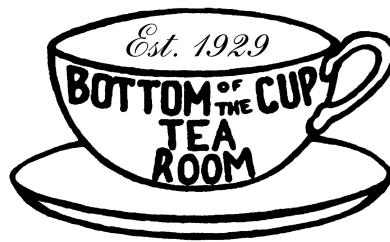




"World Famous"



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

"Specialty Tea"

BELLA COOLA

(Caffeine Free Fruit and Herb Tea)

Country of Origin: Blend of various dried fruits and herbs from Canada, USA, Thailand, Spain

Cup Characteristics: A predominant orange character with the lovely sweetness of pineapple.

Infusion: Tending pinkish

Ingredients: Luxury natural dried apple pieces, Natural dried Orange, Hibiscus, Rosehip, Natural flavors.

Information:

Herb and fruit tea in some circles is considered a new type of tea. We formulated this blend to accommodate tastes of people who wanted to experience a refreshing healthy new style drink without caffeine. What we got was a terrific 'tea' that is unbelievably delicious and enjoyed Hot or Cold! This tea has a very exotic flavor profile. The delicious blend of orange and pineapple flavors combined with the natural flavors and tartness of the various dried fruits create a summertime cooler or a wintertime summer reminder.

On the west coast of Canada in the province of British Columbia, there is a small Haida village at the end of a long fiord called Bella Coola. The water is crystal clear, the mountains rise to the sky from the waters edge, fishing boats head west towards the Pacific Ocean and bald eagles soar overhead screaming at those that dare to disrupt the tranquility. One bright cloudless day sitting at the town wharf contemplating life looking at the beauty and eating an orange popsicle I realized that this was probably the tastiest popsicle I had ever had in my life. The taste of Bella Coola is exactly like that popsicle - the best herbal tea you will ever taste!

For a summer time drink Bella Coola iced is hard to beat. It is refreshing and thirst quenching and not overly sweet. For formal times garnish the glass with a strawberry and a sprig of mint - for non-formal times pour it into your glass and enjoy it gulp after gulp! If you have small children use the Bella Coola tea to make popsicles - they taste great and contain very little sugar.

By virtue of the fact that these blends do not contain any tea and are a special blend of fruits and herbs - they are caffeine free! An additional benefit is that these 'teas' contain Vitamin C. What could be better - a healthy drink that tastes GREAT!

Hot tea brewing method: Place 1.5 to 2 teaspoons of Bella Coola per cup (and add 1 teaspoon for the pot) into the teapot. Pour boiling water into pot and let it steep for 3-7 minutes (or longer - the longer the steeping time to more intense the flavor becomes). Pour into your cup and add sugar to taste. **do not add milk - the milk will curdle due to the ingredients in this blend.

Iced tea-brewing method: Do Not Pour Hot Liquid directly into a Glass Pitcher

(to make 1 liter/quart): Place 12-15 teaspoons of Bella Coola 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].