Fill a large jug with ice and pour the tea over it. Leave to cool until the tea is completely cold. Add the rum, pineapple juice and coconut milk and stir. Whip the cream and mix in. Pour the mixture into cocktail glasses, cut the pineapple into pieces and decorate the rims of the glasses.



EXTRA TIP *WITHOUT RUM*

It doesn't always have to be rum.
This cocktail also works perfectly as an alcohol-free version without rum!

NEW

NEW



PINEAPPLE-COCO-NUT-CRANBERRY

Rooibos tea blend • flavoured

Pineapple-Coconut-Cranberry Taste

This light and very **attractively** decorated rooibos tea blend shines with its coconut chips and shredded coconut, cranberries, dragon fruit crunchy and cranberry slices. Sour apple pieces support the **berry-fruity** flavour combination. **Delicately creamy** coconut notes perfect the result.

Ingredients: Rooibos tea, acidified apple pieces (apple pieces, acidifying agent: citric acid), coconut flakes, pineapple cubes (pineapple, sugar, acidifier citric acid), cranberries (cranberries, sugar, sunflower oil), flavouring, freeze-dried dragonfruit crunchy (concentrated apple puree, dragonfruit puree), coconut chips, freeze-dried cranberry slices.

Superfruit: dragonfruit, cranberry

⌚ 8-10 min

🌡 100 °C

🍵 4-5 tsp./1 l

21711

/ 1 kg

LOW IN ACID



PIÑA COLADA

Fruit tea blend • flavoured

Pineapple-Coconut Taste

"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 long-standing 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

🌡 100 °C

🍵 5-6 tsp./1 l

21577

/ 1 kg



PIÑA COLADA

Fruit tea blend • flavoured

Coconut-Pineapple Taste

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.

⌚ 10-12 min

🌡 100 °C

🍵 4-5 tsp./1 l

22657

/ 1 kg



RHUBARB SPRITZER

INGREDIENTS

10 tsp fruit tea blend Rhubarb Spritzer | 500 ml mineral water | crushed ice or ice cubes

PREPARATION

Pour 300 ml boiling water over the fruit tea blend and leave to infuse for 30 minutes. Fill a large jug with ice and pour the tea over it. Leave to cool until the tea is completely cold. Top up with 500 ml mineral water. Add basil to taste if desired.

PACKED TEA



RHUBARB SPRITZER

Fruit tea blend • flavoured • 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

PU 6 /



21169-G50

box of 50 pyramidal
teabags of 4g each

PU 1 /



LOW IN ACID



RHUBARB SPRITZ


Fruit tea blend • flavoured


Rhubarb Taste

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.

 10-12 min

 100 °C

 5-6 tsp./1 l

22667

/ 1 kg



STRAWBERRY RHUBARB CRUMBLE

Fruit tea blend • flavoured


Strawberry-Rhubarb Taste


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

 10-12 min

 100 °C

 4-5 tsp./1 l

21548

/ 1 kg




SWEET RHUBARB LEMONADE

Fruit tea blend • flavoured


Rhubarb-Lemon Taste

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.

 10-12 min

 100 °C

 4-5 tsp./1 l

21366

/ 1 kg



“RED FRUITS”

54222 Fruity Gums

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 /

INCLUDING PRODUCT LABEL

NON-DISCOUNTABLE

GLUTEN-FREE

VEGAN



LORENZO



40214 Drinking Glass

glass with handle and relief (without lid and straw),
content 0.4 l

PU 4 / | OC 36 /



ALVA



40882 Tumbler

double-walled, heat-resistant glass, with stainless steel strainer and bamboo lid, in attractive gift box, content 0.27 l

H 21.7 cm, Ø 5.3 cm

PU 1 / | OC 24 /



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 /



ASSUNTA



41758 Ice Tea Maker

heat-resistant glass with large strainer and removable ice cube container made of plastic, content 1.5 l

PU 1 / | OC 6 /



CHERRY BLOSSOM *Eigenart*

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

PU 2 /

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

PU 2 /

NON-DISCOUNTABLE

ICE TEA COOLER *Eigenart*

40197

Cooling stick made of stainless steel, suitable for EVE glass carafes, in attractive gift box

PU 4 / | OC 72 /

NON-DISCOUNTABLE



SCAPIGLIATI CANTUCCINI MIX

54403

3 assorted: lemon & ginger, aniseed & raisins, cranberry

Bag of 150 g

PU 12 /

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 craftsman-ship. 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.



FLOWTEA®

40064 "Padma"

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 / | OC 24 /

40054 "Trees"

double-walled glass, with stainless steel strainer and neoprene sleeve, in attractive giftbox, content 0.35 l

PU 6 / | OC 24 /

NON-DISCOUNTABLE

NON-DISCOUNTABLE

NON-DISCOUNTABLE

Eigenart



LEEZA®

Eigenart

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, suitable for hot and cold drinks, hinged lid with One-Hand-Use, content 0.5 l
PU 4/ | OC 24/

NON-DISCOUNTABLE

NON-DISCOUNTABLE

NON-DISCOUNTABLE



2 IN 1 DRINKING SPOUT



LEEZA®

Eigenart

91361 Drinking Bottle "Rustic Flower"
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/

NON-DISCOUNTABLE



XXL
Mug

ARTUS

Cha

91370 To Go Mug
double-walled stainless steel, with plastic straw, content 0.8 l, H 22.3 cm, Ø 9.5 cm
PU 1/ | OC 12/

PURE COLOUR





PURE COLOUR



SWEET CHERRY *ICED TEA*

INGREDIENTS

10 tsp fruit tea blend Cloud Catcher | 100 g cherries | 1 handful fresh mint | 500 ml mineral water | crushed ice or ice cubes

PREPARATION

Brew 1 litre of the fruit tea blend with boiling water and let steep for at least 15 minutes. Fill ice cubes or crushed ice into a large pitcher and pour in the brewed tea. Wait until it is completely cooled down. Pit the cherries and add them to the tea. Add the mineral water and decorate with fresh mint leaves. Enjoy ice cold!

PACKED *TEA*



CLOUD CATCHER

Fruit tea blend • flavoured • 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 /



x 50

LOW IN ACID



CLOUD CATCHER

Fruit tea blend • flavoured
Cherry-Kiwi-Coconut Taste

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.

Superfruit: cranberry

⌚ 10-12 min

🌡️ 100 °C

🍵 5-6 tsp./1 l

22021

/ 1 kg



SEA OF BLOSSOMS

Herb tea blend • flavoured
Cherry-Raspberry Taste

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.

⌚ 5-10 min

🌡️ 100 °C

🍵 4-5 tsp./1 l

22938

/ 1 kg



CHERRY/ POMEGRANATE

Fruit tea blend • flavoured
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

⌚ 10-12 min

🌡️ 100 °C

🍵 4-5 tsp./1 l

21143

/ 1 kg



PINK DRINK

INGREDIENTS

5 heaped tsp fruit tea blend Grandma's Garden | 2-3 tbsp elderberry syrup | 250 ml coconut milk | fresh or frozen berries | ice cubes to your liking

PREPARATION

Brew the fruit tea blend Grandma's Garden with 500 ml of boiling water and let sit for at least 15-20 minutes. Strain and let cool down completely. Fill two glasses half with ice cubes and fruits, add the cold fruit tea blend until 3/4 of the glass is filled and then add 1-1,5 tbsp of elderberry syrup. Fill the rest of the glass with the coconut milk. And there you have our new IT drink "Pink Drink from Grandma's Garden".

PACKED TEA



GRANDMA'S GARDEN

Fruit tea blend • flavoured • Strawberry Taste

Ingredients: elderberries, hibiscus blossoms, apple pieces, blackcurrants, flavouring, freeze-dried strawberry pieces, freeze-dried raspberry pieces, wild strawberry leaves.

21048

box of 15 pyramidal
teabags of 4 g each

PU 6 /



21048-G50

box of 50 pyramidal
teabags of 4 g each

PU 1 /





GRANDMA'S GARDEN

Fruit tea blend • flavoured
Strawberry Taste

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

🕒 10-12 min

🌡️ 100 °C

🥄 4-5 tsp./1 l

22866

/ 1 kg

LOW IN ACID



DANCING FRUIT

Fruit tea blend • flavoured
Coconut-Lime-Aloe Vera Taste

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.

Trend ingredient: aloe vera

🕒 10-12 min

🌡️ 100 °C

🥄 5-6 tsp./1 l

21255

/ 1 kg



RED FRUITS

Fruit tea blend • flavoured
Strawberry Taste

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.

Superfruit: currant

🕒 10-12 min

🌡️ 100 °C

🥄 4-5 tsp./1 l

21578

/ 1 kg



MOJITEA

INGREDIENTS

5-6 level tsp green tea Green Menthos | 4 organic limes | fresh mint | cane sugar | crushed ice

PREPARATION

Brew the green tea with 1 litre of approx. 80 °C water and let steep for 3 minutes. Fill ice cubes into a large pitcher and pour in the steeped tea. Wait until the tea is completely cooled down. Fill 2 tsp of cane sugar into a large glass, add a lime cut into quarters as well as 2 sprigs of mint and crush with a muddler. Add crushed ice to the glass and fill up with the tea. Stir well and you can enjoy a perfect, alcohol-free Mojito!

PACKED *TEA*



GREEN MENTHOS

Green tea • flavoured • Mint Taste

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

21280

box of 15 pyramidal
teabags of 3 g each

PU 6 /



21280-G50

box of 50 pyramidal
teabags of 3 g each

PU 1 /





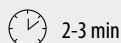
GREEN MENTHOS

Green tea • flavoured

Mint Taste

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.

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



2-3 min



75-80 °C



4-5 tsp./1 l

22414

/ 1 kg



PEPPERMINT

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



100 °C



4-5 tsp./1 l

22172

/ 1 kg



ROSEMARY/MINT/ EUCALYPTUS

Herbal tea blend • no added flavoring

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 wandering 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



4-5 tsp./1 l

21221

/ 1 kg



FRUITY SALAD WITH TEA DRESSING

INGREDIENTS

For the dressing: 6 teaspoons of Orange Dream fruit tea blend | 2 teaspoons medium-hot mustard | ½ organic lemon | 1 teaspoon agave syrup | 1 teaspoon sea salt

For the salad: 1 orange | 1 fennel | 50 g pine nuts | pinch of pepper

PREPARATION

Pour 300 ml boiling water over the fruit tea blend and leave to infuse for 15 minutes. Add the mustard, lemon juice, agave syrup and sea salt and stir. Leave to cool until the liquid is completely cold. Peel the orange and cut out the orange segments over a bowl. Collect the juice and add it to the dressing. Carefully toast the pine nuts in a pan until golden brown. Cut off the fennel leaves and set aside, slice the fennel and arrange on a plate. Add the orange wedges decoratively and pour over the dressing. Sprinkle with the pine nuts and fennel leaves.

PACKED TEA



ORANGE DREAM

Fruit tea blend • flavoured • 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 /



x 15

21666-G50

box of 50 pyramidal
teabags of 4 g each

PU 1 /



x 50

LOW IN ACID



ORANGE DREAM


Fruit tea blend • flavoured


Orange Taste

"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.

 10-12 min

 100 °C

 5-6 tsp./1 l

21024

/ 1 kg



SENCHA ORANGE


Green tea • flavoured


Orange Taste


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.

 2-3 min

 75-80 °C

 4-5 tsp./1 l

22792

/ 1 kg

LOW IN ACID



SUNNY DISPOSITION

Fruit tea blend • flavoured

Physalis-Orange Taste


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

22052

/ 1 kg



SAARA



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 /



SAARA



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 l

PU 1 / | OC 36 /



SUGAR STICKS

53006

individually wrapped, Length approx. 17 cm, approx. 6 g sugar, brown

Box of 100 pieces

PU 1 /

53007

individually wrapped, Length approx. 17 cm, approx. 6 g sugar, white

Box of 100 pieces

PU 1 /



FINEST SHORTBREAD

53476 Traditional Recipe

8 Cookies
Content 170 g
PU 12 /

HANDMADE
NON-DISCOUNTABLE

53477 Stem Ginger

8 Cookies
Content 170 g
PU 12 /

HANDMADE
NON-DISCOUNTABLE

53478 Chocolate & Orange

8 Cookies
Content 170 g
PU 12 /

HANDMADE
NON-DISCOUNTABLE

NICE TO KNOW

The Shortbread House of Edinburgh is a small Scottish family business which creates this famous shortbread by hand, 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!



BEPPPO

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
PU 1 / OC 4 /



"SCROCCHI" AL GUSTO PIZZA

52033

Italian Cracker
Bag of 175 g
PU 15 /

INDIVIDUALLY PACKED
NON-DISCOUNTABLE



FRUIT JUICE BEARS

53603

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 /

INCLUDING PRODUCT LABEL

NON-DISCOUNTABLE

GLUTEN-FREE



TORII



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)

PU 3 / | OC 24 /



LAVEA



91371 To-Go Mug

double-walled stainless steel, 3 assorted, content 0.4 l, H 20.7 cm, Ø 7 cm

PU 6 / | OC 24 /

NEW

HANDLE DETAIL



JOYA



36556 Mug

New Bone China, matt with relief, 3 assorted,
content 0.3 l

PU 6 / | OC 36 /



NEW



RELAXED MOMENTS







PEACH PASSION *CHEESE TEA*

INGREDIENTS

6 tsp herbal tea blend Peach Passion Party | 50 g cream cheese | 100 ml cream | 50 ml milk | 30 g sugar | 1 tsp salt

PREPARATION

Pour 300 ml boiling water over the herb tea blend and leave to infuse for 30 minutes. Fill a large jug with ice and pour the tea over it. Leave to cool until the tea is completely cold and pour into glasses.

Mix the cream cheese and cream with a mixer or whisk until smooth. Add the milk, salt and sugar and continue to mix on a low setting until you get a firmer consistency. Pour carefully into the filled tea glasses and do not stir. Use a straw to enjoy the different flavours of the spicy and sweet, creamy layers.

NEW



JUNIPER & JUICE

Fruit tea blend • flavoured

Passion Fruit-Lime-Juniper Taste

A fruity cocktail in which the pleasantly **spicy** flavour of gin and passion fruit are combined, with **exotic fruity** notes supported by buchu leaves. The right amount of sweetness and a hint of tartness ensure a perfect balance in the blend.

Ingredients: apple pieces, acidified apple pieces (apple pieces, acidifying agent: citric acid), white hibiscus blossoms, sweet blackberry leaves, flavouring, Buchu leaves, Guayusa, juniper berries, tulsi, freeze-dried passion fruit granules (glucose syrup, concentrated passionfruit juice, apricot pulp, modified starch, thickener: sodium alginate).

⌚ 10-12 min

🌡 100 °C

🍵 4-5 tsp./1 l

21708

/ 1 kg

NEW



PEACH PASSION PARTY

Herb tea blend • flavoured

Peach-Passion Fruit-Basil Taste

Juicy peach and slightly sour passion fruit aromas, coupled with delicately spicy nuances of candied ginger and aniseed, are sure to delight lovers of herbs. The interplay of the new 'swicy' trend, which combines **'sweet & spicy'**, is wonderfully brought out in this mild blend. A **fruity**, modern summer party at its best - also a real treat when iced.

Ingredients: ginger cubes (ginger, sugar), apple pieces, acidified apple pieces (apple pieces, acidifying agent: citric acid), lemon grass, aniseed, flavouring, Buchu leaves, basil, marigold blossoms, freeze-dried peach pieces (peach, sugar), freeze-dried passion fruit granules (glucose syrup, concentrated passionfruit juice, apricot pulp, modified starch, thickener: sodium alginate).

⌚ 5-10 min

🌡 100 °C

🍵 4-5 tsp./1 l

21714

/ 1 kg

NEW



STRAWBERRY PASSION FRUIT

Fruit tea blend • flavoured

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 characterise this blend.

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.

⌚ 10-12 min

🌡 100 °C

🍵 4-5 tsp./1 l

21594

/ 1 kg



PEACH *ICED TEA*

INGREDIENTS

4-5 tsp black tea English Breakfast Broken | 5-6 tsp sugar to your liking | 4 ripe peaches | ice cubes/crushed ice | 1 organic lime | 2 sprigs of fresh mint

PREPARATION

Brew the black tea blend with 1 litre of water at 100°C and let it steep for 3 minutes. Fill a large pitcher with ice cubes or crushed ice and pour in the tea. Leave it to cool down completely. In the meantime, pit the peaches, peel the skin off and cut them into slices. Put some of the peach slices to the side to use for decoration later and boil the others with the sugar and approximately 100 ml of water for 10 minutes until you have a fruit puree. Press through a sieve. Put the peach puree and the sliced limes into a glass and pour in the cold tea. Decorate with the remaining peach slices and the mint. Add more crushed ice if needed.

PACKED *TEA*



ENGLISH BREAKFAST BROKEN

Black tea

Ingredients: black tea.

21041

box of 15 pyramidal
teabags of 3 g each

PU 6 /



x 15

21041-G50

box of 50 pyramidal
teabags of 3 g each

PU 1 /



x 50

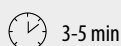


ENGLISH BREAK-FAST BROKEN

Black tea

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



4-5 tsp./1 l

22497

/ 1 kg



ORANGAJULI TGFOP FIRST FLUSH

Black tea Assam

This famous garden brings us a tea of the first plucking period in April that shows a typical large, fleshy leaf, with a light brown appearance and light silvery leaf tips. It is fresh and full in taste, with a spicy note. The bouquet is **crisp, flowery** and **slightly malty**. The infusion is brighter than that of a typical second flush Assam.

Ingredients: black tea.



2-4 min



100 °C



4-5 tsp./1 l

22800

/ 1 kg



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



80-90 °C



4-5 tsp./1 l

22415

/ 1 kg



CREAMY & ICED

INGREDIENTS

7-8 heaped tsp half-fermented tea Milky Oolong | 1 dash of milk | 4 scoops vanilla ice cream (optional) | 1 handful ice cubes

PREPARATION

Brew the tea with 1 litre of approx. 80 °C water and let steep for 3 minutes. Fill ice cubes into a large pitcher and pour in the tea. Wait until it is completely cooled down. Add a dash of milk. At this point you already have a delicious, cold sensation. If you add a scoop of vanilla ice cream per glass, it becomes a perfectly delicious cold drink.

PACKED *TEA*



MILKY OOLONG

Half-fermented tea China • flavoured

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

21287

box of 15 pyramidal
teabags of 3 g each

PU 6 /



x 15

21287-G50

box of 50 pyramidal
teabags of 3 g each

PU 1 /



x 50

RARITY





MILKY OOLONG


Half-fermented tea China • flavoured

Probably one of the most unusual tea specialties 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.

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

 1-3 min

 80-90 °C

 4-5 tsp./1 l

22063

/ 1 kg



IRISH MORNING


Black tea blend • flavoured

Rum-Cream Taste


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 unusual recipe.

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

 100 °C

 4-5 tsp./1 l

22681

/ 1 kg



CHOCOLATE/ CREAM/TRUFFLES


Black tea blend • flavoured


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 table!

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

Owing to the tense situation on the world cocoa market, we reserve the right to reduce the cocoa content of this tea and/or adjust the catalogue price.

 3-5 min

 100 °C

 4-5 tsp./1 l

22405

/ 1 kg



RED *FRUIT* SORBET

INGREDIENTS

10 teaspoons of Old Love fruit tea blend | 500 g frozen raspberries | optional 30 g protein powder | sugar to taste

PREPARATION

Pour 300 ml boiling water over the fruit tea blend and leave to infuse for 30 minutes. Leave the tea to cool. Place the frozen fruit together with the tea and the desired amount of sugar in a powerful blender and blend for 3 minutes on the highest setting. The result is a fresh, icy, sweet and sour fruit sorbet.

PACKED *TEA*



OLD LOVE

Fruit tea blend • flavoured • Strawberry-Raspberry Taste

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

21665

box of 15 pyramidal
teabags of 4 g each

PU 6 /



21665-G50

box of 50 pyramidal
teabags of 4 g each

PU 1 /





OLD LOVE


Fruit tea blend • flavoured
Strawberry-Raspberry Taste

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.

 10-12 min

 100 °C

 4-5 tsp./1 l

22554

/ 1 kg




COOL VACATION

Herb tea blend • flavoured
Cranberry Taste


Cool, cooler, Coolcation - the latest travel trend! A growing number of travellers are opting for the north instead of the south. So let's strike out on a new adventure: off to the north, to the home of **fruity**, sweet cranberries, frolicking between **sweet, spicy** diced ginger and savouring the pleasant fragrance of aniseed and fennel. The cranberry-red cup colour of this creation tempts you to relax and enjoy a cup of tea in slightly cooler climes. Cranberry slices and freeze-dried rosehips add that special touch.

Ingredients: apple pieces, hibiscus blossoms, ginger cubes (ginger, sugar), cranberries (cranberries, sugar, sunflower oil), fennel, aniseed, lemon verbena, flavouring, freeze-dried rose hip pieces, freeze-dried cranberry slices.

Superfruit: cranberry

 5-10 min

 100 °C

 4-5 tsp./1 l

21712

/ 1 kg



MYSTICAL CASSIS


Fruit tea blend • flavoured
Cassis Taste


Blackcurrants feel particularly at home on a base of **mild** rosehips, **fruity** apples and a pinch of tangy hibiscus. A handful of liquorice roots and fennel seeds **sweeten** the creation and round it off to create a pleasant moment of enjoyment.

Ingredients: apple pieces, rose hip peel, hibiscus blossoms, fennel, liquorice root, blackcurrants, flavouring, beetroot, Buchu leaves.

Superfruit: currant

 10-12 min

 100 °C

 4-5 tsp./1 l

21706

/ 1 kg

NEW



YONG



89269 Iron Teapot

petrol with relief, content 1.0 l

PU 1/ | OC 6/

NEW

NEW



YINGTAO

89268 Iron Teapot

mint/green-gold, content 0.7 l

PU 1/ | OC 8/

NEW



FUZHOU

89118 Iron Teapot

mint-green/gold, with relief, content 0.8 l

PU 1/ | OC 8/



RELAXED
MOMENTS



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

PU 12/ | OC 144/





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!

52025 Salty Caramel

approx. 18 g per piece

PU 1 kg / €

INDIVIDUALLY PACKED

NON-DISCOUNTABLE

52026 Vanilla

approx. 18 g per piece

PU 1 kg / €

INDIVIDUALLY PACKED

NON-DISCOUNTABLE



YOGA CATS

70817 Tin, 100 g

tinplate, square, slip lid, matt, 2 assorted,
7.3 x 7.3 x 10 cm

PU 12 / | OC 144 /

70818 Tin, 125 g

tinplate, rectangular, slip lid, matt, 2 assorted,
5.1 x 7.5 x 14 cm

PU 12 / | OC 72 /



RASPBERRY HEARTS ON VANILLA FOAM

51216

If you have a sweet tooth you will love these red, fruity, raspberry flavoured hearts on whipped vanilla foam!

PU 3 kg /

INCLUDING PRODUCT LABEL

GLUTEN-FREE

NON-DISCOUNTABLE

COFFEE & CACAO







ORIENTAL *PISTACHIO TIRAMISU*

INGREDIENTS FOR 6 PERSONS

For the bottom: 20 spoon biscuits | 5 tbsp (40 g) coffee Oriental pistachio chocolate

Kadiyif pistachio crunch: 200 g kadiyif (angel hair) | 3 tbsp butter | 6 tbsp pistachio cream | 2 tbsp tahini (sesame paste)

Mascarpone cream: 250 g mascarpone | 200 ml cream | 2 tbsp pistachio cream | 2 sachets vanilla sugar

Chocolate coating: 200 g dark chocolate | 1 tbsp chopped pistachios

PREPARATION

1. Prepare the coffee with 500 ml water and leave to cool. Briefly dip the biscuits in the coffee and place in the base of a baking dish.
2. Cut the kadiyif (angel hair) into thin strips with a knife or scissors and fry in butter until golden brown. Remove from the heat, leave to cool briefly and mix with the pistachio cream and tahini.
3. Mix the mascarpone with the cream, pistachio cream and vanilla sugar and beat for 3 minutes until creamy.
4. Carefully melt the chocolate in a bain-marie.
5. Carefully spread the kadiyif-pistachio crunch mixture over the entire surface of the sponge cakes. Spread the mascarpone cream over the next layer and smooth it out. Pour over the melted chocolate and spread evenly. Sprinkle the chopped pistachios loosely over the top and refrigerate for at least 3 hours.

NEW



NEW

COFFEE ORIENTAL PISTACHIO-CHOCOLATE

Origin and plantation

This special coffee is the result of an exclusive selection of the best beans from Central and South America, which are refined in our own roasting process.

Character and taste

Let yourself be seduced by this unique explosion of flavor! The harmonious aroma with subtle notes of pistachio, chocolate and sesame give this coffee a taste experience that you have never had before. Every sip is a feast of flavors that perfectly combines sweet and nutty nuances. Whether as a morning pick-me-up or a relaxing afternoon treat, this creation will transport you to faraway places and give you an unforgettable taste experience!

Ingredients: Roasted coffee (100 % Arabica), flavouring.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

57094

/1 kg • PU 1 x 1 kg

57092

/250 g • PU 4 x 250 g

COFFEE TURKISH DELIGHT

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.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

12344

/1 kg • PU 1 x 1 kg

12342

/250 g • PU 4 x 250 g

COFFEE PISTACHIO CREAM

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.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

15224

/1 kg • PU 1 x 1 kg

15222

/250 g • PU 4 x 250 g



COFFEE *CARAMEL*

INGREDIENTS

400 ml sweetened condensed milk | 200 ml strongly brewed espresso

PREPARATION

Briefly bring the condensed milk to the boil in a pan and reduce the liquid over a medium heat while stirring. Gradually add the coffee in small batches and continue to reduce until a viscous mass is formed. The mixture must be stirred constantly as it is quick to burn. When a thick, relatively firm paste has formed, pour it into a mould lined with foil (to prevent sticking). Leave to cool slightly. The firmer the paste becomes, the harder the caramel sweets will be. After about two hours, the mixture will have cooled but can still be moulded. Cut the mixture into squares using a warm knife with a smooth blade. The sweets will keep for several days in the fridge.



EXTRA TIP

CHOCOLATE COATING

Once the sweets have cooled and been cut, they can be dipped chocolate. Irresistibly delicious chocolate sweets!

NEW



NEW

COFFEE ESPRESSO "FINE ROBUSTA BLEND"

Origin and Plantation

The idea that Arabica beans are superior to Robusta beans persists in the minds of most coffee lovers. For a long time, this may have been true in most cases. In recent years, however, the cultivation and quality of Robusta beans have become much more important and can now compete with Arabica beans. In addition to our 100% Robusta coffee 'India Harley Estate', we would now like to prove this to you with a pure 'Fine Robusta' blend from various origins.

Character and Taste

The basis of our new Fine Robusta blend is a Robusta from India, which characterises the blend with its strong, spicy aroma, complemented by a fine Robusta from southern Mexico, which gives this blend a soft, nutty, chocolaty note. The result is a full-bodied, complex coffee with a spicy body, soft nutty and chocolate notes and a creamy texture that makes every sip a special treat.

Ingredients: Roasted coffee (100 % Robusta).

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of
Grinding:
medium



Degree of
Grinding:
very fine

57164

/1 kg • PU 1 x 1 kg

57162

/250 g • PU 4 x 250 g

NEW



NEW

ESPRESSO ORGANIC "DON VITO" K.B.A.

Origin and Plantation

The high-quality espresso blend "Don Vito" is made from selected Brazilian plantation coffees, fine green coffees from the African highlands and South Asia - now with 100% organic Arabica beans. Enjoy the same first-class espresso from sustainable cultivation.

Character and Taste

The "Don Vito" espresso impresses with its **strong** note and the incomparable combination of **sweetness** and **spice**. Whether as the basis for a cappuccino or latte macchiato - this lively, perfectly balanced coffee is a delight for every espresso lover. Its complex, **fine** aroma makes connoisseurs' hearts beat faster and ensures an incomparable taste experience - now also in organic quality!

Ingredients: Roasted coffee (100 % Arabica).



Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of
Grinding:
medium



Degree of
Grinding:
very fine

16524

/1 kg • PU 1 x 1 kg

16522

/250 g • PU 4 x 250 g



COFFEE CREMA "ROASTED GOLD"

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.

Ingredients: Roasted coffee (100 % Arabica).

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of
Grinding:
fine



Degree of
Grinding:
medium

57024

/1 kg • PU 1 x 1 kg

57022

/250 g • PU 4 x 250 g

NEW



NEW

DECAFFEINATED

COFFEE HAPPY HAZELNUT, DECAFFEINATED

Origin and Plantation

Discover the familiar pleasure of our flavoured coffee classics - now also decaffeinated! As usual, only high-quality Arabica beans find their way into our flavoured coffees. The beans are carefully decaffeinated using the Swiss Water process and then gently roasted to perfection in our in-house roastery using the drum roasting method.

Character and Taste

The **fine** aroma of the roasted coffee bean is perfectly complemented by the added hazelnut flavour - our „Happy Hazelnut“ is an exciting taste experience for coffee connoisseurs who love variety! A tip: Serve the „Happy Hazelnut“ as the crowning finale to your festive meal!

Ingredients: Roasted coffee (100 % Arabica), flavouring.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding:
fine



Degree of Grinding:
medium

12144D

/1 kg • PU 1 x 1 kg

12142D

/250 g • PU 4 x 250 g

NEW



NEW

DECAFFEINATED

COFFEE CHOCO- LATE ORANGE, DECAFFEINATED

Origin and Plantation

Discover the familiar pleasure of our flavoured coffee classics - now also decaffeinated! As usual, only high-quality Arabica beans find their way into our flavoured coffees. The beans are carefully decaffeinated using the Swiss Water process and then gently roasted to perfection in our in-house roastery using the drum roasting method.

Character and Taste

The combination of chocolate and orange has always been a winning one. The **delicately melting** chocolate flavour and the **sweetness** of the orange harmonize exceptionally well with the **fine** coffee. You have to try this delicious coffee composition.

Ingredients: Roasted coffee (100 % Arabica), flavouring.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding:
fine



Degree of Grinding:
medium

12404D

/1 kg • PU 1 x 1 kg

12402D

/250 g • PU 4 x 250 g

NEW



NEW

DECAFFEINATED

COFFEE ENGLISH CARAMEL, DECAFFEINATED

Origin and Plantation

Discover the familiar pleasure of our flavoured coffee classics - now also decaffeinated! As usual, only high-quality Arabica beans find their way into our flavoured coffees. The beans are carefully decaffeinated using the Swiss Water process and then gently roasted to perfection in our in-house roastery using the drum roasting method.

Character and Taste

A **delicate, fresh** caramel aroma is released when you open the package. The step between coffee and caramel is a short one, as both are well known and loved. The creamy, sweet taste is enhanced by adding milk or cream to your steaming cup of coffee.

Ingredients: Roasted coffee (100 % Arabica), flavouring.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding:
fine



Degree of Grinding:
medium

12424D

/1 kg • PU 1 x 1 kg

12422D

/250 g • PU 4 x 250 g

NEW



NEW

COFFEE TYPE COLA (LIME-CINNAMON- CLOVE NOTE)

Origin and Plantation

Discover our latest coffee creation with high-quality Arabica beans from the most picturesque regions of Central and South America, which are fine-tuned for aroma in our in-house roastery.

Character and Taste

Enjoy the **gentle** roast, which brings out the aromas perfectly, and be inspired by the unique combination of coffee enjoyment and cola feeling. The **tangy** lemon note meets the **spiciness** of cloves and makes this coffee creation so unique.

Ingredients: Roasted coffee (100 % Arabica), flavouring.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding:
fine



Degree of Grinding:
medium

57114

/1 kg • PU 1 x 1 kg

57112

/250 g • PU 4 x 250 g

NEW



NEW

COFFEE COOL- SPRITZ (HONEY- LEMON-MINT)

Origin and Plantation

Only the finest Arabica qualities from Central and South America are used for our flavoured coffees and are carefully matched to the respective end product by our master roaster.

Character and Taste

Each cup of Cool-Spritz is an experience in itself: the **mild**, honey-sweet taste caresses the palate, while the tangy lemon provides invigorating **freshness**. Rounding out the flavor experience is a subtle hint of peppermint for a **refreshing** punch-perfect for hot days or as an energizing treat between meals.

Ingredients: Roasted coffee (100 % Arabica), flavouring.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding:
fine



Degree of Grinding:
medium

57144

/1 kg • PU 1 x 1 kg

57142

/250 g • PU 4 x 250 g

NEW



NEW

COFFEE YOGHURT LIME

Origin and Plantation

Be inspired by our latest coffee composition! High-quality Arabica beans from renowned growing regions in Central and South America are matched to the aroma in our in-house roastery to offer you a unique taste experience.

Character and Taste

The **finest** Arabica varieties form the basis of this coffee. They are **mild** and **nutty** in taste. These flavor notes are underlined by a beautiful, **velvety** cream aroma. The **tangy** lime gives this blend the final „kick“ and transforms a cup of coffee into a refreshing experience.

Ingredients: Roasted coffee (100 % Arabica), flavouring.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding:
fine



Degree of Grinding:
medium

57134

/1 kg • PU 1 x 1 kg

57132

/250 g • PU 4 x 250 g



COLD BREW *TONIC*

INGREDIENTS

4 cl Cold Brew Coffee | 8 cl Tonic Water | 2 cl Gin | 1 organic lemon or lime | 1 Rosemary twig

PREPARATION

For the Cocktail: pour 8 cl of Tonic Water and 2 cl Gin with a bit of lemon juice into a glass filled with ice cubes. Then, carefully let 4 cl of the cold brew coffee trickle in using the back of a spoon to help you get the layered look of the drink. Decorate with some lemon slices and a rosemary twig.

NEW



COFFEE BOLIVIA FAIRTRADE ORGANIC

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.

Ingredients: Roasted coffee (100 % Arabica).

Coffee is Fairtrade certified, traded, audited and sourced from Fairtrade producers, total 100%. For more visit info.fairtrade.net/sourcing

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding:
fine



Degree of Grinding:
medium

57124

/1 kg • PU 1 x 1 kg

57122

/250 g • PU 4 x 250 g



COFFEE CONGO “COOPADE KIVU 3” ORGANIC

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.

Ingredients: Roasted coffee (100 % Arabica).

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding:
fine



Degree of Grinding:
medium

16474

/1 kg • PU 1 x 1 kg

16472

/250 g • PU 4 x 250 g



ESPRESSO NO. 3

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.

Ingredients: Roasted coffee (100 % Arabica).

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding:
medium



Degree of Grinding:
very fine

12374

/1 kg • PU 1 x 1 kg

12372

/250 g • PU 4 x 250 g



ICED *COFFEE*

INGREDIENTS

300 ml coffee | 2 packets of vanilla sugar | 3 scoops vanilla ice cream | 50 ml whipped cream | chocolate chips and sauce

PREPARATION

The perfect iced coffee only needs a few simple steps: Blend 300 ml of freshly brewed coffee with the vanilla sugar and let cool down in the fridge for 1 hour. Add 3 scoops of vanilla ice cream to a large glass and pour in the cold coffee. Top up with whipped cream as well as some chocolate chips and sauce. Scoop up this ice cold coffee indulgence.



COFFEE COSTA RICA “TARRAZÚ” FCJ VOLCÁN AZÚL

Origin and Plantation

The approximately 300 top Arabica types have inspired demanding coffee connoisseurs for a long time. The growing region Tarrazú 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 Tarrazú” 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 Tarrazú” is among the world’s best coffees.

Ingredients: Roasted coffee (100 % Arabica).

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

12034

/1 kg • PU 1 x 1 kg

12032

/250 g • PU 4 x 250 g



COFFEE BRAZIL “SÃO BENTO”

Origin and Plantation

Our “São Bento” comes from the Southeast Brazilian state Minas Gerais, from a plantation close to the City of Carmo de Paranaíba. 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.

Character and Taste

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.

Ingredients: Roasted coffee (100 % Arabica).

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

14814

/1 kg • PU 1 x 1 kg

14812

/250 g • PU 4 x 250 g



COFFEE MILD MÉLANGE

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.

Ingredients: Roasted coffee (100 % Arabica).

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

12114

/1 kg • PU 1 x 1 kg

12112

/250 g • PU 4 x 250 g



ESPRESSO *MARTINI*

INGREDIENTS

4 cl espresso | 4 cl coffee liqueur | 4 cl vodka

PREPARATION

For a glass of Espresso Martini, put all the ingredients in a shaker and shake vigorously. Then strain the cocktail over a chilled martini glass and garnish the drink with coffee beans.



DECAFFEINATED

ESPRESSO “DON VITO”

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

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.

Ingredients: Roasted coffee (100 % Arabica).

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:


Degree of Grinding:
medium

Degree of Grinding:
very fine

19594

/1 kg • PU 1 x 1 kg

19592

/250 g • PU 4 x 250 g



ESPRESSO “SICILIANO”

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.

Ingredients: Roasted coffee (100 % Arabica).

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:


Degree of Grinding:
very fine

Degree of Grinding:
medium

14914

/1 kg • PU 1 x 1 kg

14912

/250 g • PU 4 x 250 g



BIO

ESPRESSO “ORGÁNICO”

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**.

Ingredients: Roasted coffee (100 % Arabica).

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:


Degree of Grinding:
very fine

Degree of Grinding:
medium

12384

/1 kg • PU 1 x 1 kg

12382

/250 g • PU 4 x 250 g



TIRAMISU *DREAM*

INGREDIENTS FOR 6-8 PEOPLE

700 ml strong Espresso or coffee | 250 g ladyfingers | 500 g Mascarpone | 4 eggs | 100 g sugar | 100 ml Baileys | 50 ml Rum | 2 tbsp baking cocoa | 1 pinch of salt
A big, flat serving dish

PREPARATION

Brew the espresso and leave to cool. Separate the egg whites and yolks. Beat the egg whites with a whisk (make sure they are clean and fat-free) until stiff. Whisk the egg yolks with the sugar and salt until creamy. Add the mascarpone and mix. Carefully fold the whipped egg whites into the mascarpone mixture and stir until fluffy. Mix the cooled coffee with the rum and Baileys and pour into a bowl. Briefly dip the ladyfingers in and layer them at the bottom of the dish. Cover the ladyfingers with half of the mascarpone cream. Now soak the remaining ladyfingers and place them in the dish as the next layer. Cover with the remaining mascarpone cream and place in the fridge for at least 2 hours. Dust with cocoa powder just before serving.



COFFEE TIRAMISU

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.

Ingredients: Roasted coffee (100 % Arabica), flavouring.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

16214

/1 kg • PU 1 x 1 kg

16212

/250 g • PU 4 x 250 g



ESPRESSO “STAR OF ITALY”

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.

Ingredients: Roasted coffee (100 % Arabica).

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding: very fine



Degree of Grinding: medium

12094

/1 kg • PU 1 x 1 kg

12092

/250 g • PU 4 x 250 g



COFFEE IRISH CREAM

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.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

12174

/1 kg • PU 1 x 1 kg

12172

/250 g • PU 4 x 250 g



AFFOGATO *AL CAFFÈ*

INGREDIENTS

1 freshly brewed Coffee Chocolate Latte Macchiato | 1 scoop vanilla ice cream

PREPARATION

Affogato al Caffè is as beguiling as it is simple. Brew your Chocolate Latte Macchiato coffee twice as strong as you normally do and pour it over a scoop of vanilla ice cream. Now you can enjoy the melting ice cream and the warm coffee together. A simple dessert that will definitely delight both ice cream and coffee lovers.



COFFEE CHOCOLATE LATTE MACCHIATO

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.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

13324

/1 kg • PU 1 x 1 kg

13322

/250 g • PU 4 x 250 g



COFFEE COLOMBIA SUPREMO "LA CEIBA"

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 guarantee 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.

Also available as decaffeinated coffee

Colombia Swiss Water

item 13394/13392

The decaffeinated Colombia also impresses with a very **expressive** aroma and a **full-flavoured** body.

Ingredients: Roasted coffee (100 % Arabica).

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

12044

/1 kg • PU 1 x 1 kg

12042

/250 g • PU 4 x 250 g



COFFEE CARAMEL CHOCOLATE

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 taste

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.

Ingredients: Roasted coffee (100 % Arabica), flavouring.

Degree of Roasting:



Strength:



Body:



Preparation Suggestions:



Degree of Grinding: fine



Degree of Grinding: medium

19804

/1 kg • PU 1 x 1 kg

19802

/250 g • PU 4 x 250 g



CHOCOLAT *FRAPPÉ*

INGREDIENTS

300 ml milk (3,5 % fat) | 3 tbsp Cocoa powder (1 tbsp of which to decorate) | 1 tbsp sugar | 1 handful ice cubes | 10 ml cream

PREPARATION

Place the milk, cocoa powder and ice cubes in a blender and blend at the highest setting for a few seconds.
Whip the cream and pour onto the ice chocolate and decorate with cocoa powder.



ONE & ONLY CHAI POWDER

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.

tin à 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.

tin à 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.

tin à 250 g

PU 6 /

52188 Superfood Latte

is a vegan drink powder with beetroot, natural cinnamon flavouring and the finest spices to make a delicious pink latte drink.

tin à 270 g

PU 6 / €

GLUTEN-FREE
NON-DISCOUNTABLE

GLUTEN-FREE
VEGAN
NON-DISCOUNTABLE

GLUTEN-FREE
VEGAN
NON-DISCOUNTABLE

GLUTEN-FREE
VEGAN
NON-DISCOUNTABLE

NICE TO KNOW

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!

sweetcult
CHOCOLATE



ORGANIC DRINKING CHOCOLATES

52431 Drinking Chocolate, 42 %

organic, with cane sugar

tin à 250 g

PU 6 /

VEGAN
NON-DISCOUNTABLE

52432 Drinking Chocolate "Chai", 42 %

organic, with cane sugar and Chai spices

tin à 250 g

PU 6 /

VEGAN
NON-DISCOUNTABLE

52430 Cocoa Powder, 100 %

organic

tin à 175 g

PU 6 /

VEGAN
NON-DISCOUNTABLE



LEON

42065 Tea-/Coffee Maker

for 6 cups, content 0.75 l

PU 1 / | OC 12 /

42064 Tea-/Coffee Maker

for 2 cups, content 0.35 l

PU 1 / | OC 24 /



RURIK



42085 Tea-/Coffee Maker

double-walled, coloured glas, content 0.65 l

PU 1 / | OC 18 /



JANKO

40196 Coffee Maker

borosilicate glass, for Cold Brew, with big strainer, content 1.0 l

This functional coffee maker is perfect for the professional preparation of refreshing cold brews! An excellent way to discover new facets of your favorite coffee. Whether pure on ice, with cool milk or as the main attraction in a delicious cold brew cocktail. Let your ideas run free and create an ice-cold refreshment for hot summer days. Whether in London, New York or Paris, cool coffee drinks are now a trendy specialty at the top of the menu in the world's metropolises and at well-known coffee shops.

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. This makes coffee more digestible for some people.

PU 1 /



LOLA



42068 Coffee Maker

3 piece set, with double-layered, ultra fine stainless steel strainer and measuring spoon, content 0.65 l

PU 1 / | OC 18 /



BENDIX

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



KENNY

41549 Drip Bag Holder
stainless steel, fitting for Café Cult Drip Coffee Bags,
10.5 x 5.4 x 6.7 cm
PU 1 /



COFFEE BEANS

53594
coated with finest dark chocolate, individually wrapped
0,925 kg, approx. 500 pieces
PU 1 /

INDIVIDUALLY PACKED
INCLUDING PRODUCT LABEL



EVEREST

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 /



SPECIALS







MATCHA *MINT*

INGREDIENTS

1 bamboo spoon Matcha powder | 150 ml sparkling water | 2-3 tbsp agave syrup | 1/2 lime | 2 sprigs fresh mint | ice cubes or crushed ice

PREPARATION

Bring some water to a boil and let it cool to about 80 °C. Put 1 bamboo spoon of matcha powder in the bowl and add some of the hot water (at approx. 80 °C). Use the bamboo whisk to make a thick tea paste and set aside to cool. Cut the lime into wedges and place in a glass with the ice cubes and mint. Add the mineral water and agave syrup to taste. Carefully pour the matcha tea paste into the glass. Serve with a straw, mint and stirring rod.



MATCHA "TAISHAN" 200G BAG

Green Tea China organic • 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

🌡️ 80-90 °C

🥄 3 tsp./1 l

22139-200

/ 200 g



CEREMONIAL MATCHA 30G TIN

Organic green tea Japan • DE-ÖKO-003

The Tencha of our Ceremonial Matcha comes from the sun-kissed South of Japan, the region Kagoshima. It is the second most important cultivation area of Japan and at the forefront of organic tea cultivation. Due to the prevailing climatic conditions, you will find a much larger diversity concerning the cultivars used. The local tea masters created a perfectly balanced blend for our Matcha by using different cultivars, such as Saemidori and Asanoka, resulting in a very unique taste composition. The richly green powder already hints at its excellent quality which will surprise you with elegant notes of **dark chocolate**, a very fine **umami character** and a **subtle sweetness**!

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

🕒 1-2 min

🌡️ 70 - 80 °C

🥄 2 g / 200 ml

21395

/ Tin



MATCHA'N SHAKE BAG OF 200 G

Organic Green Tea Japan • DE-ÖKO-003

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 seconds.

Ingredients: cane sugar*, matcha-powder (20 %)*, stabilising agent: pectin, *from organic cultivation.

🕒 1-3 min

🌡️ 0-70 °C

🥄 4-8 level tsp./1 litre

22076

/ 200 g



DISCOVER THE MAGIC OF TEAMOTIONS® – THE FRUITY SNACK WITH ADDED BENEFITS!

The delicious fruit gums in the shape of teapots and cups with their funny emoji-like faces are a tasty snack that can be transformed into a sweet hot drink. The innovative fruit gums come in the flavors **Mango n' Friends**, **Red Fruits**, **Turkish Apple**, **Blueberry Yoghurt** and **Cloud Catcher**, based on our popular tea bestsellers, quickly dissolve in hot water and turn into a delicious hot drink in seconds. Snack and tea in one – perfect for every mood and every moment!



TEAMOTIONS®

NEW

TeaMotions®

PU 1 kg /

per kg

INCLUDING PRODUCT LABEL

GLUTEN-FREE

NON-DISCOUNTABLE

PREPARATION:

Stir two TeaMotions® into a cup of hot water. Wait a few seconds for the TeaMotions® to dissolve, stir and enjoy your aromatic hot beverage.



52050 Mango n' Friends



52051 Red Fruits



52052 Turkish Apple Tea



52053 Blueberry-Yoghurt



52054 Cloud Catcher



TEAMOTIONS® DISPLAY

52094

Teamotions® Display

20 bags of 125 g

PU 1 /

GLUTEN FREE

NON-DISCOUNTABLE

Items available from March 2025. See packaging for complete declarations as well as allergen and food additive information. Slight changes in décor are possible.



THE DROPS THAT WILL CREATE A TASTE EXPLOSION IN YOUR COFFEE CUP!

SYRUP DROPS – the flavour that will elevate your beverage to a new level!

Add the special something to your coffee and discover the flavour of the future – in your cup or as a delicious snack for in-between!

Our exquisite **SYRUP DROPS** in the shape of coffee beans will not only transform your coffee or tea into a flavourful masterpiece, they are also a delightful snack. Each drops promises intense, creamy notes combined with tempting flavours in the taste varieties **Turkish Honey, Vanilla Cream, Tiramisù, English Caramel** and **Happy Hazelnut**.



SYRUP DROPS

NEW

Syrup Drops
PU 1 kg / per kg

INCLUDING PRODUCT LABEL

GLUTEN-FREE

NON-DISCOUNTABLE

PREPARATION:

Stir 3-4 Syrup Drops into your hot coffee speciality, wait a few moments until they are dissolved, stir and enjoy your flavored hot beverage! They also go very well with tea or hot chocolate Or simply snack them straight from the package.



52041 Turkish Honey



52042 Vanilla Cream



52043 Tiramisu



52044 English Caramel



52045 Happy Hazelnut



SYRUP DROPS DISPLAY

52049
Syrup Drops Display
20 bags of 125 g
PU 1 /

GLUTEN FREE

NON-DISCOUNTABLE

Items available from March 2025. See packaging for complete declarations as well as allergen and food additive information. Slight changes in décor are possible.



TEA BEARS DISPLAY "SUMMER"

52096

The summery varieties Mango n' Friends, Strawberry, Bitter Lemonade, Turkish Apple and Blueberry-Yoghurt are a great selection for the hottest time of the year.

20 bags of 125 g

PU 1 /

€ / bag

GLUTEN FREE

NON-DISCOUNTABLE



TEA BEARS DISPLAY "SPECIAL"

52098

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

GLUTEN FREE

NON-DISCOUNTABLE



OUR TEA BEARS ARE NOT ONLY CUTE AND DELICIOUS,
THEY WERE ALSO INSPIRED BY OUR BESTSELLING TEAS.

Tea Bears

PU 1 kg /

per kg

INCLUDING PRODUCT LABEL

GLUTEN-FREE

NON-DISCOUNTABLE



52080 Blood Orange



52081 Cranberry Vanilla



52082 Raspberry-Woodruff



52084 Coke

PREPARATION:

Pour boiled water over 2 – 3 Tea Bears per glass, watch them slowly dissolve and enjoy... or simply eat them "raw".



52060 Mango-Tropical

VEGAN

NON-DISCOUNTABLE



52061 Strawberry-Raspberry

VEGAN

NON-DISCOUNTABLE



52062 Blueberry-Vanilla

VEGAN

NON-DISCOUNTABLE



52063 Orange-Ginger

VEGAN

NON-DISCOUNTABLE

VEGAN TEA BEARS

Vegan flavours have been added to our popular Tea Bears assortment! We are delighted about our 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 as great! 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

GLUTEN-FREE

NON-DISCOUNTABLE



You will find our complete assortment of tea bears in our main catalogue.



GIFT BOX "SWEET BEARS"

1855

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".

PU 3/

GLUTENFREI



TEA BEARS MIX-BOX

52075

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!

20 x 15 g

PU 4/

GLUTENFREI



Box inside



GIFT SET "MATCHA"

1844

In this set you will find everything you need to prepare a Matcha tea drink: high-quality Japanese premium organic Matcha and a noble set of accessories made of Japanese ceramic and bamboo. The set is accompanied by instructions for preparation and two alternative recipe suggestions.

Content:

- Japanese ceramic Matcha bowl
- Bamboo Matcha whisk and measuring spoon
- 3 cards with preparation instructions and recipes
- 1 Tin of 30 g Organic Green Powder Tea – Japan – Premium Matcha Kawane

PU 1 /



MY BEST MATE

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 teaspoons per liter of boiling water.

** powder is not 100 % water-soluble

PU 1 Bag /



GIFT SET "MATE STARTER SET"

1845

A beautiful gift set both for novices and Mate fans. The set includes the drinking vessel, the calabash, in a modern, elegant matte black look, the straw, or bombilla, made of fine stainless steel, and our Brazilian Mate tea, packaged in our ecologically friendly grass paper bag.

With this beautiful trio, you are ready for an exquisite mate experience! The set also includes 3 lovely greeting cards in a matching design.

Content:

- Calabash made of stainless steel, matt black, 0.2l
- Bombilla made of stainless steel, length 18 cm
- Brazilian Mate, bag of 150 g, Product details see item no. 22475
- 3 greeting cards

PU 3 /



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!



SINGLE ORIGIN COFFEE

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 Azul
- Coffee Cuba "Turquino"
- Coffee Ethiopia Sidamo "Dream of Africa"



FINE COFFEE BLEND

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 Mocha
- Coffee Split Roast Café Crema
- Caffè Crème



FLAVOURED COFFEE

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 Delight



KENNY



41549 Drip Bag Holder

stainless steel, fitting for Café Cult Drip Coffee Bags,
10.5 x 5.4 x 6.7 cm

PU 1 /





GIFT BOX "ICE TEA BOX"

1853

Summer "To Go"! With this cheerful, summery box, you can easily bring summer home. 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.

Varieties:

50 g Fruit tea blend, flavoured, Blueberry Buttermilk

Flavour: Blueberry-Buttermilk

40 g Herbal tea blend, flavoured, Orange Grapefruit

Flavour: Orange-Grapefruit

40 g Fruit tea blend, flavoured, Sparkling Pink Grapefruit

Flavour: Grapefruit-Lemon

PU 3 /



COUNTER DISPLAY "ICE TEA PARTY"

1854

Make room on your shelf to get the party started with our colourful and cheerful "Ice Tea Party" display. contains 16 bags in 4 designs stocked with the following varieties and recipe cards

100 g Fruit tea blend, flavoured, Bitter Lemonade

Flavour: Grapefruit-Lemon

100 g Fruit tea blend, flavoured, Watermelon-Mint

Flavour: Watermelon-Mint

100 g Fruit tea blend, flavoured, Blueberry-Buttermilk

Flavour: Blueberry Buttermilk

100 g Fruit tea blend, flavoured, Turkish Apple Tea Yoghurt/Lime

Flavour: Apple-Yoghurt-Lime

PU 1 /

NEW



STAINLESS STEEL FILTER



41280 size XS

Ø 5 cm, with 2 handles and lid/rest

PU 1 / | OC 96 /

NEW

41281 size M

Ø 6 cm, with 2 handles and lid/rest

PU 1 / | OC 96 /

NEW

41282 size XL

Ø 8 cm, with 2 handles and lid/rest

PU 1 / | OC 96 /

NEW

NEW



STAINLESS STEEL FILTER



41283 size S

Ø 5.7 cm, with 2 handles and lid/rest

PU 1 / | OC 96 /

NEW

41284 size L

Ø 7 cm, with 2 handles and lid/rest

PU 1 / | OC 96 /

NEW



COLD BREW TEA

the refreshing cold infusion

MIXBOX COLD BREW

1862EN

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

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!

ASSORTMENT:

Tropical Summer - Mango-Pineapple Taste,
Flavoured Green Tea Blend. Exotic-Tropical-Refreshing

Blissful Peach - Peach Taste,
Flavoured Black Tea Blend. Balanced-Juicy-Sparkling

Peachy Summer – Peach Taste,
Flavoured Fruit Tea Blend Delicious-Fruity-Juicy

Fresh Lemon - Lemon Taste,
Flavoured Fruit Tea Blend. Exceptional-Tangy-Sparkling

Berry Marvel - Blackberry-Raspberry Taste,
Flavoured Fruit Tea Blend. Aromatic-Berries-Fruity

Strawberry Kiss - Strawberry Taste,
Flavoured Fruit Tea Blend. Unique-Seductive-berries

PU 1 Display /



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. This product is labelled in English but our Mix Box is also available in German, French, Spanish and Italian.

The items on this page are non-discountable.

EXOTIC-TROPICAL-REFRESHING



112926-100

Tropical Summer

Green Tea Blend • flavoured Cold Brew
Mango-Pineapple Taste

The cold brewed refreshment: 6 cold brew teas in zip-lock bags of 100 g each in a practical display box-single-variety.

The **Tropical Summer** cold brew variety with a hint of mango and pineapple is an exotic, tropical and refreshing treat.

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, Warning: Drink the tea promptly after preparation. Not recommended for infants and young children..

PU 6 /

BALANCED-JUICY-SPARKLING



112925-100

Blissful Peach

Black Tea Blend • flavoured Cold Brew
Peach Taste

The cold brewed refreshment: 6 cold brew teas in zip-lock bags of 100 g each in a practical display box-single-variety.

Our cold brew tea **Blissful Peach** has a fruity peach note and a harmonious, juicy, tangy flavour.

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).

PU 6 /

DELICIOUS-FRUITY-JUICY



112927-100

Peachy Summer

Fruit Tea Blend • flavoured Cold Brew
Peach Taste

The cold brewed refreshment: 6 cold brew teas in zip-lock bags of 100 g each in a practical display box-single-variety.

A deliciously refreshing and fruity taste experience, **Peachy Summer** has a luscious peach flavour true to its name.

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).

PU 6 /

EXCEPTIONAL-TANGY-SPARKLING



112930-100

Fresh Lemon

Fruit Tea Blend • flavoured Cold Brew
Lemon Taste

The cold brewed refreshment: 6 cold brew teas in zip-lock bags of 100 g each in a practical display box-single-variety.

The ever-popular **Fresh Lemon** cold brew variety impresses with its exceptionally tangy, sparkling lemon flavour.

Ingredients: apple pieces, acidified apple pieces (apple pieces, acidifying agent: citric acid), carrot flakes, flavouring, stevia leaves, lemon peel, safflower.

PU 6 /

AROMATIC-BERRY-FRUITY



112929-100

Berry Marvel

Fruit Tea Blend • flavoured Cold Brew
Blackberry-Raspberry Taste

The cold brewed refreshment: 6 cold brew teas in zip-lock bags of 100 g each in a practical display box-single-variety.

Those who like blackberry and raspberry flavours will love our cold brew tea **Berry Marvel** with its aromatic fruity berry flavour.

Ingredients: apple pieces, hibiscus blossoms, elderberries, currants, flavouring, stevia leaves, freeze-dried raspberry pieces.

PU 6 /

UNIQUE-SEDUCTIVE-BERRIES



112928-100

Strawberry Kiss

Fruit Tea Blend • flavoured Cold Brew
Strawberry Taste

The cold brewed refreshment: 6 cold brew teas in zip-lock bags of 100 g each in a practical display box-single-variety.

Our **Strawberry Kiss** cold brew tea is a uniquely seductive, berry-flavoured cold brew creation with a hint of strawberry.

Ingredients: hibiscus blossoms, apple pieces, sweet blackberry leaves, flavouring, stevia leaves, freeze-dried strawberry pieces.

PU 6 /

CONDITIONS OF SALE

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, 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 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 realizable value 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 delivery times 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, disruptions of 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 remaining 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 fault-based 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 guarantee (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:



DE-ÖKO-003



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