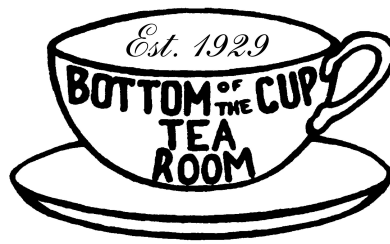




*"World Famous"*



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

*"Specialty Tea"*

## JASMINE with FLOWERS

*(China Green Tea)*

**Country of Origin:** China    **Region:** Fujian Province    **Shipping Port:** Fuzhou  
**Grade:** Jasmine Grade #1    **Altitude:** 1500 ft. above sea level    **Manufacture Type:** Steamed green tea

**Infusion:** Pale green liquor

**Characteristics:** A green tea with surprising body and a captivating floral taste that is not found in any other natural tea.

**Ingredients:** Green tea, Jasmine petals

### Information:

Jasmine tea is one of the most pleasant tasting green teas available on the market. On the nose the dry tea has a floral bouquet, which literally causes your senses to come alive with pleasant thoughts. The flavour is enhanced with the addition of jasmine blossoms which give the tea a visual appeal few other teas are capable of copying. There are many different grades of jasmine tea. This particular grade is the first grade below the exotic jasmintes. It has all the flavor, aroma and good green tea qualities but not the exorbitant price. In China they declare this jasmine tea as 'Jasmine #1'.

The production of jasmine tea is quite interesting. It is important to begin with high quality green tea - tea that has been produced between the middle of March and the middle of May. Equally important for jasmine tea are fine jasmine blossoms - flowers that bloom between the 1st of May and the end of May (these have the most intense aroma). Traditionally layers of jasmine blossoms were placed between fine green tea. In time the scent of the jasmine permeated the tea. Today, hot air is passed through the jasmine blossoms and then filtered through the tea so that the blossoms can be used more than once. The exhausted blossoms are then used to decorate the tea. Produced in both China and Taiwan, jasmine tea yields a cup with all the concentrated heady bouquet of a garden in bloom.

**Hot tea brewing method:** When preparing by the cup, this tea can be used repeatedly - about 3 times. The secret is to use water that is about 180°F or 80°C. Place 1 teaspoon in your cup let the tea steep for about 3 minutes and then begin enjoying a cup of enchantment - do not remove the leaves from the cup. Once the water level is low - add more water, and so on and so on - until the flavor of the tea is exhausted. Look at the pattern of the leaves in the brew, not only do they foretell your fortune but you can see the leaves and the flowers petals pointing the way to good health and prosperity.

Alternatively as with all top quality teas, scoop 2-4 teaspoons of tea into the teapot, pour in boiling water that has been freshly drawn (previously boiled water has lost most of its oxygen and therefore tends to be flat tasting), steep for 2-4 minutes (to taste), stir (virtually all the leaves will sink -the flowers will float), pour into your cup but do not add milk or sugar since green tea is enjoyed '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.]