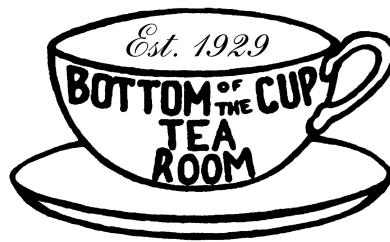




"World Famous"



AIB International
Guelph Food Technology Centre
University of Guelph
Certificate # 250612

"Specialty Tea"

SATSUMA

(Black Tea with natural flavors)

Country of Origin: Sri Lanka **Region:** Nuwara Eliya, Dimbula or Uva districts **Shipping Port:** Colombo
Grade: OP (Orange Pekoe) **Altitude:** 4800 - 7600 feet above sea level **Manufacture Type:** Orthodox
Cup Characteristics: A tea that is sprightly and alive with a bright cleansing cup. Hints of lime and passion fruit perk up the finish.
Infusion: Bright and Coppery.
Ingredients: Luxury black tea, Calendula + sunflower petals, Lemon balm, Cornflower petals, Natural dried orange, Natural flavors.

Information:

Satsuma. For the Japanese, the name of this juicy melt in your mouth little orange conjures up images of a Japan long past, a world of Samurai, Geisha, and Emperors. Satsuma, you see, was the name of what is now known as Kagoshima Prefecture on the southern tip of Kyushu Island. This ancient kingdom is where the Satsuma, (Latin: *Citrus reticulata*,) sometimes referred to as the Satsuma Mandarin, or Satsuma Tangerine, is thought to have originated. Beloved by the people who inhabit the region, the little fruit has been celebrated in Japanese song and story time and time again. Sometime during the 1300's a Japanese poet penned these words describing their flavor.

Oh satsuma, some say you can be quite bitter,
not I, no I know the truth

In sooth you are sweeter than your citric cousins
Your juice is the sweetest nectar.

True to these words, the flesh of the Satsuma is indeed sweeter than many other varieties of citrus. It is this sweetness, underlying the astringent character of our high grown Ceylon that makes this blend really stand out. Brewed hot or cold, this is one tea that will have you reaching for pen and paper!

What type of tea do we use, how do we flavor the tea and why do we use natural flavors?

Firstly... we only use high grown teas from the top 3 tea growing regions of Sri Lanka - Nuwara Eliya, Dimbula and Uva. These three high-grown districts produce flavorful teas that have classic 'Ceylon' tea character which is noted by floral bouquet and flavor notes, touches of mild astringency, bright coppery color and, most importantly - perfect for use as the base tea of our flavored teas. (We have tested teas from various other origins around the world as base stock for our flavored teas, but none of these teas made the grade.) Dimbula and the western estates of Nuwara Eliya have a major quality peak during Jan/Feb, whereas Uva and the eastern estates of Nuwara Eliya have their peak in July/Aug. This 'dual peak period' allow us to buy the best for our flavored tea blends several times during the year, ensuring top quality and freshness. Secondly... we use flavoring oils not crystals to give the tea drinker an olfactory holiday before indulging in a liquid tea treat. Thirdly... we specify natural flavors. High quality tea tastes good and natural flavors do not mask the natural taste of the high grown Ceylon tea. (The norm for many making flavored tea is to use overpowering artificial flavors, which can be used to hide lower quality tea). Natural flavors do not leave an aftertaste giving the tea a clean and true character. It should be noted that natural flavors tend to be somewhat 'soft' and the flavors slightly muted, but for many this is a refreshing change and one of the desired attributes of our naturally flavored teas.

Hot tea brewing method: Bring freshly drawn cold water to a rolling boil. Place 1 teaspoon of tea for each cup into the teapot. Pour the boiling water into the teapot. Cover and let steep for 3-7 minutes according to taste (the longer the steeping time the stronger the tea). Even though milk and a dash of sugar help enhance the flavor character on this tea, it is perfectly acceptable to consume this tea 'straight-up'

Iced tea-brewing method: (to make 1 liter/quart): Place 6 teaspoons of tea into a teapot or heat resistant pitcher. Pour 1 1/4 cups of freshly boiled water over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the leaves. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste. [A rule of thumb when preparing fresh brewed iced tea is to double the strength of hot tea since it will be poured over ice and diluted with cold water]. Please note that this tea may tend to go cloudy or 'milky' when poured over ice; a perfectly normal characteristic of some high quality black teas and nothing to worry about!