



2017 / 2018

# NEW THIS SEASON

## TEAS FROM NEW ZEALAND

### OXALIS DESIGN



### ATTRACTIVE GIFT PACKS



Shortly after launching a range of products last September, our attentions turned to the upcoming season's catalogue, as per usual. The question in our minds was what to shed some limelight on. Although the company had been selling excellent orthodox teas for a considerable time, OXALIS still remained best known as a producer of flavoured teas, which ultimately was really only part of the picture. We felt it necessary to redress the balance and attempt to change the public's perception. So, with a new range of pure teas in our sights, we got down to work.

To this end, we've augmented the section on Indian tea by incorporating more gardens from Darjeeling (Castleton, Thurbo, Namring Upper, Badamtam and Glenburn) and Assam (Amgoorie). Exploring the Kangra region in the north-east of the country has led to securing a black tea from a local plantation, Wah. In actual fact, the company participates in various small-scale but worthwhile tea projects. These are characterised by obvious enthusiasm for the end product, as well as a highly professional approach to harvesting and processing the tea leaves.

More news. We've imported some remarkable pure teas from New Zealand, from a project run by Vincent Chen in the Waikato region, while Malawi is home to another scheme, this time overseen by Alexander Kay from the Satemwa tea garden. Moreover, from Nilgiri, in the south of India, we've sourced leaves from Gurrinder Khanna in the Coonoor area. Revisiting Vietnam, venturing into the district of Tam Duong in the north-east, has reaped the rewards of a brilliant black tea and a white one, complimented by the popular green tea Che ngon. We're still not talking about large scale production; instead these products bear the all the hallmarks of the finest quality. Additionally, the boundaries of black tea from Kenya have been pushed further back, with examples from Kericho, Nandi Hills and Kisii now figuring in the assortment.

China's contribution to the catalogue is incredibly varied; actually, no tea group could be considered as AWOL from it. Examples include an early green tea known as Jade Dragon Mao Feng from Hubei Province, one of the finest black teas from Yunnan – Black Buds, a rare oolong called Zhangpin Shui Xian, a white tea from the buds of wild tea bushes named Yunnan Wild Buds, and a yellow tea - Huoshan Yellow Buds. Clearly, pure tea is going to be in the forefront of our minds for some years to come, the endeavour on OXALIS' part being to offer a superior and diverse range to consumers and distributors.

Meanwhile, the range of flavoured teas is even wider, as we're introducing sixteen new varieties that fall within a theme of four geographical regions: South America, the countries of the Orient, Japan and China. Most flavoured black teas are now based on high quality leaves from Nilgiri in the south of India.

Our line-up of herbs is now bigger. We've begun to offer two herbal blends that were awarded KLASA status, which is a national mark of quality conferred by the Ministry of Agriculture; the two novelties are Caltrop & Lemon Balm and Serene Head. Fresh to the assortment of herbs sourced from the Czech Republic are Hemp Leaf, Lemon Balm, and Peppermint and Calendula. Meanwhile, we've developed some flavoured tisanes with particular functions, namely Settled Blood Pressure, Optimum Sugar Level and a herbal blend called Woman's Hormonal Balance.

As for pure coffees, we've incorporated several outstanding arabicas from El Salvador, Costa Rica, Panama, Brazil and Ethiopia. Also of note are two flavoured coffees – Apple Pastries and Peanut Butter Cookie. In addition, our Ikona Coffee brand has proven a success. In an anonymous cupping session by an expert jury, ahead of the Barista of the Year competition, it was judged as ranking amongst the ten best roasteries in the country. What's more,



the coffees we source from Kenya and Rwanda were presented at a highly prestigious event in the Czech Republic. Behind the plaudits are hours of endeavour, endless tweaking, consideration and constant searching.

We've also refreshed the accessories available. Some designs really stand out, such as Panda and Mandala, while the popular Wildlife Wellness motif has been lent to a 100 g square caddy.

The tasty treats have been fine-tuned to include alcoholic elixirs based on herbs in cooperation with the Rudolf Jelínek distillery. Plus, there's more honey to tempt, taking in examples from the ecologically clean environment of the Lower Fatra mountains in Slovakia. A fascinating innovation is the energy beverage known as Samurai, founded on strong tea extracts of OXALIS teas.

As for the company and its premises, qualitative changes have been made in the form of two professionally furnished tasting rooms – one for pure tea and the other for pure coffee. Indeed, we've completely separated the manufacturing processes of our teas and coffees, even in terms of pure and flavoured forms. Millions of Czech crowns have been invested in machinery, examples being the purchase of a new blending machine for mixing and flavouring coffee, significant upgrades to the KESTREL roaster and installation of equipment for producing bags. The company's retail network now totals 64 shops (34 OXALIS stores and 30 franchise outlets). Moreover, we're exporting more widely, taking in the territory of Uzbekistan in Central Asia, while our cooperation with Rudolf Jelínek might get us into Chile and the USA.

In the digital realm, our e-shop has been given a make-over at [www.oxalis.cz](http://www.oxalis.cz). Its functionality now encompasses greater filtering of results, while also easing and speeding up purchases in the retail and wholesale sections. Social networking is important, and we've stepped up our game in the Czech language on Facebook and Instagram, mainly with the aim to promote Matcha green tea. Please don't forget to follow us at [www.facebook.com/OxalisEng](https://www.facebook.com/OxalisEng) or Twitter (Oxalis Tea and Coffee) for curated English-language content.

Well, that's nearly all, except to say that OXALIS is still moving on in so many ways. No lack of ideas or notions here. We're now beginning to look ahead to the next year, which marks the company's 25th anniversary. Believe us when we say that it'll be filled with many pleasant surprises.

Just like this one!

Petr Zelík

Slušovice, July 2017



# GLOSSARY

	natural flavouring		made in the Czech Republic		of Czech origin
	number of infusions		hand painted product		national mark for quality of foodstuff
	exclusive OXALIS design		no added flavourings		coffee beans
	OXALIS PREMIUM		product of ecological farming		ground coffee
	made of fine bone china		new item	<div style="border: 1px solid gray; padding: 10px; text-align: center;"> <p>(9) PLEASE NOTE</p> <p>When ordering small packs, please use digit 9 at the beginning (example – Granny's Garden 80 g – 900018)</p> </div>	
	dishwasher safe		limited availability		
	winter type tea, coffee				

Nutritional values for products, as deemed necessary by legislation, are detailed on the company's website [www.oxalis.cz](http://www.oxalis.cz)

## LEAF GRADES

Teas are divided into the following categories (black teas only)

- **Flowery Orange Pekoe (FOP)**  
This denotes tea made from the end bud and first two leaves of each new shoot and the term refers to the largest leaves. FOP contains fine, tender, young leaves that have been rolled with a good balance of delicate end pieces of the leaf buds guaranteeing quality. The word 'pekoe' derives from a Chinese word and refers to the covering of tiny silvery hairs on the underside of the leaves of certain types of tea bush. Apparently, 'Orange' comes from Holland's House of Orange, the royal family of the first European country to import and re-export tea and thus a name connected with the very best quality.
- **Golden Flowery Orange Pekoe (GFOP)**  
This is FOP with golden tips – the very end of the golden yellow leaf buds.
- **Tippy Golden Flowery Orange Pekoe (TGFOP)**  
This is FOP with a large proportion of golden tips.
- **Finest Tippy Golden Flowery Orange Pekoe (FTGFOP)**  
This is exceptionally high-quality FOP.
- **Special Finest Tippy Golden Flowery Orange Pekoe (SFTGFOP)**  
This is the very best FOP.
- **Orange Pekoe (OP)**  
Contains long pointed leaves that are larger than FOP and have been harvested when the end buds are opening into leaves. Seldom contains tips.
- **Pekoe (P)**  
This consists of shorter, coarser leaves than OP.
- **Flowery Pekoe (FP)**  
Flowery Pekoe consists of leaves that have been rolled lengthwise and the pieces are shorter and coarser than OP.
- **Pekoe Souchong (PS)**  
This consists of shorter, coarser leaves than Pekoe.

- **Souchong (S)**  
The word Souchong means sub-variety in Chinese, a term associated with large leaves that have been rolled lengthwise to produce ragged, coarse pieces. Souchong is often used for smoked teas from China and Taiwan.

**Broken Leaf Grades are divided into the following categories**

- Golden Flowery Broken Orange Pekoe (GFBOP)
- Golden Broken Orange Pekoe (GBOP)
- Tippy Golden Broken Orange Pekoe (TGBOP)
- Tippy Flowery Broken Orange Pekoe (TFBOP)
- Tippy Golden Flowery Broken Orange Pekoe (TGFBOP)
- Flowery Broken Orange Pekoe (FBOP)
- Broken Orange Pekoe (BOP)
- Broken Pekoe Souchong (BPS)

**Fannings**

Also referred to as 'fines' or 'dusts', 'fannings' are made up of the finest siftings left after the larger whole leaf and broken leaf particles have been removed. They are useful in blends for teabags, which require a quick brewing tea. The number 1 is also added to the broken leaf grades to denote the best quality (e.g. PF 1, Dust 1). Dusts and fannings are further categorised as:

- Orange Fannings (OF)
- Broken Orange Pekoe Fannings (BOPF)
- Pekoe Fannings (PF)
- Broken Pekoe Fannings (BPF)
- Pekoe Dust (PD)

**CTC (Crush, Tear, Curl) teas are generally categorised as follows:**

- Broken Orange Pekoe (BOP)
- Broken Pekoe (BP)
- Broken Pekoe 1 or 2
- Fannings (F) or (FNGS)
- Pekoe Dust (PD)
- Dust (D)
- Dust 2 (D2)
- Red Dust (RD)
- Broken Mixed Fannings (BMF)





# TEA

black teas  
green teas  
oolong – semi-fermented teas  
oolong – flavoured semi-fermented teas  
yellow teas  
white teas  
flavoured white teas  
OXALIS PREMIUM  
blooming teas  
flavoured black teas  
flavoured rare teas  
flavoured green teas  
BonThé  
Oxabag  
iced teas – summary  
Christmas teas – summary

Besides water, tea is the most widely consumed beverage in the world. Every day it is drunk by people all over the globe. For some it is simply an invigorating drink that quenches the thirst, whereas for others it represents an entire philosophy linked to precisely defined preparation methods and even sophisticated ceremonies.

The word tea comes from Chinese and is in common usage today in various languages. In countries where tea was historically imported by ship, the name resembles the English noun tea: in German it is Tee, in French thé, and in Italian té. As for nations where tea was brought in across a land mass, the word given over to it is more akin to the Chinese čcha: in India, Arabian and Slavic countries the name is chai.

For the sake of accuracy, only infusions from the leaves of a tea plant should be called tea. However, infusions from other plants are often called tea too, so maybe these should really be called something along the lines of 'tea-like drinks'.

Pure tea comes from the bushes of tea plants, which are mostly grown in Asia, Africa, South America and Australia. In Europe, tea is only commercially grown in the Azores. According to the method of manufacture, teas are divided into categories such as green, black, white, oolong, Pu Erh and yellow, the last of these being a speciality of the Chinese provinces of Anhui, Sichuan and Hunan.

Therefore, across all the continents, tea represents a popular beverage - an accessible curative and invigorating stimulant. At the same time, it is an important part of the culture and history of many nations. In China tea plants have been grown for approximately two and a half thousand years and are considered some of the oldest plants to be grown in the world.

# New globe-hopping flavoured teas

Fancy yourself as a traveller? Then get exploring the four geographical areas below, each different but equally tempting in the tastes, aromas, ingredients and experiences that await.

We've created teas that perfectly suit the seasons. As the days shorten and nights become chilly in the autumn and winter, our transcontinental tour takes in parts of Asia and South America, with a selection of teas for giving a warm, cosy feeling inside. Afterwards, it's off to Japan and China once the spring has sprung, with products bound to invigorate.

Oh, yes. Don't forget to pick up some souvenirs in the form of tea accessories at every stop-off point on your exotic trip. Ladies and gentlemen, the plane is boarding. Get ready for take-off.



## South America

This subcontinent is responsible for giving the world Brazilian maté and lapacho. The teas in this group contain rose hips from Chile, Brazil nuts, red peppercorns, coconut, orange and pineapple – typical flavours associated with South America.



40165  
**Novo**  
page 67



(9)00472  
**Amazonian Séance**  
page 39



(9)10680  
**Maté Pampa**  
page 52



(9)30313  
**Brazilian Night**  
page 27



(9)60286  
**Ayurvedic Tea Coconut & Turmeric**  
page 54





# The Orient

Asia is renowned for its flavourful spices and fruit. For example, genuine Masala Chai from India features cardamom, cinnamon and cloves. Turkey's a nation that harvests apricots, pears and apples, while it's the sweetness of dried figs and the aroma of rose petals that conjure up the heady atmosphere of an Arabian night. Get swept away by the offerings below.



51197  
**Mandala Hope**  
page 84



(9)00470  
**Greetings from Persia**  
page 40



(9)30314  
**Masala Chai**  
page 28



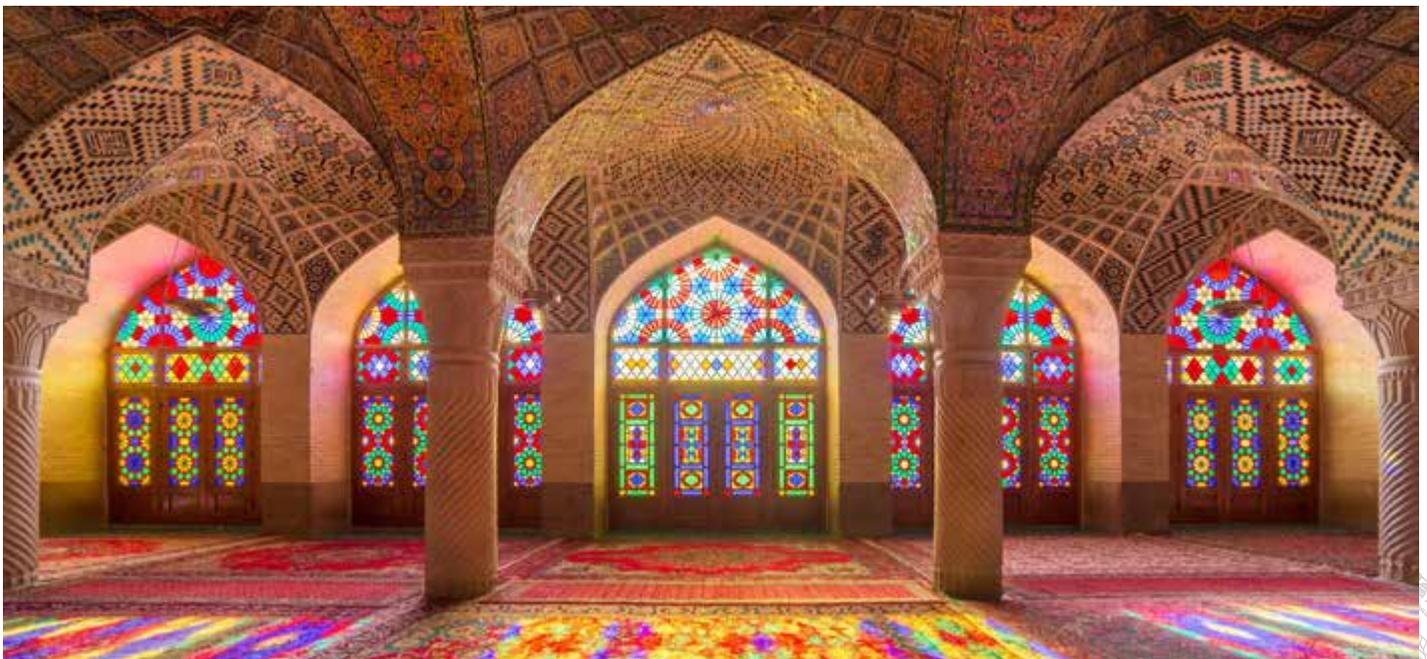
(9)60287  
**Ayurvedic Tea Cocoa & Cardamom**  
page 54



(9)61093  
**Honeybush Orient**  
page 51



51206  
**Fatima**  
page 84





It'd be most remiss of us to overlook China and its tea culture. So, here we unite Pu Erh and fruit, and bring out the best in the green teas En Shi Yu Lu and Lung Ching, as well as the white tea Wild Buds. Flavours typical for China include goji berries, chrysanthemum flowers and bamboo leaves, all tastes worth looking out for in the selection listed. In fact, since the panda is a Chinese national symbol, one signifying the protection of nature, and its favourite food is bamboo, we chose to showcase it in motifs on mugs and caddies.



**51198**  
**Take**  
page 78



**(9)00473**  
**Chinese Year**  
page 37



**(9)10682**  
**Goji & Chrysanthemum**  
page 31



**(9)10683**  
**Dragon's Eyes**  
page 29

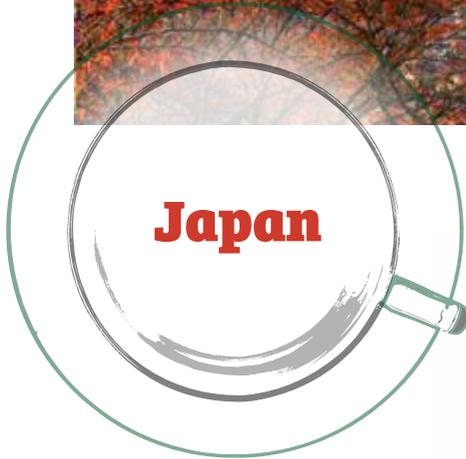


**(9)60288**  
**Flowers of Life**  
page 46



**40154**  
**Panda**  
page 68





The tastes that spring to mind when thinking about Japan are refined and refreshing notes. Apart from the nation's famous green tea, certain fruits also dominate, such as mandarin, kiwi fruit and lemon, which can be found in the teas in this category.



(9)00471  
**Zen Garden**  
page 38



(9)10681  
**Rising Sun**  
page 32



(9)21290  
**Geisha's Smile**  
page 24



(9)61168  
**Rooibos Internal Peace**  
page 49



51195  
**Origami**  
page 81



51191  
**Viridi**  
page 83



# BLACK TEAS

The finest black teas are prepared exactly like green teas, from the first two leaves and a bud. The gathered leaves are left to dry for 12 – 18 hours on mesh screens. Following withering, the leaves are rolled in order to break down the cells and to develop the flavour of the tea. This also facilitates the commencement of fermentation, helping to develop the taste and aroma compounds. Furthermore, it lends the tea strength and briskness, and the leaves then change colour from green to brown. All the substances tend to be soluble only in hot water, so black teas differ from green teas in that water at near boiling temperature is used. Additionally, fermentation extends the shelf life of tea.

According to the size of leaves, black teas are divided into the following categories – whole leaf, broken leaf grades, fannings and dust. Leaf teas, which are mainly sold in loose form, comprise only 2% of global tea production.

## INDIA

Tea has only been grown in India since the turn of the 19th century. Today the country accounts for approximately a third of global production, and Indian teas are considered some of the best in the world. Its tea gardens are typically found in the regions of tropical Assam, Darjeeling with plantations stretching up to the altitude of 2,500 metres above sea level, Sikkim, Dooars and mountainous and rainy Nilgiri.

		standard packaging		
		g	kg	
<b>(9)20201</b>	<b>Assam OP Blend</b>	<b>60</b>	<b>1</b>	<b>1</b>
Blend of Assamese teas giving a typical strong, malty richness.				
<b>(9)20241</b>	<b>Assam Amgoorie TGFOP1</b>	<b>NEW</b>	<b>60</b>	<b>1</b>
The Amgoorie tea garden is located on the southern bank of the Brahmaputra River. This was the site where the first machine for producing CTC tea was devised, and it remains a renowned producer of such teas. It was the orthodox black tea that OXALIS decided to purchase. The regularly rolled black-brown leaves with golden tips give an amber-brown liquor. As for aroma and taste, it is reminiscent of freshly grated lemon peel.				
<b>(9)20237</b>	<b>Assam Dikom TGFOP</b>	<b>60</b>	<b>1</b>	<b>1</b>
The Dikom garden lies in the heart of the Assam tea region, and is one of the oldest gardens bordering the River Brahmaputra. A local tribe, the Bodo-Kacharies, came up with the name when they found that the quality of the water was truly unique, tasting pleasantly sweet and smooth. The word di in their language means water. The regularly rolled black leaves give an infusion that in aroma and taste is reminiscent of citrusy fruit juice.				
<b>(9)20203</b>	<b>Assam Mangalam BPS CL</b>	<b>60</b>	<b>1</b>	<b>1</b>
The leaves are made into small pellets. The infusion is mahogany dark in colour and the flavour is rich, sweet, malty and exquisitely smooth with a short finish. It drinks well with milk.				
<b>(9)20103</b>	<b>Darjeeling FTGFOP1 First Flush</b>	<b>60</b>	<b>1</b>	<b>1</b>
A blend of first flush teas from various gardens of Darjeeling. It produces a flowery aroma and golden infusion.				
<b>(9)20169</b>	<b>Darjeeling Castleton FTGFOP1 Spl Ch First Flush</b>	<b>NEW</b>	<b>60</b>	<b>1</b>
One of the most renowned Darjeeling tea gardens, it nestles at the altitudes 900 – 1,830 m above sea level and has been in operation since 1885. Teas from this garden always reach high prices at the stock exchange in Calcutta. Brewing the tea leaves reveals a liquor of intoxicating aroma and flavour, suggesting pecan nut and honey.				



**(9)20172**  
Darjeeling Glenburn  
FTGFOP1 Ch First Flush



**(9)20171**  
Darjeeling Namring Upper  
FTGFOP1 Ch Inbetween



**(9)20170**  
Darjeeling Thurbo  
FTGFOP1 Cl Inbetween



**(9)20175**  
Darjeeling Badamtam  
FTGFOP1 Second Flush





(9)20172	<b>Darjeeling Glenburn FTGFOP1 Ch First Flush</b>	NEW	60	1	1
	The history of the Glenburn tea garden harks back to 1859. The territory in which it lies is traversed by the Rungeet and Rung Dung rivers, hence the name of Glenburn meaning 'the valley of rivers'. Its green-brown leaves give a cup that suggests acacia honey and green apple in aroma and taste.				
(9)20173	<b>Darjeeling Goomtee FTGFOP1 First Flush</b>	NEW	60	1	1
	The Goomtee tea garden lies in the southern part of Kurseong valley. Its inception dates back to 1899. The green-brown leaves lend the resultant infusion a pale yellow hue with a honey-like aroma, while the taste hints at the sweetness of honey and walnut.				
(9)20165	<b>Darjeeling Jungpana FTGFOP1 CH Spl First Flush</b>		60	1	1
	The Jungpana garden is situated in a remote corner of Darjeeling at altitudes of 900 – 1,400 m. It is surrounded by pine trees and mountain streams and forms what is described as 'an island in the mountains'. It is considered one of the least accessible gardens. After brewing, the resulting infusion is striking in taste with an aroma reminiscent of apricot and nutmeg.				
(9)20166	<b>Darjeeling Margaret's Hope FTGFOP1 Cl First Flush</b>		60	1	1
	Originally, this garden bore name of Bara-Ringtong. In 1927, its owner renamed it after his daughter Margaret, who loved the place. Predominantly, Chinese tea plants grow at altitudes of 915 – 1,830 m. In both the aroma and taste it is possible to recognise the fine acidity of dried rose hip, gradually developing into ripe mirabelle.				
(9)20171	<b>Darjeeling Namring Upper FTGFOP1 Ch Inbetween</b>	NEW	60	1	1
	One of the oldest and largest tea gardens in Darjeeling, it lies in Teesta valley at the altitudes 900 – 1,500 m above sea level. After brewing the green-brown leaves, the aroma given off is reminiscent of grated lemon peel, while taste is dominated by young hazelnut and lemon.				
(9)20170	<b>Darjeeling Thurbo FTGFOP1 Cl Inbetween</b>	NEW	60	1	1
	The Thurbo tea garden was founded in 1872. It stretches across a foothill of the massive mountain Kanchenjunga at the altitudes 762 - 1,890 m above sea level. The green-brown leaves give a cup with an aroma and taste resembling white wine of the Pinot Gris variety.				
(9)20174	<b>Darjeeling Thurbo FTGFOP1 Moonlight</b>	NEW	50	0.25	1
	The Thurbo tea garden lies in the idyllic Mirik valley on a foothill of the massive mountain Kanchenjunga at the altitudes 762 – 1,890 m above sea level. The green-brown leaves boast a high content of silvery tips, giving an infusion which is reminiscent of young hazelnut in aroma and flavour. The taste gradually develops to suggest sweet and juicy apple.				
					
(9)20175	<b>Darjeeling Badamtam FTGFOP1 Second Flush</b>	NEW	60	1	1
	The Badamtam tea garden is situated 17 km west of the city of Darjeeling in Lebong valley. Founded in 1858, it encompasses an area at the altitudes 305 – 1,830 m above sea level. The green-brown leaves create a cup with an aroma of a meadow in bloom. Its taste highlights honey and white grape.				
(9)20176	<b>Darjeeling Margaret's Hope FTGFOP1 Spl.Ch Second Flush</b>	NEW	60	1	1
	Originally called Bara-Ringtong, the garden was renamed in 1927 by its owner to commemorate a daughter who had died, Margaret, who had loved the place dearly. Predominantly, it contains Chinese tea plants growing at the altitudes 915 – 1,830 m above sea level. Its brown-green leaves give a cup boasting the aroma of cocoa and nut, while it is reminiscent of nut croquant in taste.				
(9)20321	<b>Kangra Wah SFTGFOP1</b>	NEW	60	1	1
	A black tea from the Wah tea garden, situated in Kangra district in the north-east of India. Its history harks back to 1857, not even ceasing production after a vast earthquake in 1905, when a great number of tea gardens disappeared. Its regularly rolled green-brown leaves brew to make a liquor that is ochre in hue. Both the flavour and aroma are dominated by wild honey with a slight tone of blackberry at the close.				
(9)20400	<b>Nilgiri Coonoor FOP</b>		40	1	1
	Black tea from the Coonoor tea garden that ranks amongst the oldest in the Nilgiri region. Nestling at the altitude of 1,850 m, it provides magnificent views of the vicinity. Its aroma is honey-like, boasting a light fruity note. Its taste is dominated by citrus fruit with a sweetish tinge of blackberry at the close.				
(9)20403	<b>Nilgiri Kala Moti</b>	NEW	50	0.25	1-2
	Briefly oxidised black tea from small farmers in the mountainous region of Nilgiri. Kala Moti in Hindi means black pearl, a quality which is reflected in the shape of the tea. The small ball-like tea leaves infuse to create a pale amber cup, the aroma of which suggests meadow flowers and orange. Its flavour is intense, showing the significant sweetness of meadow honey and the juiciness of orange.				
					



## KENYA

The first tea plants were planted by white settlers in 1903 as an experiment in Limur, in Kiambu County. Production gradually increased, hence tea became an important economic crop for the country. Consequently, in 1964, the Kenya Tea Development Agency (KTDA) was established, forming an association of small farmers, with the aim to support growth of the crop. Currently, tea is mainly grown in Kenya's mountains at altitudes from 1,520 to 2,750 m.a.s.l. The majority of the leaves are processed in the CTC method for the subsequent production of tea bags. A smaller quantity is used to make orthodox teas that then are exported worldwide.

		standard packaging		
		g	kg	
<b>(9)21320</b>	<b>Kenya Itumbe</b>	<b>NEW</b>	<b>40</b>	<b>1</b>
Black tea from the Itumbe tea factory, which processes leaves from small farmers in the Kisii region grown at the altitude of approximately 1,900 m above sea level. The regular, black-brown leaves lend the resultant infusion the aroma and taste of prune. The tea is full-bodied and rich.				
<b>(9)21319</b>	<b>Kenya Milima</b>	<b>NEW</b>	<b>40</b>	<b>1</b>
Black tea from the high mountainous areas of Kericho County. When brewed, the long black leaves infuse to produce an amber coloured liquor. Its aroma is fruity and sweet, while the taste reveals sweet plum followed by raspberry at the close.				
<b>(9)21318</b>	<b>Kenya Milima Golden Tips</b>	<b>NEW</b>	<b>60</b>	<b>1</b>
This black tea comes from the mountainous area of Kericho County; its name of Milima derives from Swahili, meaning mountain. Its small black leaves with a high content of golden tips give rise to an infusion with the aroma and taste of rose hip and cocoa husk.				

## KOREA

Black tea was initially produced in Korea during the Ming dynasty, around the 16th century. It was the wish of the then emperor that tea was prepared solely from whole leaves, not from ground ones as had been the former custom. What followed was advancement in their methods of drying tea leaves, which gradually led to various types of tea being produced, one of them being black tea. The harvest of leaves destined to make black tea first takes place at the end of April, with another harvest scheduled at the end of June.

		standard packaging		
		g	kg	
<b>(9)821315</b>	<b>Organic Hannam Black First Flush</b>	 <b>LIMITED</b>	<b>60</b>	<b>0.5</b>
Korean black tea from the first harvest originating from the Hannam tea garden. The magnificent terroir and cultivar lend the tea a specific taste that does not have any equivalent elsewhere in the world. Irregularly rolled black-brown leaves give a light brown infusion and mildly citrusy aroma. Its taste is dominated by walnut with ripe orange at the close.				

## NEPAL

The Himalayan kingdom is actually a relatively recent tea producer. Most teas are manufactured in the orthodox method, complying with modern ecological standards. Due to the humid climate, Nepalese tea resembles that of Darjeeling, the conditions imbuing the tea with its nature and making it rich in antioxidants.

		standard packaging		
		g	kg	
<b>(9)20304</b>	<b>Golden Nepal FTGFOP1 First Flush</b>		<b>60</b>	<b>1</b>
The tea from this mountainous area - the roof of the world - is quite a lot stronger than that of neighbouring Darjeeling. In addition, it has an abundance of golden tips (buds).				
<b>(9)20320</b>	<b>Nepal Kanyam SFTGFOP1 Spl. Marvelous First Flush</b>	<b>NEW</b>	<b>60</b>	<b>1</b>
The Kanyam garden lies at the uppermost part of the Ilam region at 1,800 m above sea level. Spreading out over 200 hectares, it produces 125,000 kg of high quality orthodox tea. Infusing the green-brown leaves with silvery tips results in a cup that ranges through gold to ochre in colour, while in taste and aroma it is possible to discern sweet peach.				



standard packaging

g kg

**(9)20319 Nepal Sakhira SFTGFOP1 Cl Tippy First Flush****NEW****60****1****1**

The Sakhira tea garden lies in the Sakhejung Hill region in the Ilam district. It nestles at the altitudes 1,500 – 1,750 m above sea level. Established in 2000 through the act of associating several smaller farmers, its name derives from SAKhejung Hill RANge. The green-brown leaves with silvery tips initially create an infusion with the aroma and taste of lime blossom, which gradually transforms into the sweetness of citrus fruit.

## SRI LANKA

Climatic conditions for growing tea in Sri Lanka are highly favourable. Ceylon teas are classified by altitude, being ranked as Low Grown (less than 650 m above sea level), Medium Grown (650 -1,300 m above sea level) and High Grown (above 1,300 m). A significant region is Nuwara Eliya, the uppermost location from which the finest teas come from, while another is Dimbula – the dry weather in January and February encourages teas of the highest quality to grow.

standard packaging

g kg

**(9)20524 Ceylon BOP1 Blend****60****1****1**

Successful blend of black teas from the Ruhuna region. In its aroma and taste you can savour the taste of ripe banana and cacao bean, and at the finish are mild citrusy tones.

**(9)20522 Ceylon Uva CTC BP1****60****1****1**

Granulated tea from high montane areas of the Uva region that lie in the heart of Sri Lanka. By means of the CTC method, the leaves of this tea are processed into regular-shaped balls. Giving a dark brown infusion with a sweet to honey fragrance, its well-balanced and rich honey taste culminates in tones of orange and mandarine.

**(9)20502 Ceylon OP Dimbula Uduwela****40****1****1**

Tea from a plantation at the altitude of 1,400 m. The large, long, slightly curled leaves create a light brown infusion with the taste of ripe apple.

**(9)20500 Ceylon OP Nuwara Eliya****40****1****1**

This tea was picked at the altitude of 2,100 m. After brewing, the regularly rolled, thin leaves give a brown to orange-brown infusion. A mild fruity flavour dominated by cherry can be found in the taste.

**(9)20523 Ceylon Ruhuna FBOPF Special****60****1****1**

Tea from the lower lying Ruhuna region. It is one of the best teas grown at low altitudes. The marking broken evokes images of broken leaf tea. However, its leaves are very neat and long; its manufacture requires great care, and it boasts substantial content of golden tips. The infusion possesses a sweetish aroma, while the taste hints at dried fig and lychee. Due to its distinctive body, it is also suitable in combination with milk.

**(9)20504 Ceylon Ruhuna Golden Garden OP1****40****1****1**

Tea from lower parts of the Ruhuna region in the south of Sri Lanka. The long, thin leaves give a crystal clear orange-brown infusion, boasting the pleasantly sweet taste of white nougat. The tea drinks well with milk.

## CHINA

China is the real home of tea, and tea is grown there in all provinces in the centre and south of the country. The best teas originate at the altitudes of 1,000 – 2,500 m. Yunnan, the south-western province of China, is actually considered the cradle of tea, as it was from there that the plant was taken to other countries. Chinese black teas are distinctive for their highly aromatic and mild taste, and are solely intended for export.

standard packaging

g kg

**(9)20621 Golden Dragon Pearls****70****0.5****3**

A springtime black tea from Fujian Province. Production requires 30 leaves and buds to make one pearl. The dark leaves with a high content of young golden buds are rolled into regularly shaped balls. After brewing the leaves fully open, resulting in a mild, sweet infusion with the taste of nut and cacao husk.

**(9)20620 Golden Monkey AAA****LIMITED****50****0.25****3**

One of the finest Chinese black teas from Fujian Province. Only a bud and the first leaf are plucked to make it. It is named after the form of the leaves, which suggest the shape of a monkey's paw. The wiry black-brown leaves with a high content of golden tips give a clear light brown infusion. Both the taste and aroma of the infusion are reminiscent of nutty chocolate.



		standard packaging			
		g	kg		
<b>(9)20600</b>	<b>Golden Yunnan FOP</b>	<b>60</b>	<b>1</b>	<b>3</b>	
Tea from the south-western province of Yunnan, boasting a mildly fragrant taste and pale infusion.					
<b>(9)20602</b>	<b>Gunpowder Black</b>	<b>60</b>	<b>1</b>	<b>3</b>	
The leaves are rolled into pellets, much like they are for green Temple of Heaven tea. Their colouring ranges from hints of dark green to black. Unlike green Gunpowder tea, this one is fermented, giving a typical golden-brown colour.					
<b>(9)20800</b>	<b>Keemun</b>	<b>60</b>	<b>1</b>	<b>3</b>	
Fine and regular leaves, and a dark infusion. Pleasantly satisfying aroma and mildly smoky, sweet taste.					
<b>(9)21000</b>	<b>Lapsang Souchong 'Smoked Tea'</b>	<b>60</b>	<b>1</b>	<b>3</b>	
Traditional black tea boasting a smoky aroma.					
<b>(9)20622</b>	<b>Yunnan Black Buds</b>	<b>NEW</b>	<b>50</b>	<b>0.25</b>	<b>4</b>
	One of the finest black teas from Yunnan Province. Known also as Dian Hong Cha, it is instantly recognisable due to its numerous golden tips. This black tea's long buds create an infusion that is brown-red in hue. Its aroma and taste are delicate and smooth, while inherent sweetness is present, hinting at cane sugar, vanilla and toffee.				

## CHINA - PU ERH TEA

This kind of tea has been produced for at least 800 years. It comes from a variety of tea plant with unusually large leaves, whose height exceeds 30 metres. Pu Erh is exceptional not only for its aroma and positive medicinal properties, but also for the method of manufacture. Firstly, green teas from the summer harvest are cured with steam and fungal cultures, and then usually compressed into small shapes. The teas are then stored in this form in a cool place for several months or years. By being stored for a long time, the tea matures and gains its distinctive musty and earthy aroma.

		standard packaging		
		g	kg	
<b>(9)20702</b>	<b>Pu Erh</b>	<b>60</b>	<b>1</b>	<b>3</b>
Black tea from Yunnan Province with an earthy flavour, as well as a distinctive and rich aroma. A rare tea highly prized by Chinese emperors.				
<b>(9)20770</b>	<b>Pu Erh Dragon Pearls</b>	<b>60</b>	<b>0.5</b>	<b>5</b>
Shu Pu Erh compressed into a shape of a large pearl that is suitable for preparation in a teapot. The infusion is dark brown, showing a typical, mildly earthy aroma with gentle sweetish tones. Its taste is dominated by walnut accompanied by mild sweetness.				
<b>(9)20704</b>	<b>Pu Erh Mini Tuo Cha</b>	<b>60</b>	<b>1</b>	<b>3</b>
This Chinese tea is also known as Xiao Tuo Cha or Small Bowl Tea. It is compressed into a shape of a very neat wasp's nest. This tea gives a surprisingly rich and sweet infusion with a full body and smooth finish.				
<b>(9)20706</b>	<b>Shu Pu Erh</b>	<b>60</b>	<b>1</b>	<b>5</b>
A four-year old Pu Erh harking from the Menghai district in Yunnan Province. Its infusion is sweetish with a hue of malt and cacao seed and a slightly earthy taste.				
<b>(9)20708</b>	<b>Pu Erh Fitness</b>	<b>60</b>	<b>1</b>	<b>1</b>
<i>...mildly citrus taste harmonised with red berries</i> Black Pu Erh tea (85.2%), rose hips, apple, green maté, flavouring, lemon grass.				
<b>(9)20743</b>	<b>Pu Erh Jing Jang</b>	<b>60</b>	<b>1</b>	<b>1</b>
<i>...cherry flavour balanced with jasmine blossom and rose</i> Black Pu Erh tea (83%), flavouring, rosebuds, sandalwood, curcuma, cherries, jasmine, roses, curry leaves.				
<b>(9)20771</b>	<b>Pu Erh Salsa</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...enigmatically reminiscent of sour cherry and blueberry</i> Black Pu Erh tea (min.75%), honeybush, natural flavouring, blackcurrants, blueberries, rose buds and rose petals.			
<b>(9)20726</b>	<b>Pu Erh Wellness Guarana</b>	<b>60</b>	<b>1</b>	<b>1</b>
<i>...enchanting taste of red berries</i> Black Pu Erh tea (min.79.3%), ginkgo, guarana (3.6%), blackcurrants, redcurrants, flavouring, raspberry leaves, peonies, cornflowers, blackberry leaves.				



## MALAWI

Tea cultivation commenced in Malawi in 1878, when tea seeds were taken from the Royal Botanical Gardens in Edinburgh and planted in land that was then known as Nyasaland. When plantations were established in the lowlands of Mulanje and Thyolo in the Shire Highlands, the seeds utilised were sourced from Natal in South Africa, from plants which had been originally transplanted from Ceylon. The main picking season is during Malawi's summer, which lasts from October to April, when bountiful rainfall encourages the bushes to thrive continuously. Today, Malawi is second only to Kenya in African nations producing CTC black tea.

Such teas in OXALIS' range hark from the mountainous region of the Shire Highlands. Production takes place in the factory of the Satemwa tea garden, which was established in 1923. It has been run by three generations of family members; currently Alexandr Kay, a grandson of the original founder, who ensures the on-going development of the garden and its facilities. The tea grown there is the product of love, passion and respect for the environment and local communities.

		standard packaging		
		g	kg	
<b>(9)20623</b>	<b>Malawi Black OP1</b>	<b>NEW</b>	<b>30</b>	<b>1</b>
<p>Although the tea is produced in the facilities of the Satemwa tea garden, it actually harks from a small grower, Jonas Makata. His tea garden was founded in 1976 and covers around 1 hectare in size. Satemwa only buys the best tea leaves from him, for which Jonas gets a fair price in addition to a percentage of the eventual sale. Satemwa supports local growers in this way. The long, brown-black leaves create an infusion with an aroma and taste reminiscent of prune, light rum and chocolate.</p>				

## RWANDA

Teas from the African continent often get overlooked globally. Nevertheless, almost all significant African manufacturers boast a history of over a hundred years in cultivating tea and its manufacture. The tea industry in Rwanda actually began to flourish in the 1950s, with fertile soil and sufficient rainfall contributing towards a rapid boom. However, this was impacted negatively by a civil war in 1990s.

		standard packaging		
		g	kg	
<b>(9)21313</b>	<b>Rwanda Rukeri OP</b>		<b>60</b>	<b>1</b>
<p>This tea comes from the Rukeri garden that is a part of a larger plantation and the Sorwathe factory. Sorwathe was the first private garden in Rwanda, and an American, Joe Wetheim, played an important role in its establishment. It is also the largest Rwandan tea garden. The leaves are regularly rolled, long and boast a black-brown colour. Its aroma and taste are sweet and reminiscent of prune and sugar cane.</p>				
<b>(9)21314</b>	<b>Rwanda Rukeri OP1</b>		<b>60</b>	<b>1</b>
<p>This tea comes from the Rukeri garden, which is a part of a larger plantation, and Sorwathe factory, founded in 1975. It lies near the town of Kinyihira in Northern Province. The leaves are regularly rolled, black-brown in colour with a significant portion of golden tips. The infusion is distinctive for its initial sweetness with the tone of dried pear, which gradually develops into mild grapefruit.</p>				

## VIETNAM

Tea has been grown in Vietnam since 1825, when French settlers founded the first tea plantations. However, the development of the tea industry was hindered by continuous political unrest, hence further expansion only happened at the beginning of the 20th century. Today Vietnam produces more than 80,000 tons of black and green teas each year and several scented variations. The vast majority of green tea is consumed domestically. Conversely, black tea is mostly exported worldwide.

		standard packaging		
		g	kg	
<b>(9)21307</b>	<b>Vietnam Black Tea</b>	<b>NEW</b>	<b>30</b>	<b>1</b>
<p>This is a black tea harking from the Tam Duong area in Lai Chau Province, located in the north-west of Vietnam. The tea gardens in the locality nestle beneath Fansipan - the highest mountain in Indo-China. The tea is harvested by 2,000 pickers from local ethnic groups. Its long, dark brown leaves with golden tips create an infusion suggesting wild honey in aroma, while the taste is dominated by a certain sweetness, something akin to Turkish Delight.</p>				



## BLACK TEA BLENDS

		standard packaging		
		g	kg	
<b>(9)20700</b>	<b>English Breakfast Tea</b>	<b>60</b>	<b>1</b>	<b>1</b>
An intense morning black tea blend with a high content of Assam.				
<b>(9)21500</b>	<b>Russian Leaf Tea</b>	<b>60</b>	<b>1</b>	<b>1</b>
An original blend of teas from Sri Lanka, Darjeeling and China.				

## GREEN TEAS

For the finest green teas, only the first two leaves and one bud are picked. It is crucial to avoid bruising or otherwise harming the tea leaves, else the fermentation process would commence, which is fundamental, for example, for black teas. Leaves are briefly heated or steamed, then rolled and finally dried. A good quality green tea can be identified by a fresh scent that is reminiscent of hay. Its leaves are green, not brown, and are slightly glossy, dry and firm.

Green teas, since they are not fermented, contain many important antioxidants – polyphenols, which destroy loose radicals in the human body. Loose radicals are particles that cause cells to age and encourage various diseases. The polyphenols contained in green tea are capable of neutralising these, and they can reduce or avoid any adverse processes in the body at the same time.

## INDIA, NEPAL

Most Indian plantations were set up under the rule of the British Empire, and were predominantly devoted to the production of black teas. Since approximately 1985, experienced tea planters in both the traditional growing regions of Assam and Darjeeling have been producing highly prized fine green tea made to the Japanese steaming method.

		standard packaging		
		g	kg	
<b>(9)10166</b>	<b>Assam Green Tea OP</b>	<b>70</b>	<b>1</b>	<b>1-2</b>
A blend of green teas from the Golaghat district. Its dark green tea leaves create a smooth infusion, which in taste is subtly reminiscent of young pea.				
<b>(9)10242</b>	<b>Darjeeling Green Namring Upper SFTGFOP1</b>	<b>NEW</b>	<b>60</b>	<b>1</b>
A green tea from one of the largest and oldest tea gardens in Darjeeling, which spreads out across 475 hectares in Teesta valley at the altitudes 900 – 1,500 m above sea level. The leaves are green and the infusion it gives is pale green in hue, belying its penetrating flavour and aroma which are smooth and reminiscent of grapefruit and white grape.				
<b>(9)10165</b>	<b>Nepal Green Tea Super Fine</b>	<b>40</b>	<b>1</b>	<b>1-2</b>
A yellow-green infusion with the fresh, sweetish aroma of recently cut grass. In taste, it is possible to discern the sweetness of elderflower and nut and the freshness of young pea.				

## SRI LANKA

Sri Lanka is an agricultural country with greatly developed tea plantations. In fact, Ceylon tea is a globally recognised trade mark. Despite Ceylon usually being associated with black tea, a green variant from plantations near Kandy, the ancient capital, is certainly worth trying.

		standard packaging		
		g	kg	
<b>(9)10200</b>	<b>Ceylon Green</b>	<b>70</b>	<b>1</b>	<b>2</b>
A unique and rare Ceylon tea from the Kandy region, an ancient capital of Sri Lanka. The tea is produced to a Chinese method of preparation. Its taste is dominated by meadow flowers and honey, and at the end by ripe fruit.				
<b>(9)10202</b>	<b>Ceylon Green Jasmine</b>	<b>70</b>	<b>1</b>	<b>2</b>
Green tea from the Kandy and Udapussallawa regions, jasmine flavouring (1.5%). Regularly rolled green leaves give a pleasantly sweetish infusion with a mild jasmine finish.				



standard packaging

g kg

**(9)10023 Ceylon Sencha**

60

1

2

Green tea from the Kandy region, a place where the first tea plantations in Sri Lanka were established. The lightly rolled long leaves create a clear, yellow-green infusion of floral taste with a grassy edge.

## CHINA, TAIWAN

The origins of tea lie in China, where it has been known about for more than two thousand years. Although tea is grown in various countries of the Orient, China still remains the biggest grower and exporter of tea in the world. Tea is an inseparable part of the lives of its inhabitants, and thanks to its location and favourable climate a wealth of varieties are successfully grown there.

standard packaging

g kg

**(9)810181 Organic China Special Gunpowder**

70

1

2

Green Gunpowder, in China known as pearl tea, it is distinctive for its very fine scent and delicate taste. Suitable for drinking throughout the day, it tastes great chilled with mint.

**(9)10103 China Jasmine**

70

1

3

Made of the finest teas with jasmine flowers, which are carefully removed, its quality is determined by that of the green tea utilised and the effectivity of the scenting process. A brilliant green tea masterly scented with jasmine flowers.

**(9)10002 China Jasmine with Flowers**

70

1

3

Original Chinese green tea containing jasmine blossom (1%), which is an extremely popular combination in China.

**(9)10032 China Gunpowder**

70

1

3

A classic green tea originating in central China. Its light green leaves are irregularly rolled and release a pale infusion with a slightly smoky aroma.

**(9)10007 China Sencha**

70

1

2

Japanese type Sencha is now increasingly grown in Chinese tea gardens, and is a brew honey-yellow in tone.

**(9)10004 Chun Mee 'Precious Eyebrows'**

70

1

3

Green leaf tea from the Chinese province of Hubei. Its liquor is pale in colour and rich in taste.

**(9)10151 Dongzhai Snow Dragon**

50

0.25

3



A splendid green tea from the Dongzhai farm in Yunnan Province, it is sourced from the first spring harvest. The regular, substantial leaves of a wiry shape with a high content of tips give rise to a clear, pale infusion. Its aroma and taste are mellow, well-balanced, with smooth tones of yellow grapefruit.

**(9)10138 En Shi Yu Lu 'Precious Dew'**

70

1

3

Traditional green tea plucked in the En Shi mountains of Hubei Province. Hand-picked in the spring, its golden infusion boasts a faintly spicy flavour.

**(9)10183 Fog Green**

40

1

3

For the production of this tea only the second spring shoots of the tea plant are collected. The dark green to greyish colour of the rolled teas produce a green-yellow infusion. Its aroma is reminiscent of sweetly roasted chestnut, the taste is gently sweetish and gradually develops into delicate nutty tones.

**(9)10003 Formosa Gunpowder**

70

1

3

Originating from a Taiwanese farm in Fujian, the leaves are tightly rolled to form large pellets. As the little nuggets of leaf absorb water and slowly uncurl, they create a strong, dark green infusion with a memorable aroma and slightly grassy flavour, which is pleasantly bitter and long-lasting.

**(9)10185 Green Snail**

70

1

3

This is one of the most precious Chinese green teas, the production of which is rather limited. It is made from the finest tea leaf buds picked in the spring. The green leaves, enriched with numerous white tips, are curled into small spirals. Its light yellow infusion releases a breadth of flavours and aromas, ranging from subtle vegetal to fine fruity tones.

**(9)10061 Gunpowder - Temple of Heaven**

70

1

3

The finest Chinese Gunpowder. Regular, dark green tea pellets give a pale infusion and mild, slightly bitter taste.



standard packaging  
g kg



<b>(9)10226</b>	<b>Jade Dragon Mao Feng</b>	<b>NEW</b>	<b>40</b>	<b>1</b>	<b>3</b>
<p>This green tea is a typical example of a tea from Hubei Province. It is made from the first downy leaves that grow, lending it a distinctive character. After brewing, the dark green leaves create a pale green infusion, the taste and aroma of which primarily feature umami and young hazelnut. The flavour gradually develops into tones of cream and vanilla.</p>					
<b>(9)10212</b>	<b>Jade Needle</b>	<b>LIMITED</b>	<b>70</b>	<b>0.25</b>	<b>3</b>
	<p>Green tea from Sechuan Province. Tea bushes are shaded two weeks before the harvest, lending the leaves a dark green colour. The regularly rolled, brightly green leaves of needle-like shape give a yellow-green infusion with a pleasant, subtly sweet fragrance. A typical umami taste with a creamy background spreads at the end into sweet fruity tones.</p>				
<b>(9)10239</b>	<b>Long Xu</b>	<b>NEW</b>	<b>70</b>	<b>1</b>	<b>2-3</b>
<p>Fresh green tea from the remote mountain areas of Hubei Province. The wiry, dark green leaves give rise to a light, yellow-green infusion. In taste and aroma it is possible to sense young apricot with ripening hazelnut in the background.</p>					
<b>(9)10024</b>	<b>Lung Ching 'Dragon Well'</b>		<b>40</b>	<b>1</b>	<b>3</b>
<p>This tea is famed for its beautiful green colour, elegant shape, smooth flavour and fine aroma. Its leaves are long and flat; the infusion is yellow and has a mildly sweet taste in the background.</p>					
<b>(9)10141</b>	<b>Phoenix Eyes</b>		<b>70</b>	<b>0.5</b>	<b>3</b>
<p>In the misty mountains of Fujian Province, green tea leaves are picked and hand-rolled into small pearls. The clear infusion possesses a fresh aroma and the taste of sweet chestnut. Phoenix Eyes is one of the finest Chinese green teas.</p>					
<b>(9)21204</b>	<b>White Monkey</b>		<b>30</b>	<b>0.5</b>	<b>3</b>
<p>Hand-rolled long leaf tea with a pale infusion, mild aroma and delicate taste.</p>					
<b>(9)10034</b>	<b>Yunnan Green</b>		<b>40</b>	<b>1</b>	<b>3</b>
<p>Green tea has been produced for over 1,700 years in Yunnan Province. The infusion is highly fragrant with a pleasantly smooth taste.</p>					

## CHINA - PU ERH TEA

Unlike black Pu Erh, the green alternative is solely produced from the finest spring harvest, when the leaves are first treated with steam and fungal cultures. Subsequently, they are placed or compressed into small moulds. Pu Erh tea boasts an infusion of a dark brown-red colour with an earthy to smoky taste.

standard packaging  
g kg



<b>(9)20780</b>	<b>Green Pu Erh</b>		<b>40</b>	<b>1</b>	<b>2</b>
<p>The green equivalent of the popular and earthy Pu Erh tea from Yunnan Province.</p>					

## KENYA

The first tea plants were planted by white settlers in 1903 as an experiment in Limur, in Kiambu County. Production gradually increased, hence tea became an important economic crop for the country. Consequently, in 1964, the Kenya Tea Development Agency (KTDA) was established, forming an association of small farmers, with the aim to support growth of the crop. Currently, tea is mainly grown in Kenya's mountains at altitudes from 1,520 to 2,750 m.a.s.l. The majority of the leaves are processed in the CTC method for the subsequent production of tea bags. A smaller quantity is used to make orthodox teas that then are exported worldwide.

standard packaging  
g kg



<b>(9)10241</b>	<b>Kenya Emrok Green</b>	<b>NEW</b>	<b>60</b>	<b>1</b>	<b>1-2</b>
<p>Green tea from the Emrok tea factory, one of the most recent to be set up in Kenya, which has been producing orthodox teas since 2015. The tea leaves are sourced from the Nandi Hills area, at the altitude of approximately 2,000 m above sea level. Brewing the dark green leaves creates a yellow-green infusion with the aroma of tropical fruit. In the taste, it is nectarine and passion fruit that come through, along with a subtle tone of umami.</p>					



## KOREA

Tea drinking in Korea used to be the sole preserve of monks, who picked tea leaves from wildy growing tea plants, and who later established the first tea gardens in the vicinity of their monasteries. The teas they sell often feature highly poetic names, which also are linked with the time of the harvest (Ujeon = April, Sejak = late April/early May and Jungja = May). There is a tendency that tea from early harvests is considered superior, so is naturally more expensive. There are only a few tea gardens in Korea, and their history and number have been influenced by several downturns. However, a revival occurred in the past century due to the import of Assamese tea plants. Currently, production is concentrated in South Jeolla Province, where the most suitable climatic conditions prevail.

		standard packaging		
		g	kg	
<b>(9)10115</b>	<b>Daejak</b>	<b>70</b>	<b>1</b>	<b>3</b>
Korean tea sourced from the third harvest, which harks from the Seogwang tea farm on Jeju Island. Dae means large, which reflects the size of its dark green, regularly rolled leaves. The infusion is clear and green-yellow in colour. In taste and aroma, it is well-balanced and smooth with a touch of flower honey.				
<b>(9)10124</b>	<b>Joongjak</b>	<b>70</b>	<b>1</b>	<b>3</b>
Korean tea for which production involves leaves of a large size being picked at a later time than for producing the most expensive teas of Sejak and Woojeon. Nevertheless, Joongjak does not lack any of the characteristics typical for fine Korean teas: fresh smell, mild refined taste and multi-infusion preparation. After brewing, the fresh green leaves give a clear green-yellow infusion with a tinge of melon and cream.				
<b>(9)10123</b>	<b>Sejak</b>	<b>70</b>	<b>0.5</b>	<b>3</b>
Following Woojeon, Sejak is the second finest Korean tea. Leaves for its production are picked early in the spring, however, there is no picking deadline of 22.4., as is the case for gathering Woojeon. The fresh green leaves give a clear, light green liquor, the delicate taste of which is pleasantly rounded, finishing with a tone of coconut milk.				
<b>(9)10118</b>	<b>Woojeon</b>	<b>70</b>	<b>0.5</b>	<b>3</b>
In terms of quality, this is the finest type of Korean green tea, which is harvested right at the start of the growing season. The irregularly rolled green leaves make a crystal clear, pale green infusion, showing a mildly sweet taste with tones of milk, almond and a mellow grassy finish.				

## MALAWI

Tea cultivation commenced in Malawi in 1878, when tea seeds were taken from the Royal Botanical Gardens in Edinburgh and planted in land that was then known as Nyasaland. When plantations were established in the lowlands of Mulanje and Thyolo in the Shire Highlands, the seeds utilised were sourced from Natal in South Africa, from plants which had been originally transplanted from Ceylon. The main picking season is during Malawi's summer, which lasts from October to April, when bountiful rainfall encourages the bushes to thrive continuously. Today, Malawi is second only to Kenya in African nations producing CTC black tea.

Such teas in OXALIS' range hark from the mountainous region of the Shire Highlands. Production takes place in the factory of the Satemwa tea garden, which was established in 1923. It has been run by three generations of family members; currently Alexandr Kay, a grandson of the original founder, who ensures the on-going development of the garden and its facilities. The tea grown there is the product of love, passion and respect for the environment and local communities.

		standard packaging			
		g	kg		
<b>(9)10240</b>	<b>Malawi Green Mint</b>	<b>NEW</b>	<b>30</b>	<b>0.5</b>	<b>3</b>
Ingredients: green tea 96%, mint 4%. Green Mint is a unique combination of steamed green tea from the Satemwa tea garden and mint, sourced from an association of local Msuwadzi growers. Satemwa endeavours to encourage small farmers to diversify their streams of income and grow more crops. Combining the long, dark green tea leaves with mint brings about a light yellow infusion. Its taste and aroma suggest mint and raspberry.					



**(9)10240**  
**Malawi Green Mint**



**(9)10243**  
**Sakura Kukicha**



## NEW ZEALAND

Our range of products now includes tea from New Zealand, behind which lies a fascinating story. The fact is that growing tea is relatively new to New Zealand, a practice solely instigated by tea enthusiast Vincent Chen. The 'Eureka!' moment came when he was struck by similarities between tea plants and the local Camellias. Seeing them flourish in New Zealand's climate, he thought it would be a good idea to try to grow tea. In 1996, he imported 1,500 tea plants from the most renowned Asian tea regions. However, he hit a stumbling block in the form of New Zealand's Ministry of Agriculture, leaving him with only 130 plants. Nonetheless, he continued to pursue his dream and gradually extended the tea garden. Today, the Zealong plantation in the Waikato Region comprises 1 million tea plants over 40 hectares, effectively representing the fruits of Chen's labours.

Growing the tea, along with its subsequent production and packaging, takes place on the outskirts of the town of Hamilton adjoining the tea garden. As much as 100 tons of the finest tea leaves are harvested and then processed in modern factory premises. Every member of staff is thoroughly trained for their particular duties, in addition to which production is overseen by foreign tea masters, meaning that the tea is superb. What is more, Zealong has implemented ISO22000 and HACCP quality systems, and its processes result in entirely organic production. Control and tracking systems have been ingeniously developed by the plantation. Indeed, it is possible to find out when a batch of tea was produced, the method applied and which garden it came from.

		standard packaging				
		g	kg			
<b>9810234</b>	<b>Organic Zealong Green - original packaging 50 g</b>		<b>NEW</b>	<b>50</b>	<b>-</b>	<b>4</b>

Zealong is the first commercial tea garden in New Zealand. It was established in 1996 by tea enthusiast Vincent Chen, and only the finest quality tea is grown there. The subsequent production and packaging of the tea leaves are conducted with respect to nature, directly at the tea plantation in Waikato region. The dark green tea leaves give rise to a light green infusion that is mildly sweet and floral in aroma. Sweetness lies in its intense and lingering taste, as well as umami and tones of roasted chestnut at the close.



**9821175**  
Organic Zealong Pure Oolong



**9810234**  
Organic Zealong Green

## VIETNAM

Tea has been grown in Vietnam since 1825, when French settlers founded the first tea plantations. However, the development of the tea industry was hindered by continuous political unrest, hence further expansion only happened at the beginning of the 20th century. Today Vietnam produces more than 80,000 tons of black and green teas each year and several scented variations. The vast majority of green tea is consumed domestically. Conversely, black tea is mostly exported worldwide.

		standard packaging			
		g	kg		
<b>(9)10121</b>	<b>Vietnam Ché Ngo So</b>	<b>NEW</b>	<b>40</b>	<b>1</b>	<b>2-3</b>

This is a green tea from the Tam Duong area in Lai Chau Province, situated in the north-western part of Vietnam. The tea gardens in the locality nestle beneath Fansipan - the highest mountain in Indo-China. The tea is harvested by 2,000 pickers from local ethnic groups. Subsequent production takes place in a modern factory equipped with machinery from Taiwan and Japan. The green leaves create a light green cup, the qualities of which are intense and prolonged, although the body of the tea remains light. Its taste is dominated by umami accompanied by a creamy note.



# JAPAN

Japan and China rule supreme as the world's oldest tea nations. With a history harking back 1,200 years, tea still remains an inseparable part of everyday life in Japan.

A Japanese speciality when growing tea is shading. Ten to twenty-one days before harvest time, the tea plants are covered via special sheets, resulting in significant chemical changes in the leaf. This causes a rise in the amount of catechins, caffeine, theanines, amino acids and leaf colourings, meaning the leaf is darker in colour, thinner and larger, whilst also being sweeter when infused. There is no bitterness in the infusion of shaded teas, and it is possible to infuse them up to four times. However, shaded teas can only be harvested once a year as the process seriously weakens tea plants.

The choice of Japanese teas is sure to gratify every tea lover.

		standard packaging		
		g	kg	
<b>(9)810173</b>	<b>Organic Gyokuro Yutaka</b> 	<b>70</b>	<b>0.5</b>	<b>4-5</b>
Only the finest tea leaves grown in the shade and the most fertile volcanic soil in Japan are used to produce this venerated tea. Their shape is reminiscent of long needles and they are emerald green in hue. The infusion releases a fresh floral aroma with a delicate, slightly sweet flavour.				
<b>(9)810232</b>	<b>Organic Sencha Kinomi</b> 	<b>70</b>	<b>0.5</b>	<b>3</b>
Sencha of ecological origin from the Kirishima town region in Kagoshima Prefecture. The tea is sourced from the May harvest from the Asatsuyu cultivar. Green leaves give a crystal clear infusion of bright green colour. In its taste, a significant sweetness is evident with a hint of macadamia nut. When translated the name of Kinomi means 'nut', hinting at the taste profile of the tea.				
<b>(9)10160</b>	<b>Bancha Arashiyama</b>	<b>40</b>	<b>1</b>	<b>3</b>
Bancha is distinctive for its significant taste that gradually spreads within the mouth. Its name of Arashiyama is a synonym for stormy mountains. The initially sweetish taste transforms into a pleasantly bitter tone at the close, reminiscent of young walnut.				
<b>(9)10159</b>	<b>Genmaicha Musashi</b>	<b>70</b>	<b>0.5</b>	<b>1-2</b>
To make this popular tea, roasted rice kernels are mixed with Sencha. Genmaicha has a charming, mildly sweet, nutty flavour. The infusion is golden green. Musashi is the name of the most famous Japanese samurai.				
<b>(9)10243</b>	<b>Sakura Kukicha</b> <b>NEW</b>	<b>70</b>	<b>1</b>	<b>3</b>
Ingredients: green tea 97%, Japanese cherry ( <i>Prunus serrulata</i> ) blossom and leaves 3%. Kukicha scented with the blossom and leaves of the traditional Japanese cherry tree – sakura. Kuki means stem, so this type of tea comprises tea plant twigs and the veins of the leaves. The taste and aroma of this tea are dominated by cherry, and it is pleasantly sweet and smooth.				
<b>(9)10233</b>	<b>Sencha Honoka</b>	<b>50</b>	<b>0.25</b>	<b>3-4</b>
	Sencha from the region of Kirishima city (Kagoshima Prefecture) harvested in May, originating from the Sakimidori cultivar. Kirishima means island of fog, a weather condition highly typical for this area due to the volcano of the same name. The tea gardens lie directly beyond the volcano, hence are often veiled in mist in the morning and evening. Honoka in Japanese means 'smooth', a quality reflected in the tea's taste profile. Both the aroma and taste of the infusion are pleasantly sweet, reminiscent of tropical avocado.			
<b>(9)10222</b>	<b>Sencha Miyazaki</b>	<b>70</b>	<b>1</b>	<b>3</b>
This Japanese Sencha harks from Miyazaki Prefecture. Its fresh, green, needle-like leaves lend it a clear, pale green infusion. In flavour and aroma it is dominated by the sweetness of young hazelnut with a mild creamy tone.				
<b>(9)10209</b>	<b>Sencha Natsu</b>	<b>70</b>	<b>0.5</b>	<b>2-3</b>
A spring Sencha from the Minamikyushu Eicho region in Kagoshima Prefecture in the south of Kyushu Island. When brewed, the green needle-like leaves give rise to a green-yellow infusion boasting a sweet, milky aroma. Its taste is dominated by umami, which is accompanied by light tones of ripe peach at the close.				
<b>(9)10158</b>	<b>Sencha Satsuma</b>	<b>70</b>	<b>1</b>	<b>1-2</b>
A classic Japanese Sencha, the leaves being bright green and fresh. The infusion is full-bodied, clear with a light green hue. The distinctive taste lingers on the palate and the finish is light and exquisitely smooth.				
<b>(9)10174</b>	<b>Tamaryokucha</b>	<b>70</b>	<b>0.5</b>	<b>2-3</b>
Tamaryokucha is a superior Japanese tea. Its curled spiral leaves are reminiscent of the secretive Magatama gemstone, which still forms part of the Crown jewels. The tea has a lightly smoky aroma and slightly spicy, full-bodied flavour with an emerald green infusion.				



# MATCHA

Matcha is the premium variety of shade-grown Japanese green tea, made exclusively from the tips of the youngest tea plants (Tencha), which are ground into an ultra-fine green powder. It has been revered for centuries in the Japanese tea ceremony. It is also extraordinary for the way it is grown. Matcha tea leaves grow slowly in shaded tea plantations. The lack of sunlight facilitates heightened levels of chlorophyll and L-theanine. Chlorophyll is truly beneficial for our health. It exhibits an antibacterial effect and has a positive influence on digestion. The high content of L-theanine amino acid is the reason for the full flavour and smoothness of Matcha. It aids relaxation and helps reduce stress. Other beneficial substances in Matcha are antioxidants - catechins, the most appreciated of which is EGCG (epigallocatechin gallate). Consequently, Matcha has 17 times the antioxidation capacity of blueberries and 26 times that of acai berries.

		standard packaging	
		g	
<b>860097</b>	<b>Organic Matcha Asagiri, 30 g caddy</b>	<b>30</b>	<b>1</b>
	Matcha is the finest type of Japanese green tea, cultivated for the most part in the shade. It is produced from the youngest tea leaves and ground with mill stones into a fine green powder. Matcha Asagiri is produced near the town of Nishio in Aichi Prefecture – the traditional location for this type of tea. The aroma and taste of the tea is delicate, reminiscent of pistachio nut and ripe avocado.		
<b>860096</b>	<b>Organic Matcha Hisui, 20 g bag</b>	<b>20</b>	<b>1</b>
<b>810230</b>	<b>Organic Matcha Hisui, box of 15 sachets, 1 sachet/1.5 g</b>	<b>15 pcs</b>	<b>1</b>
<b>810231</b>	<b>Organic Matcha Hisui, bag of 30 sachets, 1 sachet/1.5 g</b>	<b>30 pcs</b>	<b>1</b>
<b>810237</b>	<b>Organic Matcha Hisui</b>	<b>NEW</b>	<b>500</b>
	This is produced in the environs of the town of Kakegawa in Shizuoka Prefecture. The name of Hisui translates from Japanese as “jade”, as reflected in the colour of the tea leaves from which Matcha is made. Not only is it suitable for preparing Matcha as a tea, but it also can act as an ingredient in cooking and baking or for mixing into cocktails or smoothies. The aroma suggests that of a freshly cut meadow, the taste bears a tone of ripe walnut, and it is full-bodied, distinctive and long-lasting.		
<b>860095</b>	<b>Organic Matcha Jeju, 30 g caddy</b>	<b>30</b>	<b>1</b>
<b>810108</b>	<b>Organic Matcha Jeju, box of 15 sachets, 1 sachet/1.5 g</b>	<b>15 pcs</b>	<b>1</b>
<b>810113</b>	<b>Organic Matcha Jeju, bag of 30 sachets, 1 sachet/1.5 g</b>	<b>30 pcs</b>	<b>1</b>
<b>810236</b>	<b>Organic Matcha Jeju</b>	<b>NEW</b>	<b>500</b>
	A powdered green tea from the South Korean island of Jeju. The leaves are lightly shaded during production, and harvest takes place solely in the spring. The colour of the infusion is emerald green, while its taste is refined and rich, much like its aroma. It can be reminiscent of young, mildly sweet pea.		
<b>810227</b>	<b>Organic Matcha Shao Xing, 30 g caddy (3x10 g)</b>	<b>30</b>	<b>1</b>
<b>810228</b>	<b>Organic Matcha Shao Xing, box of 15 sachets, 1 sachet/1.5 g</b>	<b>15 pcs</b>	<b>1</b>
<b>810229</b>	<b>Organic Matcha Shao Xing, bag of 30 sachets, 1 sachet/1.5 g</b>	<b>30 pcs</b>	<b>1</b>
<b>810235</b>	<b>Organic Matcha Shao Xing</b>	<b>NEW</b>	<b>500</b>
	Although Matcha is the original Japanese ceremonial tea, this premium Chinese variant has great ambitions in terms of taste and influence on the human body. The colour of the infusion is traditional pea green, while its taste is dominated by a distinctive sweetness. It is produced in the traditional Japanese style in the environs of Shao Xing town in Zhejiang Province. Due to its distinctive sweetness, it is highly suited to newcomers to Matcha and tea enthusiasts alike. The aroma and taste are dominated by the distinctive sweetness of young pea and fresh walnut.		



# MATCHA



**ORGANIC MATCHA SHAO XING**

**810227** 30 g caddy



**ORGANIC MATCHA JEJU**

**860095** 30 g caddy



**ORGANIC MATCHA ASAGIRI**

**860097** 30 g caddy



**ORGANIC MATCHA HISUI**

**810230** box of 15 sachets



**ORGANIC MATCHA JEJU**

**810108** box of 15 sachets



**ORGANIC MATCHA SHAO XING**

**810228** box of 15 sachets



**NEW**

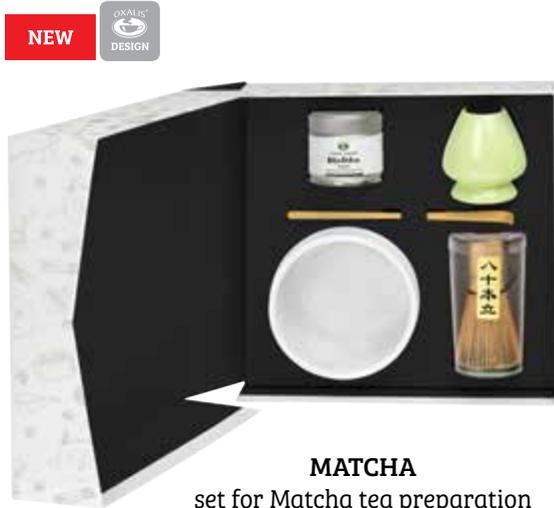
**MATCHA BOOSTER**

**80084** 500 ml pcs/pack  
6

Water, Sencha green tea (10%), Matcha powdered green tea (2%), pear concentrate, preservatives: citric acid and potassium sorbate.



# MATCHA ACCESSORIES



**NEW** OXALIS DESIGN

**MATCHA**  
set for Matcha tea preparation

**52023**

Porcelain bowl, whisk, porcelain whisk holder, spoon, Organic Matcha Asagiri 30 g, cardboard box.



**MATCHA SHAKER**

**51154**

0.5 l, plastic

pcs/pack  
**24**



**NEW** WASH OXALIS DESIGN



**MATCHA BOWL**  
porcelain

**51192**

0.4 l, ø 11.5 x 7 cm

pcs/pack  
**36**



WASH

**AKEMI**  
porcelain matcha bowl

**51156**

0.4 l, ø 11.5 x 7 cm

pcs/pack  
**36**



**MATCHA SPOON**

**50009**

bamboo



**MATCHA WHISK**

**50001**

80 bamboo bristles

pcs/pack  
**25**

**MATCHA WHISK HOLDER**

**50052**

porcelain

pcs/pack  
**48**



# SEMI-FERMENTED OOLONG TEAS

Traditionally manufactured in China and Taiwan, oolong is a semi-fermented tea combining the best qualities from black and green teas. In order to give a rich flavour, fresh shoots with one new bud and three leaves are gathered and are immediately processed. First the leaves are wilted in warm air and then they are shaken in bamboo baskets so that the edges of the leaves become slightly bruised. This means that there will be a certain amount of oxidation during the subsequent processing. The most important stage of production is to discern the exact moment necessary to cease further fermentation, which is done by rapidly heating tea leaves sufficiently fermented. This temperature is higher than for other types of tea. Furthermore, rolling takes place in order to release the aroma and flavour. Finally, the tea is dried over charcoal stoves. There are three basic kinds of oolong teas – darker open-leafed oolongs that are 60 - 70% oxidised, greener balled oolongs also known as jade oolongs, which are 20 – 30% oxidised, and baked or amber oolongs. Like other teas, oolong is full of antioxidants and the vitamins B2, C and E.

## SRI LANKA

Sri Lanka, particularly with respect to Ceylon, labels how tea is grown largely for the black tea it produces. However, little is known about how this island state in the Indian Ocean, bordering India, manufactures other sorts of tea, e.g. green, white or oolong. For the first time ever, we have included an oolong sourced from Sri Lanka, which comes from the Waldemar tea factory in the Uda Pussellawa region.

		standard packaging		
		g	kg	
<b>(9)21125</b>	<b>Ceylon Waldemar Oolong</b>	<b>30</b>	<b>0.5</b>	<b>2</b>
<p>This oolong comes from the Waldemar tea factory. Its history dates back to 1913, when it began to specialise in black tea manufacture. Only recently was it transformed to encompass production of oolong and green teas. It lies in the Uda Pussellawa region. Long, black-brown, finely rolled leaves give an infusion of a sweetish aroma and taste reminiscent of roasted almond.</p>				

## CHINA, TAIWAN

Unlike Taiwanese oolongs, the Chinese varieties are more distinctive in taste, which is a result of a longer fermentation process. Chinese oolongs present a wide range of flavours, lending the tea a delicate note and elegant scent. The main region responsible for growing oolong in China is Fujian.

It is widely known that, due to its highly developed tea culture and ideal growing conditions – high mountains and subtropical climate, Taiwan produces the best oolongs in the world. Taiwan and China are traditional producers of oolong teas and roughly 3,000 types are discerned there.

		standard packaging		
		g	kg	
<b>(9)21200</b>	<b>Formosa Oolong</b>	<b>60</b>	<b>1</b>	<b>5</b>
<p>This tea harks from a Taiwanese farm in Fujian. Its dark green, curled leaves possess a vegetal fragrance, which after brewing give rise to a compact, pleasantly rounded taste with a subtly roasted note.</p>				
<b>(9)21193</b>	<b>Milk Oolong</b>	<b>60</b>	<b>0.5</b>	<b>5</b>
<p>Ingredients: semi-fermented tea, milk flavouring (1.5%). The basis for this tea is a fine oolong from a spring harvest in Anxi, Fujian. Before drying the tea leaves are flavoured via a special method. The origins of production lay in Taiwan.</p>				
<b>(9)21124</b>	<b>Milk Jin Xuan Oolong</b>	<b>50</b>	<b>0.25</b>	<b>5</b>
	<p>This variety of oolong does not have a long tradition, but was cultivated as recently as 1980. Its origin is China's Fujian Province. The extraordinary terroir in combination with the Jin Xuan cultivar provide the basis for a great milk-like taste. Green leaves rolled into small balls make a crystal clear, yellow-green liquor with a compact light taste reminiscent of condensed milk.</p>			
<b>(9)21196</b>	<b>Ti Kuan Yin 'The Iron Goddess of Mercy'</b>	<b>60</b>	<b>1</b>	<b>5</b>
<p>Probably the best known Chinese oolong, this aromatic and elegant tea comes from the centre of Fujian Province. The large, rough leaves are pronounced and have a very fine scent. It is recommended for every lover of superior Chinese oolong.</p>				
<b>(9)21123</b>	<b>Wu Yi Rou Gui Oolong 'Cinnamon Oolong'</b>	<b>50</b>	<b>0.25</b>	<b>2-3</b>
	<p>A rare oolong from the Wu Yi mountain region in Fujian Province. Rou Gui means cinnamon tree, although it is also a variety of a tea plant that lends its produce the taste of cinnamon. Long, finely rolled black-brown leaves create an orange infusion with balanced sweetness and mild cinnamon tones.</p>			



standard packaging  
g kg



(9)21127 **Zhangpin Shui Xian, 1 pc = 8 g**

NEW

5 pcs

31 pcs

4



A rare oolong made from the Shui Xian cultivar. Its production takes place in the vicinity of Zhangping in Fujian Province. The tea leaves, originally pressed into the shape of cubes, give a crystal clear infusion that is ochre in colour. Its aroma and taste initially reveal general sweetness, later merging into particular tones of rose petal and jasmine blossom.

## KOREA

Production of oolong tea in Korea was underway as far back as the Ming dynasty, in the 16th century. In Korean, oolong may also be referred to as “oryong”. Harvesting leaves to make oolong initially takes place at the end of April, whereas a second harvest occurs at the end of June.

standard packaging  
g kg



(9)821126 **Organic Hannam Oolong First Flush**



40

0.5

2

Fabulous Korean oolong from the first harvest originating from the Hannam tea garden. Only a fraction of the Korean tea harvest is manufactured as oolong, marking this out as a real rarity. Black-brown, long, mildly rolled leaves give an ochre infusion. Its taste is full, long-lasting, and borne in tones of cream and macadamia nut.

## MALAWI

Tea cultivation commenced in Malawi in 1878, when tea seeds were taken from the Royal Botanical Gardens in Edinburgh and planted in land that was then known as Nyasaland. When plantations were established in the lowlands of Mulanje and Thyolo in the Shire Highlands, the seeds utilised were sourced from Natal in South Africa, from plants which had been originally transplanted from Ceylon. The main picking season is during Malawi’s summer, which lasts from October to April, when bountiful rainfall encourages the bushes to thrive continuously. Today, Malawi is second only to Kenya in African nations producing CTC black tea.

Such teas in OXALIS’ range hark from the mountainous region of the Shire Highlands. Production takes place in the factory of the Satemwa tea garden, which was established in 1923. It has been run by three generations of family members; currently Alexandr Kay, a grandson of the original founder, who ensures the on-going development of the garden and its facilities. The tea grown there is the product of love, passion and respect for the environment and local communities.

standard packaging  
g kg



(9)21128 **Malawi Thyolo Oolong**

NEW

40

1

3

This oolong comes from the Satemwa tea garden, the history of which stretches back to 1923. Thyolo is the name of the closest town. The longish, dark brown leaves create an infusion of a slightly nutty and sweet aroma. In the taste, one can discern a tone of peanut butter and caramel-coated nut.

## NEW ZEALAND

Our range of products now includes tea from New Zealand, behind which lies a fascinating story. The fact is that growing tea is relatively new to New Zealand, a practice solely instigated by tea enthusiast Vincent Chen. The ‘Eureka!’ moment came when he was struck by similarities between tea plants and the local Camellias. Seeing them flourish in New Zealand’s climate, he thought it would be a good idea to try to grow tea. In 1996, he imported 1,500 tea plants from the most renowned Asian tea regions. However, he hit a stumbling block in the form of New Zealand’s Ministry of Agriculture, leaving him with only 130 plants. Nonetheless, he continued to pursue his dream and gradually extended the tea garden. Today, the Zealong plantation in the Waikato Region comprises 1 million tea plants over 40 hectares, effectively representing the fruits of Chen’s labours.

Growing the tea, along with its subsequent production and packaging, takes place on the outskirts of the town of Hamilton adjoining the tea garden. As much as 100 tons of the finest tea leaves are harvested and then processed in modern factory premises. Every member of staff is thoroughly trained for their particular duties, in addition to which production is overseen by foreign tea masters, meaning that the tea is superb. What is more, Zealong has implemented ISO22000 and HACCP quality systems, and its processes result in entirely organic production. Control and tracking systems have been ingeniously developed by the plantation. Indeed, it is possible to find out when a batch of tea was produced, the method applied and which garden it came from.



standard  
packaging  
g



9821175

**Organic Zealong Pure Oolong 50 g - original packaging**



NEW

50

8

Zealong is the first commercial tea garden in New Zealand. It was established in 1996 by tea enthusiast Vincent Chen, and only the finest quality tea is grown there. The subsequent production and packaging of the tea leaves are conducted with respect to nature, directly at the tea plantation in Waikato region. The regularly rolled green leaves give a light green infusion with the sweet aroma of a meadow in bloom. Its taste gradually develops to reveal the sweetness of meadow honey and orchids.



## THAILAND

Thailand is not a noted tea producer. Indeed, its tea growing history is fairly short, comprising mere decades. Production of the tea arose as a consequence of historical events (permanent settlement of former Kuomintang soldiers along with other refugees from south Chinese Yunan through Myanmar to Thailand), and the efforts of the Thai government to substitute growing opium poppies for, primarily tea, as well as vegetables, fruit and coffee. Although Thai tea has been around for a relatively short time and its level of production is not high, it is gradually gaining popularity for its inspiring aroma, clarity of taste and standard of production, which is carried out in accordance with a traditional Chinese method. Its quality can be compared to the quality of teas from China or Taiwan.

standard packaging  
g kg



(9)21177

**Thailand Red Oolong Royal Pearl**

60

1

3

Growing tea is relatively new in Thailand, only dating back to the 1980s. The method of manufacture is very similar to that used in Taiwan. Dark brown leaves are rolled into small balls, which result in a light brown infusion. The taste and aroma are dominated by ripe citrus fruit.

## SEMI-FERMENTED FLAVOURED OOLONG TEA

standard packaging  
g kg



(9)21105

**Orange & Mango**

60

1

1



*...refreshing combination of juicy orange and mango*

Semi-fermented Formosa Oolong tea, mango (17.7%) (mango, sugar, firming agent calcium chloride, acidity regulator citric acid), orange peel (13.6%), pineapple, semi-fermented Milk Oolong tea, natural flavouring.

## YELLOW TEAS

Yellow teas are China's rarest and originate from the provinces of Anhui, Sichuan and Hunan. They are made from skilfully picked new buds, which are then piled and left so that the heat generated from the natural oxidation stage dries them out and prevents any further decomposition.

Yellow tea is yellow to golden in colour, which is true for both the leaves and the infusion. Like green tea, it has a beneficial effect on health as it contains a wealth of antioxidants. These, for instance, fight the aging process and help prevent cardiovascular diseases, diabetes and cancer, etc.

## CHINA

In ancient China, yellow teas were produced purely for the emperor and his court. They originate from the provinces of Anhui, Sichuan and Hunan.



standard packaging  
g kg



<b>(9)21283</b>	<b>Yellow Tea Huang Xiao Tea</b>	<b>40</b>	<b>1</b>	<b>3</b>
-----------------	----------------------------------	-----------	----------	----------

A rare yellow tea, which was much sought after in the Ming and Qing dynasties. It is said that the production method was long lost but rediscovered again in the 1970s. The many awards it has received, e.g. the China Tea Cup in 1999, are testament to its premium quality.

<b>(9)21287</b>	<b>Huoshan Yellow Buds</b>	<b>NEW</b>	<b>30</b>	<b>0.25</b>	<b>2-3</b>
-----------------	----------------------------	------------	-----------	-------------	------------



Yellow tea from Huoshan region in Anhui Province. The popularity of yellow tea dramatically picked up under the Ming dynasty, when the best examples served as tax payments to the emperor. Its long, thin leaves offer a pale, green-yellow infusion pleasantly sweet in aroma. In taste, it initially boasts a subtle grassy note with umami, which transforms into the sweetness of ripening pear at the close.

## WHITE TEAS

The cradle of white tea is Fujian Province, China. Only recently has it made it to other parts of the world – so it is now available from other parts of China, from Darjeeling, Sri Lanka, Africa, Hawaii and elsewhere.

White teas can only be gathered for a limited period of time, this being the start of spring and merely in favourable weather conditions. The process involves very careful picking so as not to bruise buds and leaves, which would cause oxidation, and sometimes pickers wear gloves and snip buds off with little scissors. Combine this with the time-consuming method of production required, and it is no surprise that this delicate tea ranks amongst the rarest of all. The slow withering or drying process in the open air and then indoors can take 3-4 days.

White tea is named after the tiny white or silvery hairs that cover the bud as it develops at the tip of each tea shoot. The teas are usually made from just the unopened bud, gathered before it can start to unfurl. Once the brand-new buds have been carefully gathered, the enzymes are removed via steaming, then sometimes shaped by hand and finally dried. When brewed they give a very pale, champagne-coloured liquor that has a very light, mild, sweet and velvety flavour.

## CHINA

China produces white tea only in a limited quantity, namely in the south-eastern coastal province of Fujian. In fact, such delicate white tea was the sole preserve of the emperor for many years. Its subtle aroma was highly prized and the infusion used to be considered a miraculous beverage.

standard packaging  
g kg



<b>(9)21212</b>	<b>China Jasmine Dragon Phoenix Pearls</b>	<b>70</b>	<b>0.5</b>	<b>3</b>
-----------------	--	-----------	------------	----------

The finest tea leaves and buds are hand-rolled into small pearls and scented with the aroma of fresh jasmine blossom. Following the scenting process, the jasmine blossoms are removed from the tea, leaving pleasantly fragrant tea pearls.

<b>(9)21202</b>	<b>Pai Mu Tan 'White Peony'</b>	<b>30</b>	<b>0.5</b>	<b>3</b>
-----------------	---------------------------------	-----------	------------	----------

Typical white tea produced in south-eastern coastal Fujian Province.

<b>(9)21217</b>	<b>Shou Mei 'Eyebrows of Longevity'</b>	<b>30</b>	<b>0.5</b>	<b>3</b>
-----------------	---	-----------	------------	----------

Due to its russet coloured tea leaves and buds it has been named 'Eyebrows of Longevity'. The infusion is rich with a hint of vanilla and bamboo and is great for drinking every day.

<b>(9)21210</b>	<b>Snow Buds</b>	<b>30</b>	<b>0.5</b>	<b>3</b>
-----------------	------------------	-----------	------------	----------

A rare white tea processed in fairly limited quantities. The tea leaves and buds are hand-picked in the mountainous parts of Fujian Province and are covered in the silvery white downs typical for rare white teas.

<b>(9)21263</b>	<b>White Pu Erh King</b>	<b>50</b>	<b>0.25</b>	<b>3</b>
-----------------	--------------------------	-----------	-------------	----------



This is a unique type of Pu Erh tea. It is the method of manufacture that is special, as it is plucked when dewy and solely before nine o'clock in the morning. Following the harvest, it is immediately stored as it must not be exposed to the sun. It dries naturally. The silvery to golden downy buds of this delicate tea give a clear infusion with a sweetish buttery taste of pear.

<b>(9)21278</b>	<b>Yunnan White Special</b>	<b>30</b>	<b>0.5</b>	<b>4</b>
-----------------	-----------------------------	-----------	------------	----------

White tea from the Yunnan Province made from the long-leafed cultivar Assamica. Thanks to its long leaves and manufacturing process, including natural wilting and drying, the tea boasts an elevated level of oxidation, hence its colour is darker than white teas from other cultivars. A high content of top buds lends it an infusion that is sweetish in aroma. Initially, its taste is slightly juicy but it gradually develops hints of walnut and hazelnut.



standard packaging

g kg



(9)21288

**Yunnan Wild Buds**

**NEW**

**30**

**0.5**

**4**

White tea made from the buds of wild tea bushes in the Dehong region in Yunnan Province. Its silvery white tips produce a very pale green infusion with the aroma of a meadow in bloom. Its taste is dominated by the sweetness of meadow honey with a hint of dead nettle.

## INDIA

standard packaging

g kg



(9)21286

**Nilgiri Silver Needle**

**NEW**

**30**

**0.25**

**3-4**



Purely white tea from mountainous region of Nilgiri. Only buds plucked during the time of morning dew are used in its creation, which are sourced from small-scale tea gardens. Subsequent production takes place under thorough supervision in modern premises. The long, silver-green tips yield an infusion with a honey-like, fruity-and-floral aroma. Initially, the taste is dominated by ripe apricot and peach, with jasmine blossom and honey appearing at the end.

## NEPAL

standard packaging

g kg



(9)21274

**Nepal Pai Mu Tan First Flush**

**30**

**0.25**

**2-3**



A white tea from a small farmer in the Sindhupalchowk region. Producing it is the speciality of the farm, which involves a minimum of mechanisation. The large, regularly rolled green leaves, featuring a high content of silvery downy buds, give a clear golden infusion, from which an intense sweet aroma is released. Its taste is rich and long-lasting with a trace of raisin.

## VIETNAM

standard packaging

g kg



(9)21289

**Vietnam Pai Mu Tan**

**NEW**

**30**

**0.5**

**3**

This is a white tea from the Tam Duong area in Lai Chau Province, in north-west Vietnam. The tea gardens in the locality nestle beneath Fansipan - the highest mountain in Indo-China. The tea is harvested by 2,000 pickers from local ethnic groups. The green-brown leaves with silvery tips lend the resulting infusion the aroma of meadow honey, while its taste is dominated by tropical mango.

## FLAVOURED WHITE TEAS

standard packaging

g kg



(9)21290

**Geisha's Smile**

from 1. 3. 2018

**NEW**

**30**

**1**

**1**

*...invigorating taste of orange, mandarine and lemon grass*

Shou Mei white tea, apple, lemon grass, orange peel, orange blossom, flavouring.



(9)21290  
Geisha's Smile



(9)21127  
Zhangpin Shui Xian



(9)21128  
Malawi Thyolo Oolong



(9)20622  
Yunnan Black Buds



		standard packaging		
		g	kg	
<b>(9)21267</b>	<b>Juicy Raspberry</b>	<b>30</b>	<b>1</b>	<b>1</b>
<i>...alluring taste of red raspberry</i> White Shou Mei tea, green Ceylon Sencha tea, raisins (raisins, sunflower oil), redcurrants, flavouring, raspberries (2.4%).				
<b>(9)21268</b>	<b>Mantra</b>	<b>30</b>	<b>1</b>	<b>1</b>
	<i>...combination of sweet apricot, white grape and yellow plum</i> White teas - Shou Mei and Pai Mu Tan, goji berries, pomegranate peel, natural flavouring, white teas - White Pu Erh Moonlight and Snow Buds, green White Monkey tea, cornflowers.			
<b>(9)21253</b>	<b>Pearl of the Caribbean</b>	<b>50</b>	<b>1</b>	<b>1</b>
<i>...light, fresh taste of exotic fruit with a hint of mango and pineapple</i> White Shou Mei tea (57.6%), pineapple (pineapple, sugar, acidity regulator citric acid), mango (mango, firming agent calcium chloride, acidity regulator citric acid), barberries, flavouring, mallow.				
<b>(9)21255</b>	<b>Strawberry &amp; Aloe</b>	<b>30</b>	<b>1</b>	<b>1</b>
<i>...exceptional taste of wild strawberry with tones of fresh aloe</i> White Shou Mei tea, apple, strawberries (3%), flavouring, calendula, aloe flavouring (1.8%).				

## OXALIS PREMIUM



OXALIS PREMIUM forms a range of conventional teas of the highest quality for true tea connoisseurs. These have been sourced from environments boasting a unique terroir, i.e. a combination of soil and climatic conditions, geographical location, plant variety and, of course, the labours of the respective growers. The total amount harvested is limited, thereby restricting their permanent availability.

To benefit from the superior taste and aroma of the liquor it is necessary to carefully adhere to the method of preparation and to use soft water.

		standard packaging			
		g	kg		
<b>(9)20174</b>	<b>Darjeeling Thurbo FTGFOP1 Moonlight</b>	<b>NEW</b>	<b>50</b>	<b>0.25</b>	<b>1</b>
The Thurbo tea garden lies in the idyllic Mirik valley on a foothill of the massive mountain Kanchenjunga at the altitudes 762 – 1,890 m above sea level. The green-brown leaves boast a high content of silvery tips, giving an infusion which is reminiscent of young hazelnut in aroma and flavour. The taste gradually develops to suggest sweet and juicy apple.					
<b>(9)20620</b>	<b>Golden Monkey AAA</b>	<b>LIMITED</b>	<b>50</b>	<b>0.25</b>	<b>3</b>
One of the finest Chinese black teas from Fujian Province. Only a bud and the first leaf are plucked to make it. It is named after the form of the leaves, which suggest the shape of a monkey's paw. The wiry black-brown leaves with a high content of golden tips give a clear light brown infusion. Both the taste and aroma of the infusion are reminiscent of nut chocolate.					
<b>(9)20403</b>	<b>Nilgiri Kala Moti</b>	<b>NEW</b>	<b>50</b>	<b>1</b>	<b>1-2</b>
Briefly oxidised black tea from small farmers in the mountainous region of Nilgiri. Kala Moti in Hindi means black pearl, a quality which is reflected in the shape of the tea. The small ball-like tea leaves infuse to create a pale amber cup, the aroma of which suggests meadow flowers and orange. Its flavour is intense, showing the significant sweetness of meadow honey and the juiciness of orange.					
<b>(9)20622</b>	<b>Yunnan Black Buds</b>	<b>NEW</b>	<b>50</b>	<b>0.25</b>	<b>4</b>
One of the finest black teas from Yunnan Province. Known also as Dian Hong Cha, it is instantly recognisable due to its numerous golden tips. This black tea's long buds create an infusion that is brown-red in hue. Its aroma and taste are delicate and smooth, while inherent sweetness is present, hinting at cane sugar, vanilla and toffee.					
<b>(9)10151</b>	<b>Dongzhai Snow Dragon</b>		<b>50</b>	<b>0.25</b>	<b>3</b>
A splendid green tea from the Dongzhai farm in Yunnan Province, it is sourced from the first spring harvest. The regular, substantial leaves of a wiry shape with a high content of tips give rise to a clear, pale infusion. Its aroma and taste are mellow, well-balanced, with smooth tones of yellow grapefruit.					
<b>(9)10212</b>	<b>Jade Needle</b>	<b>LIMITED</b>	<b>70</b>	<b>0.25</b>	<b>3</b>
Green tea from Sichuan Province. Tea bushes are shaded two weeks before the harvest, lending the leaves a dark green colour. The regularly rolled, brightly green leaves of needle-like shape give a yellow-green infusion with a pleasant, subtly sweet fragrance. A typical umami taste with a creamy background spreads at the end into sweet fruity tones.					



standard packaging

g kg



(9)10233	<b>Sencha Honoka</b>		50	0.25	3-4
Sencha from the Kirishima town region (Kagoshima Prefecture) harvested in May and originating from the Sakimidori cultivar. Kirishima means island of fog, a weather condition highly typical for this area thanks to a volcano of the same name. The tea gardens lie directly beyond the Kirishima volcano, hence are often veiled in mist in the morning and evening. Both the aroma and taste of the infusion are pleasantly sweet, reminiscent of tropical passion fruit.					
(9)21274	<b>Nepal Pai Mu Tan First Flush</b>		30	0.25	1
A white tea from a small farmer in the Sindhupalchowk region. Producing it is the speciality of the farm, which involves a minimum of mechanisation. The large, regularly rolled green leaves, featuring a high content of silvery downy buds, give a clear golden infusion, from which an intense sweet aroma is released. Its taste is rich and long-lasting with a trace of raisin.					
(9)21286	<b>Nilgiri Silver Needle</b>	NEW	30	0.25	3-4
Purely white tea from mountainous region of Nilgiri. Only buds plucked during the time of morning dew are used in its creation, which are sourced from small-scale tea gardens. Subsequent production takes place under thorough supervision in modern premises. The long, silver-green tips yield an infusion with a honey-like, fruity-and-floral aroma. Initially, the taste is dominated by ripe apricot and peach, with jasmine blossom and honey appearing at the end.					
(9)21263	<b>White Pu Erh King</b>		50	0.25	3
This is a unique type of Pu Erh tea. It is the method of manufacture that is special, as it is plucked when dewy and solely before nine o'clock in the morning. Following the harvest, it is immediately stored as it must not be exposed to the sun. It dries naturally. The silvery to golden downy buds of this delicate tea give a clear infusion with a sweetish buttery taste of pear.					
(9)21287	<b>Huoshan Yellow Buds</b>	NEW	30	0.25	2-3
Yellow tea from Huoshan region in Anhui Province. The popularity of yellow tea dramatically picked up under the Ming dynasty, when the best examples served as tax payments to the emperor. Its long, thin leaves offer a pale, green-yellow infusion pleasantly sweet in aroma. In taste, it initially boasts a subtle grassy note with umami, which transforms into the sweetness of ripening pear at the close.					
(9)21124	<b>Milk Jin Xuan Oolong</b>		50	0.25	5
This variety of oolong does not have a long tradition, but was cultivated as recently as 1980. Its origin is China's Fujian province. The extraordinary terroir in combination with the Jin Xuan cultivar provide the basis for a great milk-like taste. Green leaves rolled into small balls make a crystal clear, yellow-green liquor with a compact light taste reminiscent of condensed milk.					
(9)21123	<b>Wu Yi Rou Gui Oolong 'Cinnamon Oolong'</b>		30	0.25	5
A rare oolong from the Wu Yi mountain region in Fujian Province. Rou Gui means cinnamon tree, although it is also a variety of a tea plant that lends its produce the taste of cinnamon. Long, finely rolled black-brown leaves create an orange infusion with balanced sweetness and mild cinnamon tones.					
(9)21127	<b>Zhangpin Shui Xian, 1 pc = 8 g</b>	NEW	5 pcs	31 pcs	4
A rare oolong made from the Shui Xian cultivar. Its production takes place in the vicinity of Zhangping in Fujian Province. The tea leaves, originally pressed into the shape of cubes, give a crystal clear infusion that is ochre in colour. Its aroma and taste initially reveal general sweetness, later merging into particular tones of rose petal and jasmine blossom.					

## BLOOMING TEAS

Blooming teas – known also as artisan teas - are perhaps the most attractive types of tea. They are hand-rolled tea leaves that are shaped into a neat ball or other forms disguising tiny beautiful flowers. The basis for blooming teas can be green, black or white tea and a variety of flowers. The fresh flowers inside are selected in accordance with colour and shape. The most favoured are jasmine blossom, lilies, calendula and amaranth flowers. After brewing, the leaves open to reveal the flowers hidden inside. The actual combination of the flowers and tea utilised greatly influences the appearance, aroma and taste of the finished tea. Blooming teas prove a wonderful and extraordinary gift.

When ordering 1-piece packaging, please use the code starting with digit 1.  
Minimum per order is 10 pcs.

standard packaging

g kg



21242	<b>Ai Xing Feng Xian 'Love Heart'</b>		10 pcs	0.5	2-3
121242	White tea, jasmine blossom, amaranth and lily. When brewed, the lily flower is initially revealed from the tangle of green leaves, followed by a fresh flower of amaranth, with a small jasmine blossom appearing at the very end. Its fragrance is structured, fresh with a long lasting taste.				



standard packaging  
g kg



<b>21250</b>	<b>Bai He Xian Zi 'Divine Lily'</b>	<b>10 pcs</b>	<b>0.5</b>	<b>2-3</b>
<b>121250</b>	White tea, lilies, amaranth and jasmine. When brewed, the tea leaves gradually release a round red amaranth connected to a chain of jasmine with lilies. Its taste and aroma is light, harmonious and sweetly flowery.			
<b>21232</b>	<b>He Jia Huan Le 'Family Fortune'</b>	<b>10 pcs</b>	<b>0.5</b>	<b>2-3</b>
<b>121232</b>	White tea, jasmine blossom and lilies. After brewing, the tea leaves open to reveal an orange lily flower and a chain of jasmine blossoms, giving the infusion a sweet honey tint.			
<b>21251</b>	<b>Man Tian Xian Tao 'Sacred Flowers'</b>	<b>10 pcs</b>	<b>0.5</b>	<b>2-3</b>
<b>121251</b>	White tea, calendula flowers, amaranth flowers and jasmine blossom. When brewing, the leaves gradually open to reveal hidden calendula flowers tightly bound with a round red amaranth and topped with jasmine blossom. The subtle flowery scent and rich infusion create a wonderfully harmonious combination.			
<b>21231</b>	<b>Xu Ri Dong Sheng 'Rising Sun'</b>	<b>10 pcs</b>	<b>0.5</b>	<b>2-3</b>
<b>121231</b>	White tea, lilies and amaranth flowers. After brewing, the leaves open and reveal hidden amaranth and lily flowers. The infusion is seductive in taste and full of sparkling freshness.			



**21250**  
**Bai He Xian Zi**  
**'Divine Lily'**



**21251**  
**Man Tian Xian Tao**  
**'Sacred Flowers'**



**21242**  
**Ai Xing Feng Xian**  
**'Love Heart'**



**21232**  
**He Jia Huan Le**  
**'Family Fortune'**



**21231**  
**Xu Ri Dong Sheng**  
**'Rising Sun'**

## FLAVOURED BLACK TEAS

standard packaging  
g kg



<b>(9)30032</b>	<b>Alpine Punch</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...distinctive spicy taste offset by sweet toffee</i> Black tea, raisins (raisins, sunflower oil), apple, cinnamon, flavouring, orange blossom, walnut leaves, cloves.			
<b>(9)30313</b>	<b>Brazilian Night</b>	<b>NEW</b>	<b>60</b>	<b>1</b>
	<i>...citrusy tang of orange and apricot</i> Black tea, pineapple, orange peel, flavouring, orange blossom.			
<b>(9)30021</b>	<b>Celebration Time</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...attractive harmony of cherries and flowers</i> Black tea, green Sencha tea, flavouring, jasmine, roses, sunflowers.			
<b>(9)30003</b>	<b>Earl Grey</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...pleasant fresh bergamot taste</i> Black tea, bergamot flavouring.			
<b>(9)30056</b>	<b>Earl Grey Imperial</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...harmonious balance of jasmine blossom and bergamot aroma</i> Black Ceylon Ruhuna tea, carefully selected flavouring of bergamot from southern Italy, jasmine.			
<b>(9)30018</b>	<b>Earl Grey Superior</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...fresh and balanced taste of south Italian bergamot</i> Black Ceylon Ruhuna tea, natural bergamot flavouring, orange blossom.			





		g	kg	
<b>(9)30050</b>	<b>Happy Birthday!</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...alluring taste of toffee with a hint of red berries</i> Black and green tea, raisins (sunflower oil), sugar balls (sucrose (81%), wheat flour, rice starch, stabilizer gum arabic, maltodextrin, colourants: E171, E174), blackberries, flavouring, roses, white chocolate (sugar, dried whole milk, cocoa butter, emulsifier soya lecithin, flavouring), flavoured toffee (sugar, glucose syrup, cream, butter).			
<b>(9)30016</b>	<b>Happy New Year</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...magical combination of orange, spices and chocolate</i> Black tea, orange peel, Brazil nuts, flavouring, roses, cloves, cardamom.			
<b>(9)30006</b>	<b>Hawaiian Cocktail</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...perfect harmony of juicy pineapple and tropical fruit</i> Black tea, raisins (raisins, sunflower oil), papaya (papaya, sugar, firming agent - calcium chloride, acidity regulator - citric acid), pineapple (pineapple, sugar), flavouring, calendula.			
<b>(9)30092</b>	<b>Hot Desert</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...invigorating lemon flavour with spicy chilli</i> Black tea, lemon slices, lemon grass, natural flavouring, ginger, white peppercorns, cactus flowers, red peppercorns, sandalwood, aloe leaves, thistle flowers.			
<b>(9)30013</b>	<b>Irish Cream</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...smooth creamy flavour of Irish liqueur</i> Black tea, milk chocolate (sugar, dried whole milk, cocoa butter, cocoa mass, dried skimmed milk, emulsifier soya lecithin, vanillin), Irish cream flavouring (2.5%).			
<b>(9)30039</b>	<b>Maraschino</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...comforting flavour of cherry liqueur</i> Black tea, sour cherries (sour cherries, sugar, sunflower oil), maraschino flavouring (2.2%), roses.			
<b>(9)30314</b>	<b>Masala Chai</b>	<b>NEW</b>	<b>60</b>	<b>1</b>
	<i>...a classic blend of Indian black tea and spices</i> Black tea, cardamom, cinnamon, cloves. No added flavourings.			
<b>(9)30197</b>	<b>Maui</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...elegant combination of lemon and vanilla</i> Black tea, apple, figs (figs, rice flour), lemon peel, natural flavouring, cornflowers.			
<b>(9)30172</b>	<b>Red Berries</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...charming taste of red berries</i> Black tea, large cranberries (Vaccinium macrocarpon) (large cranberries, sugar, sunflower oil), flavouring, strawberries, redcurrants, raspberries, cranberry leaves, cornflowers.			
<b>(9)30035</b>	<b>Strawberries &amp; Cream</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...comforting flavour of strawberries and cream</i> Black tea, white chocolate (sugar, dried whole milk, cocoa butter, emulsifier soya lecithin, flavouring), strawberries with cream flavouring (2.5%), strawberries (1.1%), Roman chamomile.			
<b>(9)30206</b>	<b>Sweet Intoxication</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...tempting taste of toffee with a tone of pineapple</i> Black tea, pumpkin, pineapple, natural flavouring, vanilla, cloves.			
<b>(9)30002</b>	<b>Toffee</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...tempting taste of sweet toffee</i> Black tea, flavoured toffee (3.4%) (sugar, glucose syrup, cream, butter), flavouring, cocoa husks.			
<b>(9)30008</b>	<b>Vanilla &amp; Bourbon</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...delightful vanilla flavour</i> Black tea, flavouring, vanilla (0.9%).			
<b>(9)30027</b>	<b>1001 Nights</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...captivating taste of cherry and tropical fruit</i> Black tea, flavouring, cherries, orange blossom, jasmine, roses.			



# FLAVOURED RARE TEAS

Rare teas are flavoured blends of orthodox teas of premium quality that are complemented by a wealth of plant and fruit originating ingredients, the flavouring of which is mostly natural.

		standard packaging		
		g	kg	
<b>(9)10669</b>	<b>Blueberry &amp; Jasmine</b>	<b>50</b>	<b>1</b>	<b>1</b>
	<i>...captivating taste of blueberries</i> Green teas Daejak, En Shi Yu Lu and Sencha, elderberries, natural flavouring, blueberries (3%), jasmine blossom (2%) and cornflowers.			
<b>(9)21237</b>	<b>Citrus &amp; Ginger Iced Tea</b>	<b>50</b>	<b>1</b>	<b>1</b>
	<i>...revitalising combination of lemon and ginger</i> White teas Shou Mei, Pai Mu Tan and Snow Buds (61%), green Bancha tea, ginger (6%), lemon grass (4.6%), orange blossom, natural flavouring.			
<b>(9)10683</b>	<b>Dragon's Eyes</b>	from 1. 3. 2018	<b>NEW</b>	<b>70</b> <b>1</b> <b>1</b>
	<i>...captivating combination of banana with light tones of ginger and sandalwood</i> Green Sencha tea, apple, green En Shi Yu Lu tea, ginger, green Lung Ching tea, sandalwood, flavouring, white Wild Tea Buds tea.			
<b>(9)21228</b>	<b>Falling Snowflake</b>	<b>50</b>	<b>1</b>	<b>1</b>
 	<i>...smooth mixture of orange and spices</i> White teas - Shou Mei, Pai Mu Tan and Snow Buds, green China Bancha tea, coconut, orange peel, natural flavouring, Roman chamomile, cloves, cinnamon.			
<b>(9)10580</b>	<b>Fountain of Life</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...combination of juicy peach and exotic fruit</i> Green Sencha tea, papaya (papaya, sugar, firming agent calcium chloride, acidity regulator citric acid), green Formosa Gunpowder tea, peach (rice flour), green teas - En Shi Yu Lu, Jade Rings, Yellow Tea Huang Xiao, white Shou Mei tea, lemon, natural flavouring, calendula, kiwi fruit.			
<b>(9)10507</b>	<b>Geisha</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...enigmatic flowery tones</i> Green teas - Sencha, China Bancha and Kukicha, sesame, bamboo shoots, schizandra, ginger, roses, flavouring.			
<b>(9)10598</b>	<b>Heaven's Gate</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...taste of luscious grape and nectarine enhanced with a mild flowery tinge</i> Green teas - Sencha and En Shi Yu Lu, semi-fermented Formosa Oolong tea, white Pai Mu Tan tea, natural flavouring, green Phoenix Eyes tea, osmanthus, peach blossom, chrysanthemums, rose buds.			
<b>(9)21279</b>	<b>Jasmine &amp; Rose</b>	<b>30</b>	<b>1</b>	<b>1</b>
	<i>...sublime combination of white teas with a touch of jasmine and rose</i> White Shou Mei tea, green China Jasmine tea (17%), white Snow Buds tea, jasmine blossom (12%), rose petals (5%) and calendula. No added flavourings.			
<b>(9)21243</b>	<b>Luscious Grapes</b>	<b>50</b>	<b>1</b>	<b>1</b>
	<i>...unmistakable taste of luscious grape</i> White teas - Shou Mei, Pai Mu Tan, Snow Buds, green China Bancha tea, raisins (13%) (raisins, sunflower oil), pineapple (pineapple, sugar, acidity regulator citric acid), natural flavouring, jasmine.			



**(9)30313**  
Brazilian Night



**(9)30314**  
Masala Chai



**(9)10683**  
Dragon's Eyes



**(9)21279**  
Jasmine & Rose



		standard packaging		
		g	kg	
<b>(9)10558</b>	<b>Silk Road</b>	<b>50</b>	<b>1</b>	<b>1</b>
	<i>...perfect balance of peach and ginger</i> White Shou Mei tea, apricot (apricot, rice flour), white teas - Pai Mu Tan and Snow Buds, green China Bancha tea, peach, natural flavouring, peonies, jasmine, peach blossom, bamboo leaves, kombucha.			
<b>(9)10532</b>	<b>Tea of Emperors</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...well-balanced, gently sweetish mandarin flavour</i> Green teas - Sweet Flower, Yunnan Green, Formosa Gunpowder and Phoenix Eyes, white Snow Buds tea, cardamom, flavouring, sandalwood, curcuma, chrysanthemums, jasmine, osmanthus, curry leaves.			
<b>(9)10512</b>	<b>Tokaj Apricot</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...comforting apricot flavour</i> Green Sencha tea, white Snow Buds tea, apricots (6.8%) (apricots, rice flour), calendula, natural flavouring.			

## FLAVOURED GREEN TEAS

		standard packaging		
		g	kg	
<b>(9)10557</b>	<b>Acai &amp; Goji</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...seductive flavour of sweet acai berries</i> Green Sencha tea, raisins (raisins, sunflower oil), large cranberries (Vaccinium macrocarpon) (large cranberries, sugar, sunflower oil), elderberries, goji berries (2.7%), acai flavouring (1.7%), roses, heather, raspberries, blueberries.			
<b>(9)10722</b>	<b>Asian Seance</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...mellow flavour of ripe strawberries and juicy pineapple</i> Green Gunpowder tea, pineapple (pineapple, sugar, acidity regulator citric acid), flavouring, strawberries, everlasting flowers and cornflowers.			
<b>(9)10500</b>	<b>Cactus &amp; Mint</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...refreshing flavour of mint and opuncia</i> Green Sencha tea, nana mint (3.4%), cactus flowers (3.4%), flavouring.			
<b>(9)10524</b>	<b>Chilli Romance</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...sweet strawberry combined with hot spices</i> Green Sencha tea, red and white peppercorns, redcurrants, flavouring, ginger, strawberries, raspberries.			
<b>(9)10022</b>	<b>Christmas Time</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...harmonious mixture of orange and Christmas spices</i> Green Sencha tea, orange peel, Brazil nuts, flavouring, cloves, roses, cardamom.			
<b>(9)10050</b>	<b>Deep Forest</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...pleasing taste of sweet forest berries</i> Green Sencha tea, large cranberries (Vaccinium macrocarpon) (large cranberries, sugar, sunflower oil), elderberries, flavouring, raspberries, purple coneflowers.			
<b>(9)10013</b>	<b>Earl Green</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...revitalising and smooth combination of bergamot and green tea</i> Green Sencha tea, cornflowers, bergamot flavouring.			
<b>(9)10597</b>	<b>Forest Spring</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...smooth flavour of ripe forest berries</i> Green Sencha tea, black chokeberries, large cranberries (Vaccinium macrocarpon)(large cranberries, sugar, sunflower oil), rose hips, flavouring, blackberries, blueberries, redcurrants, mallow, strawberries.			
<b>(9)10064</b>	<b>Ginseng &amp; Ginger</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...smooth taste of ginseng and ginger</i> Green Sencha tea, ginseng (2.2%), orange peel, flavouring, ginger (1.1%), orange blossom.			
<b>(9)10723</b>	<b>Ginseng &amp; Goji</b>	<b>70</b>	<b>1</b>	<b>1</b>
	<i>...incomparable flavour of juicy orange, tropical fruit and ginseng</i> Green Gunpowder tea, goji berries (7.8%), flavouring, orange peel, aloe leaves, ginseng (0.8%).			





<b>(9)10682</b>	<b>Goji &amp; Chrysanthemum</b>	from 1. 3. 2018	<b>NEW</b>	<b>50</b>	<b>1</b>	<b>1</b>
	<p><i>...compelling taste of apple, apricot and pear with a smooth buttery aftertaste</i> Green Sencha tea, pear, goji berries (6%), natural flavouring, chrysanthemum flowers (2%), bamboo leaves.</p>					
<b>(9)10578</b>	<b>Jasmine &amp; Blackberry</b>			<b>70</b>	<b>1</b>	<b>1</b>
	<p><i>...pleasant blackberry taste combined with jasmine</i> Green teas - Sencha and China Jasmine with Flowers, raisins (raisins, sunflower oil), flavouring, rosebuds, strawberries, jasmine (1.1%), blueberries, blackberries (0.7%), raspberries, redcurrants.</p>					
<b>(9)10590</b>	<b>Lime &amp; Aloe Iced Tea</b>			<b>60</b>	<b>1</b>	<b>1</b>
	<p><i>...revitalising, mildly peppery mint and lime flavour</i> Green Sencha tea (78%), lemon slices, lemon balm, nana mint, sunflowers, lime flavouring (1.8%), flavouring, aloe leaves (0.1%).</p>					
<b>(9)10086</b>	<b>Little Buddha</b>			<b>70</b>	<b>1</b>	<b>1</b>
	<p><i>...tropical fruit flavour augmented with spicy tones</i> Green Sencha tea, pineapple (pineapple, sugar, acidity regulator citric acid), papaya (papaya, sugar, firming agent calcium chloride), liquorice, sandalwood, red peppercorns, flavouring, Roman chamomile.</p>					
<b>(9)10663</b>	<b>Mango &amp; Jasmine</b>			<b>70</b>	<b>1</b>	<b>1</b>
	<p><i>...bracing combination of mango, tropical fruit and jasmine</i> China Jasmine with Flowers tea (78.4%), mango (15%) (mango, sugar, firming agent calcium chloride, acidity regulator citric acid), flavouring, nana mint.</p>					
<b>(9)10525</b>	<b>Mogo Mogo</b>			<b>70</b>	<b>1</b>	<b>1</b>
	<p><i>...juicy and revitalising flavour of mango and papaya</i> Green Sencha tea, banana (banana, honey, sugar, banana flavouring, coconut oil), mango (mango, firming agent calcium chloride, acidity regulator citric acid), melon, flavouring, passion flower leaves, sunflowers, guava (guava puree, apple puree concentrate, apple juice concentrate), cornflowers.</p>					
<b>(9)10095</b>	<b>Pineapple Breeze</b>			<b>70</b>	<b>1</b>	<b>1</b>
	<p><i>...wonderful, juicy pineapple flavour</i> Green Sencha tea, pineapple (10%) (pineapple, sugar, acidity regulator citric acid), melon (melon, sugar), flavouring, sunflowers.</p>					
<b>(9)10730</b>	<b>Pomegranate</b>			<b>70</b>	<b>1</b>	<b>1</b>
	<p><i>...enchanted taste of juicy pomegranate and lemons</i> Green Sencha tea, pomegranate (10.3%), lemon grass, pomegranate blossom (3.8%), flavouring.</p>					
<b>(9)10556</b>	<b>Quince &amp; Lemon</b>			<b>70</b>	<b>1</b>	<b>1</b>
	<p><i>...harmonious combination of slightly sweetish quince and invigorating lemon</i> Green Sencha tea, pineapple (pineapple, sugar, acidity regulator citric acid), lemon (5.9%), quince natural flavouring (2.8%), mullein, natural flavouring, orange blossom, lemon myrtle, passion fruit, kiwi fruit, cornflowers.</p>					
<b>(9)10575</b>	<b>Raspberry &amp; Mint</b>			<b>70</b>	<b>1</b>	<b>1</b>
	<p><i>...beautifully refreshing taste of mint and ripe raspberry</i> Green Sencha tea, rose hips, peppermint (5.1%), flavouring, raspberries (3.3%), sunflowers, mallow.</p>					
<b>(9)10766</b>	<b>Ripe Pineapple</b>			<b>70</b>	<b>1</b>	<b>1</b>
	<p><i>...invigorating taste of ripe pineapple</i> Green Sencha tea, pineapple (7%), flavouring, orange blossom and purple coneflowers.</p>					



(9)10766  
Ripe Pineapple



(9)10682  
Goji & Chrysanthemum



(9)10681  
Rising Sun



(9)10723  
Ginseng & Goji



standard packaging



g kg

<b>(9)10681</b>	<b>Rising Sun</b>	from 1. 3. 2018	<b>NEW</b>	<b>50</b>	<b>1</b>	<b>1</b>
<i>...mouth-watering taste of cherry and white grape with a hint of jasmine blossom</i>						
Green teas Sencha and Bancha, apple, raisins (raisins, sunflower oil), tea plant blossom, flavouring, calendula flowers.						
<b>(9)10097</b>	<b>Sakura</b>			<b>70</b>	<b>1</b>	<b>1</b>
<i>...alluring taste of juicy cherry with a touch of jasmine blossom</i>						
Green teas - Sencha and China Jasmine with Flowers, cherries (cherries, sugar, sunflower oil), rose hip, flavouring, jasmine, peony, roses.						
<b>(9)10744</b>	<b>Sea Buckthorn</b>			<b>70</b>	<b>1</b>	<b>1</b>
<i>...captivating taste of sea buckthorn</i>						
Green Sencha tea, pineapple (pineapple, sugar, acidity regulator citric acid), sea buckthorn (10.3%), carrots, flavouring.						
<b>(9)10527</b>	<b>Strawberry &amp; Champagne</b>			<b>70</b>	<b>1</b>	<b>1</b>
<i>...exceptional blend of champagne and strawberry</i>						
Green Sencha tea, raisins (raisins, sunflower oil), strawberries (6.1%), rosebuds, flavouring, lavender, champagne flavouring (0.5%).						
<b>(9)10523</b>	<b>Thai Lemon</b>			<b>70</b>	<b>1</b>	<b>1</b>
<i>...invigorating lemon flavour</i>						
Green Sencha tea, lemon slices (14.1%), flavouring, lemon grass (2.8%), everlasting flowers, calendula.						
<b>(9)10066</b>	<b>Tuareg</b>			<b>70</b>	<b>1</b>	<b>1</b>
	<i>...well-balanced and refreshing flavour of green tea and mint</i>					
Green Gunpowder tea, nana mint. No added flavouring.						
<b>(9)10526</b>	<b>Wellness Ginkgo</b>			<b>70</b>	<b>1</b>	<b>1</b>
<i>...exceptional taste of forest fruits</i>						
Green Sencha tea, blackberries, ginkgo (7.5%), elderberries and elderflowers, raspberries, flavouring, roses.						
<b>(9)10079</b>	<b>Winter Romance</b>			<b>70</b>	<b>1</b>	<b>1</b>
	<i>...touch of spices that gently emphasise the taste of marzipan and vanilla</i>					
Green Sencha tea, raisins (raisins, sunflower oil), prunes (prunes, sunflower oil), coconut, apple, flavouring, cinnamon, star anise, Roman chamomile, cornflowers.						

## BON THÉ - LOOSE TEA NO LONGER ON THE LOOSE

A selection of the finest from the Oxalis range of teas, BonThé ensures a perfect brew every time. In these hectic times it is often necessary to choose convenience over other qualities, which is why tea bags are so popular.

BonThé pyramids are sold in re-sealable packs to maintain flavour and freshness. Each pack holds 20 pyramid-shaped tea bags with one tea bag being suitable for the preparation of 300 ml of tea.

Furthermore, the tea bags are biodegradable as cornflour is used to make them, meaning they are kind to the environment.

There is no further discount on items within the BonThé section.

standard packaging

g

<b>320103</b>	<b>Darjeeling FTGFOP 1 First Flush</b>		<b>45</b>
A blend of first flush teas from various gardens of Darjeeling. It produces a flowery aroma and golden infusion.			
<b>320708</b>	<b>Pu Erh Fitness</b>		<b>45</b>
Black Pu Erh (85.2%), rose hips, apple pieces, green maté, flavouring, lemon grass.			
<b>310138</b>	<b>En Shi Yu Lu</b>		<b>45</b>
A traditional green tea plucked in the En Shi mountains of Hubei Province. Hand-picked in the spring, its golden infusion boasts a faintly spicy flavour.			



<b>321217</b>	<b>Shou Mei</b>	<b>45</b>
	Due to its russet coloured tea leaves and buds it is named 'Eyebrows of Longevity'. The infusion is rich with a hint of vanilla and bamboo and is great for drinking every day.	
<b>330032</b>	<b>Alpine Punch</b>	<b>45</b>
	 Black tea, apple, cinnamon, flavouring, orange blossom, walnut leaves, cloves.	
<b>321255</b>	<b>Strawberry &amp; Aloe</b>	<b>45</b>
	White Shou Mei tea, pieces of apple and strawberry (3%), flavouring, calendula, aloe flavouring (1.8%).	
<b>310064</b>	<b>Ginseng &amp; Ginger</b>	<b>45</b>
	Green Sencha tea, ginseng (2.2%), orange peel, flavouring, ginger (1.1%), orange blossom.	
<b>310086</b>	<b>Little Buddha</b>	<b>45</b>
	Green Sencha tea, pineapple (pineapple, sugar, acidity regulator citric acid), papaya (papaya, firming agent calcium chloride), liquorice, sandalwood, red peppercorns, flavouring, Roman chamomile.	
<b>310575</b>	<b>Raspberry &amp; Mint</b>	<b>45</b>
	Green Sencha tea, rose hips, mint leaves (5.1%), flavouring, raspberry pieces (3.3%), sunflowers and mallow flowers.	
<b>361037</b>	<b>Rooibos Strawberry Delight</b>	<b>45</b>
	Organic green rooibos (77.8%), melon (melon, sugar, acidity regulator citric acid), hibiscus, flavouring, strawberry pieces (2.9%), heather, nana-mint leaves.	
<b>360147</b>	<b>Calming Tea</b>	<b>45</b>
	Passion flower, lemon balm leaves, lavender flowers, peppermint leaves.	
<b>360150</b>	<b>Detox Tea</b>	<b>45</b>
	Lime blossom, lemon balm, peppermint, nettle, elderflowers, fennel seeds, chamomile.	
<b>310581</b>	<b>Maté Elixir of Youth</b>	<b>45</b>
	Maté (91.1%), flavouring, raspberry pieces, mullein flowers, ginkgo, sandalwood, cornflowers.	



standard  
packaging

g

<b>300033</b>	<b>Blueberry</b>	<b>80</b>
	Hibiscus, elderberries, rose hips, apple pieces, blackcurrants, natural flavouring, blueberries (1.8%), redcurrants, strawberry pieces, currant leaves.	
<b>300042</b>	<b>Bora Bora</b>	<b>80</b>
	Elderberries, apple pieces, hibiscus, black chokeberries, blackcurrants, flavouring, cornflowers and sunflowers, raspberry and strawberry pieces.	
<b>300010</b>	<b>Cinnamon &amp; Apple</b>	<b>80</b>
	Apple pieces (33%), hibiscus, rose hips, orange peel, cinnamon (2%), flavouring.	
<b>300391</b>	<b>Raspberries &amp; Honey</b>	<b>80</b>
	Apple pieces, black chokeberries, blackcurrants, beetroot, raspberry pieces (1.3%), calendula, flavouring, honey flavouring (0.3%).	
<b>300336</b>	<b>Strawberry Kiss</b>	<b>80</b>
	Apple, rose hips, beetroot, flavouring, roses, strawberries (1.9%), mallow.	

## OXABAG - LOOSE TEA CONVENIENTLY

Oxabag teas are produced following the same proven method as the identical loose varieties. In fact, large leaves and other components are clearly visible amongst the ingredients. One bag makes up to 400 - 500 ml of delicious tea. A box comprises 10 tea bags, all individually wrapped in cellophane covers so they can be sold separately.

There is no further discount on items within the Oxabag section.

standard  
packaging

g

<b>200018</b>	<b>Granny's Garden 10 x 5 g</b>	<b>50</b>
	Elderberries, apple pieces, hibiscus, black chokeberries, beetroot, blackberries, flavouring, redcurrants, raspberry pieces, blackberry leaves, strawberry pieces.	
<b>200005</b>	<b>Wild Sour Cherry 10 x 5 g</b>	<b>50</b>
	Elderberries, rose hips, apple pieces, hibiscus, blackcurrants, flavouring, hawthorn flowers and leaves, sour cherries (1%).	
<b>200009</b>	<b>Wild Strawberry 10 x 5 g</b>	<b>50</b>
	Elderberries, rose hips, apple pieces, hibiscus, blackcurrants, flavouring, roses, blackberry leaves, strawberry pieces (0.9%).	
<b>230003</b>	<b>Earl Grey 10 x 4 g</b>	<b>40</b>
	Black tea, bergamot flavouring.	
<b>220700</b>	<b>English Breakfast 10 x 4 g</b>	<b>40</b>
	A rich blend of black teas with a high content of Assam.	



Having received an award in a competition organised by the Syba Packaging Institute, the Oxabag tea range proudly displays their Packaging of the Year 2011 stamp.



		standard packaging
		g
<b>220702</b>	<b>Pu Erh 10 x 4 g</b>	<b>40</b>
	Black tea from Yunnan Province with an earthy flavour, as well as a distinctive and rich aroma. A rare tea highly prized by Chinese emperors.	
<b>210002</b>	<b>China Jasmine with Flowers 10 x 4 g</b>	<b>40</b>
	Original Chinese green tea containing jasmine blossom (1%), which is an extremely popular combination in China.	
<b>210007</b>	<b>China Sencha 10 x 4 g</b>	<b>40</b>
	Japanese type Sencha is now increasingly grown in Chinese tea gardens, and is a brew honey-yellow in tone.	
<b>210527</b>	<b>Strawberry &amp; Champagne 10 x 4 g</b>	<b>40</b>
	Green Sencha tea, strawberry pieces (6.1%), roses, flavouring, lavender flowers.	
<b>260020</b>	<b>Rooibos 10 x 4 g</b>	<b>40</b>
	Twigs and leaves of rooibos.	
<b>260004</b>	<b>Peppermint 10 x 4 g</b>	<b>40</b>
	Mint leaves.	
<b>210071</b>	<b>Maté IQ 10 x 4 g</b>	<b>40</b>
	Maté (72.2%), ginkgo leaves, pieces of guarana and orange peel, flavouring, orange blossom, blue mallow flowers.	

## ICED TEAS - SUMMARY

A complete selection of iced teas from the entire range. These are teas that are primarily intended for preparing iced drinks at home and comprise all types of tea, including green, black, white, rooibos and fruit infusions. These iced teas result in wonderfully refreshing drinks free of preservatives, artificial colourants and sweeteners.

		standard packaging		
		g	kg	
<b>(9)21237</b>	<b>Citrus &amp; Ginger Iced Tea</b>	<b>50</b>	<b>1</b>	<b>1</b>
	<i>...revitalising combination of lemon and ginger</i>			
	White teas Shou Mei, Pai Mu Tan and Snow Buds (61%), green Bancha tea, ginger (min.6%), lemon grass (4.6%), orange blossom, natural flavouring.			
<b>(9)10590</b>	<b>Lime &amp; Aloe Iced Tea</b>	<b>60</b>	<b>1</b>	<b>1</b>
	<i>...revitalising, mildly peppery mint and lime flavour</i>			
	Green Sencha tea (78%), lemon slices, lemon balm, nana mint, sunflowers, lime flavouring (1.8%), flavouring, aloe leaves (0.1%).			
<b>(9)00461</b>	<b>Strawberry &amp; Lavender Iced Tea</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...revitalising taste of strawberry, lavender and mint</i>			
	Apple, rose hips, strawberries (5%), elderberries, raspberries, beetroot, nana mint, lavender flowers (1%). No added flavourings.			



**(9)00461**  
**Strawberry & Lavender**  
**Iced Tea**



**(9)21237**  
**Citrus & Ginger**  
**Iced Tea**



# CHRISTMAS TIME TEAS

Red and golden bags featuring a special Christmas theme and white label are now available, which may be filled with any of these nine popular winter teas. Christmas teas are typical for the taste and aroma of citrus fruits and Christmas spices.

Labels can be printed in English or any text you require, provided that the minimum quantity ordered is 100 bags of one type.

Should you choose a tea outside this selection, the minimum quantity required is 200 bags. The weight of tea bags is optional, and can vary between 50 - 100 g in accordance with the volume of the selected tea.

		standard packaging g
<b>930159</b>	<b>Happy New Year</b> <i>...magical combination of orange, spices and chocolate</i> Black tea, orange peel, Brazil nut pieces, flavouring, roses, cloves, cardamom.	<b>70</b>
<b>910646</b>	<b>Christmas Time</b> <i>...harmonious mixture of orange and Christmas spices</i> Green Sencha tea, orange peel, Brazil nuts, flavouring, cloves, roses, cardamom.	<b>70</b>
<b>961141</b>	<b>Rooibos Advent</b> <i>...mildly spicy taste with a note of lemon and chocolate</i> Rooibos (77.5%), raisins (raisins, sunflower oil), flavouring, apple, lemon peel, cloves, almonds, cardamom, thistle flowers and cornflowers.	<b>70</b>
<b>961142</b>	<b>Rooibos Bohemian Christmas</b> <i>...charming mix of Christmas spices and apple</i> Rooibos (73.2%), prunes (prunes, sunflower oil), raisins (raisins, sunflower oil), natural flavouring, apple, pear, cinnamon, ginger, red peppercorns, calendula.	<b>70</b>
<b>900398</b>	<b>Christmas Treat</b> <i>...outstanding, subtly sweet taste of Christmas spices</i> Apple, hibiscus, rose hips, orange peel, raisins (raisins, sunflower oil), dates, apricots (apricots, rice flour), prunes (prunes, sunflower oil), rosebuds, figs, coconut, liquorice, cardamom, flavouring, almonds, roses, vanilla.	<b>70</b>
<b>900448</b>	<b>Light of Bethlehem</b> <i>...delicate taste of sweet pudding with a touch of almond and cinnamon</i> Apple, raisins (raisins, sunflower oil), elderberries, carrot, beetroot, black chokeberries, sugar stars (sugar, pasteurised egg white, citric acid, thickening agents - guma guar, xanthan), flavouring, cinnamon.	<b>70</b>
<b>900399</b>	<b>Winter Fairy Tale</b> <i>...harmonious taste of Christmas spices, citrus fruit and chocolate</i> Apple, hibiscus, rose hips, raisins (raisins, sunflower oil), orange peel, rooibos, Brazil nuts, flavouring.	<b>70</b>





# FRUIT INFUSIONS

with hibiscus  
hibiscus free

## SPECIFICATION OF SELECTED TEA BLEND COMPONENTS

### **BERGAMOT**

An evergreen subtropical tree, it is mainly found in Mediterranean regions. Its yellow berries are pear-like in shape and not dissimilar to lemons. An essential oil is extracted from the berries, which is then used in oils, perfumes, cosmetics, etc.

### **GOJI BERRY** – *Lycium chinensis*

Goji berries grow in the fertile soil of the Himalayan foothills on medium-sized bushes. Dark red in hue, the taste is reminiscent of cranberry, apple and rose hip. They contain numerous antioxidants and nutrients.

### **POMEGRANATE**

This fruit comes from a broadleaved bush or tree that primarily grows in the Mediterranean. Pomegranate is a spherical fruit with a tough golden-orange outer skin, beneath which are numerous segments of sweet red gelatinous flesh. It boasts a sweet and sour flavour.

### **GUAVA**

Guava is a tropical American fruit with juicy pink flesh and a strong, sweet aroma resembling lemon. Its skin is soft and waxy and yellow when fully ripe. The taste is reminiscent of fig and pear. It is one of the fruits with the highest content of vitamin C (about 5 times greater than lemons and oranges).

### **JACKFRUIT**

This is the very large edible fruit of a fast-growing tropical Asian tree, resembling a breadfruit. The fruit is oval in shape, with a rough surface that is greenish-yellow in colour. Inside are numerous seeds encased in sticky yellow flesh. This juicy portion is the most popular part to eat. It is aromatic and has a sweet taste resembling fig with a hint of pineapple.

### **QUINCE**

Quince is a hard, acidic, pear-shaped fruit of an Asian shrub or small tree, which grows to between 3 - 6 m high. The fruit is abundant in vitamins (mainly vitamin C and a group of B vitamins) and mineral substances such as zinc, iron, potassium and calcium. It has a positive effect on the digestive tract and can be used to treat diarrhoea. It can also be used to combat sore throats and bad breath.

### **SEA BUCKTHORN**

This is a thick shrub or small tree that grows on sandy coasts, mainly in Europe and Asia. Its berries are orange to red in colour and are rich in vitamins, minerals, organic flavonoids and catechins.

# FRUIT INFUSIONS

## FRUIT INFUSIONS WITH HIBISCUS

Unlike black or green teas, fruit tea is not actually tea as such, but a mixture of dried fruit and herbs. They are produced on a purely natural basis and it is possible to drink them without any limitation – they are ideal to quench the thirst and pleasantly refresh. You can also prepare them either cold or hot. Fruit infusions most frequently comprise four dry components: hibiscus, rose hips, orange peel and apple. Hibiscus lends the infusion its characteristic red colour and nice sour taste.

		standard packaging		
		g	kg	
<b>(9)00057</b>	<b>Apple Strudel</b>	<b>80</b>	<b>1</b>	<b>1</b>
<i>...characteristic taste of apple strudel with cinnamon</i>				
Apple (27%), hibiscus, rose hips, orange peel, raisins (9.6%) (raisins, sunflower oil), coconut, sugar crystals, flavouring, cinnamon (1.9%), almonds.				
<b>(9)00033</b>	<b>Blueberry</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...smooth taste of ripe blueberry</i>			
Hibiscus, raisins (raisins, sunflower oil), elderberries, blackcurrants, blueberries (3%), natural flavouring, strawberries, blackcurrant leaves, redcurrants.				
<b>(9)00042</b>	<b>Bora Bora</b>	<b>80</b>	<b>1</b>	<b>1</b>
<i>...magical taste of tropical fruit hinting vanilla tones</i>				
Raisins (raisins, sunflower oil), elderberries, papaya (papaya, sugar, firming agent calcium chloride, acidity regulator citric acid), apple, hibiscus, blackcurrants, flavouring, sunflowers, cornflowers, raspberries, strawberries.				
<b>(9)00048</b>	<b>Cherry &amp; Banana</b>	<b>80</b>	<b>1</b>	<b>1</b>
<i>...pleasant combination of ripe cherry and banana</i>				
Raisins (raisins, sunflower oil), hibiscus, papaya (papaya, sugar, firming agent calcium chloride, acidity regulator citric acid), banana (15%) (banana, honey, banana flavouring, coconut oil), flavouring, cherries (1%).				
<b>(9)00473</b>	<b>Chinese New Year</b>	from 1. 3. 2018	<b>NEW</b>	<b>80 1 1</b>
	<i>...exceptional combination of black Pu Erh tea, peach and blueberry</i>			
Elderberries, blackcurrant, black tea Pu-Erh (23%), hibiscus, beetroot, roses, blueberries, natural flavouring. Contains caffeine.				
<b>(9)00043</b>	<b>Christmas Treat</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...outstanding, lightly sweet taste of Christmas spices</i>			
Apple, hibiscus, rose hips, orange peel, raisins (raisins, sunflower oil), dates, apricots (apricots, rice flour), prunes (prunes, sunflower oil), rosebuds, figs, coconut, liquorice, cardamom, flavouring, almonds, roses, vanilla.				
<b>(9)00010</b>	<b>Cinnamon &amp; Apple</b>	<b>80</b>	<b>1</b>	<b>1</b>
<i>...smooth combination of apple and cinnamon</i>				
Apple (33%), hibiscus, rose hips, orange peel, cinnamon (2%), flavouring.				
<b>(9)00319</b>	<b>Cranberry Cream</b>	<b>80</b>	<b>1</b>	<b>1</b>
<i>...cranberries in unbeatable harmony with dark berries and white chocolate</i>				
Elderberries, raisins (raisins, sunflower oil), hibiscus, large cranberries ( <i>Vaccinium macrocarpon</i> ) (10%) (large cranberries, sugar), prunes (prunes, sunflower oil), apple, flavoured toffee (sugar, glucose syrup, cream, butter), cranberry flavouring (1%), flavouring, cranberry leaves (0.9%), blueberries, raspberries, heather.				
<b>(9)00382</b>	<b>Cranberry &amp; Strawberry</b>	<b>80</b>	<b>1</b>	<b>1</b>
<i>...delicate taste of sweet cranberry and strawberry</i>				
Apple, rose hips, raisins (raisins, sunflower oil), hibiscus, large cranberries ( <i>Vaccinium macrocarpon</i> ) (8.4%) (large cranberries, sugar, sunflower oil), lemon grass, orange peel, cranberry flavouring (1.9%), strawberries (1.6%), strawberry leaves (0.5%).				
<b>(9)00464</b>	<b>Goji &amp; Lemon Balm</b>	<b>80</b>	<b>1</b>	<b>1</b>
<i>...tantalising sour taste of citrus</i>				
Apple, rose hips, blackcurrants, hibiscus, goji berries (5%), rose petals, lemon balm (2%), flavouring.				



standard packaging



g kg

<b>(9)00018</b>	<b>Granny's Garden</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...charming taste of red berries</i> Elderberries, apple, hibiscus, black chokeberries, beetroot, blackberries, flavouring, redcurrants, raspberries, blackberry leaves, strawberries.			
<b>(9)00016</b>	<b>Indian Summer</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...masterful combination of forest fruit flavours</i> Apple, hibiscus, rose hips, elderberries, prunes, flavouring, blueberries.			
<b>(9)00046</b>	<b>Jingle Bells</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...charming taste of sweet toffee and Christmas spices</i> Apple, hibiscus, rose hips, orange peel, prunes (prunes, sunflower oil), coconut, sugar balls (sucrose (81%), wheat flour, rice starch, stabilizer gum arabic, maltodextrin, colourants: E171, E174), flavouring, cloves, cherries, mallow, cardamom.			
<b>(9)00099</b>	<b>Mulled Wine</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...characteristic taste of spiced red mulled wine</i> Apple, hibiscus, rose hips, orange peel, raisins (raisins, sunflower oil), cinnamon, citrus peel, mulled wine flavouring (2.6%), flavouring, cloves, roses.			
<b>(9)00020</b>	<b>Piña Colada</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...typical taste of luscious pineapple and coconut</i> Rose hips, pineapple (pineapple, sugar, acidity regulator citric acid), apple, hibiscus, coconut, flavouring.			
<b>(9)00463</b>	<b>Pomegranate &amp; Raspberry</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...subtly sour taste of red berries</i> Apple, hibiscus, elderberries, pomegranate seeds (7%), lemon peel, raspberries (4%), sage. No added flavourings.			
<b>(9)00318</b>	<b>Queen of Hearts</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...heightened taste of raspberry and currant</i> Elderberries, raisins (raisins, sunflower oil), rose hips, hibiscus, apple, blackcurrants, sugar hearts (5%) (sugar, rice flour, rice oil, potato starch, flavouring, colourants riboflavin and cochineal), flavouring, strawberries, raspberries, raspberry leaves, redcurrants, mallow.			
<b>(9)00304</b>	<b>Rum &amp; Fruit</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...distinctive combination of juicy fruit and rum</i> Hibiscus, blackberries, pineapple (pineapple, sugar, acidity regulator citric acid), rose hips, raisins (raisins, sunflower oil), raspberries, sour cherries (sour cherries, sugar, sunflower oil), rum flavouring (1.7%), flavouring, roses, vanilla.			
<b>(9)00080</b>	<b>Sicilian Orange</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...excellent balance of juicy orange taste</i> Apple, hibiscus, rose hips, orange peel (14%), roses, orange blossom, flavouring, calendula.			
<b>(9)00456</b>	<b>Sunset</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...gratifying taste of sweet fruit with a dash of cinnamon</i> Pears, hibiscus, raisins (raisins, sunflower oil), lemon peel, cinnamon, flavouring, blueberries, blackcurrant leaves, flowers of rose and everlasting, redcurrants.			
<b>(9)00418</b>	<b>Tipsy Strawberries</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...compelling taste of wild strawberries with a touch of alcohol</i> Apple, raisins (raisins, sunflower oil), pear, hibiscus, beetroot, flavouring, rosebuds, strawberries (1.4%), bamboo leaves.			
<b>(9)00005</b>	<b>Wild Sour Cherry</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...delicate taste of lush sour cherry</i> Elderberries, raisins (raisins, sunflower oil), rose hips, apples, hibiscus, sour cherries (8.5%)(sour cherries, sugar, sunflower oil), blackcurrants, flavouring, hawthorn flowers and leaves.			
<b>(9)00009</b>	<b>Wild Strawberry</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...enchanted wild strawberry mixture</i> Raisins (raisins, sunflower oil), elderberries, rose hips, apple, hibiscus, blackcurrants, flavouring, roses, blackberry leaves, strawberries (0.9%).			
<b>(9)00021</b>	<b>Winter Fairy Tale</b>	<b>80</b>	<b>1</b>	<b>1</b>
	<i>...harmonious taste of Christmas spices, citrus fruit and chocolate</i> Apple, hibiscus, rose hips, raisins (raisins, sunflower oil), orange peel, rooibos, Brazil nuts, flavouring.			



standard packaging  
g kg



<b>(9)00035</b>	<b>Woodland Walk</b>		<b>80</b>	<b>1</b>	<b>1</b>
<p><i>...delightful taste of forest fruits against an underlying tone of vanilla</i> Raisins (raisins, sunflower oil), elderberries, hibiscus, apple, flavouring, raspberries, blueberries, blackcurrants, blackberries, strawberries, blackcurrant leaves.</p>					

<b>(9)00471</b>	<b>Zen Garden</b>	from 1. 3. 2018	<b>NEW</b>	<b>80</b>	<b>1</b>	<b>1</b>
<p><i>...enchancing taste of wild berries and sweet pineapple</i> Apple, hibiscus, raisins (raisins, sunflower oil), elderberries, lemon peel, kiwi fruit, rosebuds, tea plant blossom, flavouring.</p>						



## FRUIT INFUSIONS HIBISCUS FREE

Fruit infusions without hibiscus are primarily intended for those who prefer the light and smooth taste they give. They are sweeter, so there is no need to add any sugar. Therefore, they are an ideal drink for children or for those suffering from stomach hyperacidity or heartburn.

standard packaging  
g kg



<b>(9)00472</b>	<b>Amazonian Seance</b>		<b>NEW</b>	<b>80</b>	<b>1</b>	<b>1</b>
<p><i>...refreshing taste of strawberry and mandarin with the subtle sweetness of vanilla at the close</i> Pear, rose hips, apple, raisins (raisins, sunflower oil), roasted coconut, Brazil nuts, elderberries, flavouring, red peppercorns, vanilla.</p>						

<b>(9)00385</b>	<b>Apple Pastries</b>			<b>80</b>	<b>1</b>	<b>1</b>
	<p><i>...dazzling combination of sweet apple, almond and cinnamon</i> Apple (39.7%), pineapple (pineapple, sugar, acidity regulator citric acid), papaya (papaya, sugar, firming agent calcium chloride), raisins (raisins, sunflower oil), beetroot, cinnamon, flavouring, cornflowers.</p>					

<b>(9)00462</b>	<b>Blueberry &amp; Ginger</b>			<b>80</b>	<b>1</b>	<b>1</b>
	<p><i>...intriguing mix of sweet blueberry with astringent ginger</i> Apple, blueberries (12%), elderberries, ginger (3%), white peppercorns, natural flavouring, beetroot, cornflowers.</p>					

<b>(9)00387</b>	<b>Fairy Tale Dreams</b>			<b>80</b>	<b>1</b>	<b>1</b>
<p><i>...sweet taste of raspberry with tones of caramel and vanilla</i> Apple, rose hips, lime blossom, chamomile, black chokeberries, beetroot, elderflowers, raspberries, strawberries, flavouring.</p>						

<b>(9)00377</b>	<b>Fruit in Ginger</b>			<b>80</b>	<b>1</b>	<b>1</b>
<p><i>...well-balanced strawberry taste with tones of apricot and ginger</i> Apple, rose hips, apricots (apricots, rice flour), beetroot, orange peel, strawberry leaves, ginger (3.2%), strawberries, flavouring.</p>						



standard packaging

g kg



<b>(9)00470</b>	<b>Greetings from Persia</b>	<b>NEW</b>	<b>80</b>	<b>1</b>	<b>1</b>
-----------------	------------------------------	------------	-----------	----------	----------



...alluring taste of dried fruit, red berries, fig and vanilla

Pear, apple, raisins (raisins, sunflower oil), apricot (apricot, rice flour), dates (dates, rice flour), beetroot, figs, natural flavouring.

<b>(9)00354</b>	<b>Heartfelt Caress</b>	<b>80</b>	<b>1</b>	<b>1</b>
-----------------	-------------------------	-----------	----------	----------

...delicately sweet taste of strawberry with a hint of pineapple

Elderberries, pineapple (pineapple, sugar, acidity regulator citric acid), carrot, apple, rose hips, orange peel, beetroot, flavouring, strawberries.

<b>(9)00446</b>	<b>Madeira</b>	<b>80</b>	<b>1</b>	<b>1</b>
-----------------	----------------	-----------	----------	----------

...tempting flavour of refreshing tropical fruit

Apple, orange peel, melon (melon, sugar, acidity regulator citric acid), pineapple, banana (banana, vegetable oil, sugar, honey, banana flavouring), beetroot, lemon grass, flavouring.

<b>(9)00335</b>	<b>Mysterious Passion</b>	<b>80</b>	<b>1</b>	<b>1</b>
-----------------	---------------------------	-----------	----------	----------

...mysterious taste of sweet toffee, white chocolate and liqueur

Apple, peaches (peaches, rice flour), rose hips, beetroot, flavoured toffee (sugar, glucose syrup, cream, butter), white chocolate (sugar, dried whole milk, cocoa butter, emulsifier soya lecithin, flavouring), rosebuds, flavouring, peonies, sunflowers.

<b>(9)00460</b>	<b>Pumpkin &amp; Turmeric</b>	<b>80</b>	<b>1</b>	<b>1</b>
-----------------	-------------------------------	-----------	----------	----------



...uncommon fusion of sweet pumpkin, turmeric and spices

Apple, pumpkin (15%), orange peel, carrot, turmeric (3%), cinnamon, cacao kernels, natural flavouring, marigolds, cloves.

<b>(9)00391</b>	<b>Raspberries and Honey</b>	<b>80</b>	<b>1</b>	<b>1</b>
-----------------	------------------------------	-----------	----------	----------

...tempting taste of ripe raspberry and sweet honey

Apple, rose hips, black chokeberries, blackcurrants, beetroot, blackberries, raspberries (1.3%), marigolds, flavouring, honey flavouring (0.3%).

<b>(9)00336</b>	<b>Strawberry Kiss</b>	<b>80</b>	<b>1</b>	<b>1</b>
-----------------	------------------------	-----------	----------	----------

...refined taste of sweet strawberry

Apple, apricots (apricots, rice flour), rose hips, beetroot, rosebuds, flavouring, strawberries (1.2%), vanilla, mallow flowers.



**(9)00472**  
Amazonian Seance



**(9)00461**  
Strawberry & Lavender  
Iced Tea



**(9)00470**  
Greetings from Persia



**(9)00460**  
Pumpkin & Turmeric

standard packaging

g kg



<b>(9)00461</b>	<b>Strawberry &amp; Lavender Iced Tea</b>	<b>80</b>	<b>1</b>	<b>1</b>
-----------------	---	-----------	----------	----------



...revitalising taste of strawberry, lavender and mint

Apple, rose hips, strawberries (5%), elderberries, raspberries, beetroot, nana mint, lavender flowers (1%). No added flavourings.

<b>(9)00096</b>	<b>Sweet Orange</b>	<b>80</b>	<b>1</b>	<b>1</b>
-----------------	---------------------	-----------	----------	----------



...sweet creamy orange flavour

Apple, raisins (raisins, sunflower oil), carrot, apricots (apricots, rice flour), sea buckthorn, beetroot, orange peel (5.5%), orange blossom (2.7%), thistle, natural flavouring.





# TISANES

Oxalis Herbs  
herbs

- functional herbal blends
- flavoured functional herbal blends
- flavoured herbal blends
- herbal blends for children
- herbal blends for women
- herbal blends for men

fermented rooibos

green rooibos

honeybush

maté

tisanes from South America

ayurvedic teas

**HERBS** have a wide spectrum of use for various ailments and diseases. As a treatment for illnesses we can either utilise a single herb or a blend of several herbs, the combined curative effect of which is then intensified.

Herbs and herbal blends can be divided into several spheres. For example, for the peak period of influenza and colds, the best treatment is an infusion from lime blossom, which increases perspiration, dissolves mucus and reduces irritation through to coughs. In order to generally strengthen the immune system, one can drink a rose hip infusion. Apart from individual herbs, there is a choice of Antigrip tea, Immunity Tisane or the Breathe Easy herbal blend.

When dealing with nervousness, anxiety, stress or insomnia, an infusion can help, i.e. those comprising lemon balm, St John's wort, chamomile or one of the following blends – Calming Tea, Sweet Dreams, Anti-stress or Good Night.

Should stomach disorders be a problem, try using an infusion prepared, for instance, from mint leaves or chamomile or blends such as Tisane for Digestive Problems, Tisane for Good Digestion, Tisane to Relieve Upset Stomachs, or Pancreatic Tisane.

In the spring, a popular time for detoxifying the body, one can enjoy blends like Flat Belly or Detox Tea and for the summer holidays the Improved Mood and Memory teas might be appreciated.

Included in the range are herbal blends that are categorised according to their suitability and usage, grouped for children, women and men. In particular, there are 15 herbal blends developed exclusively for Oxalis by Renáta Jahodová, whose long-term focus has been on alternative medicine and natural curing methods. She also lectures at the Academy of Healing Nutrition in Prague.

There are several tips for drinking herbal teas, which can help us better utilise their healing effects. Both herbs and herbal blends should be drunk 3-4 weeks followed by a one week pause, except for urological tisanes, which can be drunk unceasingly. Furthermore, infusions for respiratory problems are consumed only before 5 p.m., and digestion teas work best when drunk half an hour before a meal.

In addition, pregnant women, children and elderly people should be very careful in using herbs and herbal blends. In fact, pregnant women should avoid drinking any herbal teas as many of them relax muscles. The dosage for children and the elderly above 65 years should be 1/3 of the stipulated amount. We recommend that you consult the effects of each herb before use with your doctor.

# TISANES

## HERBS

Náše  
byliny®

Intended for further use.

		standard packaging	
		g	kg
(9)60270	<b>Calendula</b> Petals of calendula ( <i>Calendula officinalis</i> ). The flowers aid normal function of the respiratory tract, liver and intestines. They encourage healthier skin and boast an invigorating effect.	20	0.25
(9)60296	 <b>Calendula</b> Petals of calendula ( <i>Calendula officinalis</i> ). The flowers aid normal function of the respiratory tract, liver and intestines. They encourage healthier skin and boast an invigorating effect.	NEW 20	0.25
(9)60003	<b>Chamomile</b> Chamomile flowers ( <i>Matricaria chamomilla</i> ). An infusion supports the normal function of the respiratory tract and boosts immunity. It influences the state of the skin, digestion and one's mental health.	40	0.5
(9)60011	<b>Ginkgo Biloba</b> Ginkgo leaves. Ginkgo eases normal brain activity. It supports the peripheral circulatory system (sight, hearing) and microcirculation of the blood system. It has a positive influence on mental balance and cognitive functions.	80	0.5
(9)60284	 <b>Hemp</b> Cannabis leaves ( <i>Cannabis sativa</i> ; THC content up to 0.3%). A food supplement.	NEW 40	0.5
(9)60012	<b>Hibiscus</b> Sudanese hibiscus flowers ( <i>Hibiscus sabdariffa</i> ). Helps the function of the vascular system and relieves the feeling of heavy legs. It has an invigorating effect, and influences muscle tone and vitality.	80	1
(9)60277	<b>Lady's Mantle</b> Common lady's mantle ( <i>Alchemilla vulgaris</i> ). Lady's mantle ensures comfort during menstruation, encourages normal function of the vascular system and aids relief of so-called heavy legs. It supports the digestion and normal function of the respiratory system.	50	0.5
(9)60001	<b>Lemon Balm</b> Contents: lemon balm leaves ( <i>Melissa officinalis</i> ). Aids one's mental health, hormonal balance, digestion and the function of the respiratory and circulatory systems. Acts against insomnia.	40	0.5
(9)60294	 <b>Lemon Balm</b> Lemon balm leaves ( <i>Melissa officinalis</i> ). Aids one's mental health, hormonal balance, digestion and the function of the respiratory and circulatory systems. It suppresses sleep disorders.	NEW 40	0.5
(9)60263	<b>Lemon Grass</b> Lemon grass leaves ( <i>Cymbopogon citratus</i> ).	40	0.5
(9)60256	<b>Lime Blossom</b> Contents: lime blossom ( <i>Tilia cordata</i> ). Supports normal function of the respiratory tract – expectoration. It also has a sudorific effect, combats insomnia and promotes relaxation.	40	0.5
(9)60278	<b>Milk Thistle</b> Milk thistle seeds ( <i>Silybum marianum</i> ). It promotes liver activity and has a positive influence on its normal function.	100	0.5
(9)60014	<b>Nana Mint</b> Nana mint leaves ( <i>Mentha spicata</i> ). Boosts immunity, aids the function of the respiratory and digestive tracts, and acts against flatulence. It promotes relaxation.	40	0.25



		standard packaging	
		g	kg
(9)60002	<b>Nettle</b>	40	0.5
Common nettle leaves ( <i>Urtica dioica</i> ). Helps the function of the vascular and respiratory systems, and has a positive effect on the normal state of bones, hair, nails, skin and on one's mental health.			
(9)60004	<b>Peppermint</b>	40	0.25
Peppermint leaves ( <i>Mentha piperita</i> ). Supports immunity, aids the function of the respiratory and digestive tracts; also promotes relaxation.			
(9)60295	<b>Peppermint</b>	NEW	40 0.25
	Peppermint leaves ( <i>Mentha piperita</i> ). Supports immunity, aids the function of the respiratory and digestive tracts; also promotes relaxation.		
(9)60246	<b>Pink Rock Rose</b>	50	0.5
Leaves of pink rock rose ( <i>Cistus incanus</i> ). A food supplement. Pink rock rose is a medicinal plant commonly used in traditional medicine.			
(9)60259	<b>Raspberry Leaves</b>	40	0.5
Raspberry leaves ( <i>Rubus idaeus</i> ).			
(9)60269	<b>Ribwort</b>	50	0.5
Ribwort ( <i>Plantago lanceolata</i> ). Ribwort supports normal function of the enteral tract and ensures its microbial balance.			
(9)60008	<b>Rose Hip</b>	80	1
Rose hip husks ( <i>Rosa canina</i> ). Supports immunity and has a positive influence on digestion, respiration and the state of the skin and joints.			
(9)60252	<b>Sage</b>	20	0.25
Sage leaves ( <i>Salvia officinalis</i> ). Supports hormonal balance and has a sudorific effect. It exerts a positive effect on the state of the bones, joints and function of the respiratory tract.			

## FUNCTIONAL HERBAL BLENDS

*Naše byliny®*

		standard packaging		
		g	kg	
(9)60108	<b>Antigrip</b>	50	0.5	1
Lime blossom, elderflowers, mullein flowers, purple coneflowers, meadowsweet, thyme. Lime blossom and mullein flowers aid normal function of the respiratory tract and encourage digestion. Coneflower boosts one's immunity and thyme fortifies the function of the respiratory tract.				
(9)60107	<b>Breathe Easy</b>	50	0.5	1
Wild thyme, marsh mallow root, mullein flowers, ribwort leaves, thyme, Iceland moss. Wild thyme, marsh mallow and ribwort contribute towards normal function of the respiratory system. Mullein supports normal function of the pharynx.				
(9)60147	<b>Calming Tea</b>	50	0.5	1
Lemon balm leaves, peppermint leaves, passion flower, lavender flowers. Passion flower and lavender suppress sleep disorders. Lemon balm dispels nervous tension, and aids one's mental health and hormonal balance.				
960249	<b>Caltrop &amp; Lemon Balm</b>	NEW	50	- 1
		Caltrop ( <i>Tribulus terrestris</i> ) tops (80%), lemon balm (20%). Caltrop encourages a healthy (normal) libido as well as hormonal activity. Lemon balm aids mental health, hormonal balance and sleep. A food supplement.		



standard packaging  
g kg



(9)60240	<b>Detoxification Tea</b>	50	0.5	1
----------	---------------------------	----	-----	---

Blackberry leaves, silver birch, strawberry leaves, dandelion, white horehound (*Marrubium vulgare*).  
*Birch contributes to normal digestion and detoxification. Dandelion and white horehound support liver function, in addition, the latter has a positive influence on the micro-circulation of blood.*

(9)60242	<b>Diuretic</b>	50	0.5	1
----------	-----------------	----	-----	---

Blackcurrant leaves, nettle leaves, silver birch leaves, sandalwood. A food supplement.  
*Birch contributes to normal digestion and detoxification. Sandalwood supports production of urine. Nettle positively affects cardiovascular and vascular systems and aids relief of so-called heavy legs.*

(9)60139	<b>Flat Belly</b>	50	0.5	1
----------	-------------------	----	-----	---

Maté, rose hip husks, lemon verbena, nettle leaves, liquorice root, ginger, rose and chamomile flowers.  
*Maté is used in weight control. Chamomile has an effect on the lipid metabolism. Rose supports digestion and excretion.*

(9)60245	<b>For Women</b>	50	0.5	1
----------	------------------	----	-----	---

White dead-nettle (*Lamium album L.*), lady's mantle (*Alchemilla vulgaris*), silverweed (*Potentilla anserina*), sage, St John's wort (*Hypericum*).  
*Dead-nettle, silverweed and sage contribute towards resilience during menstruation, and ease accompanying signs of menstruation. Sage positively influences hormonal balance and impedes hair loss. St John's Wort supports emotional balance and acts against insomnia. May cause photosensitivity amongst those prone to the condition.*

(9)60101	<b>Good Morning</b>	50	0.5	1
----------	---------------------	----	-----	---

Hibiscus, apple, raspberry leaves, blackberry leaves, peppermint and lemon balm, calendula, calendula, mallow flowers, sunflowers and everlasting flowers, rose hip husks, heather.  
*Hibiscus has an invigorating effect, and influences muscle tone and vitality. Mint aids normal function of the digestive system. Lemon balm supports one's hormonal balance. Heather promotes relaxation.*

(9)60102	<b>Good Night</b>	50	0.5	1
----------	-------------------	----	-----	---

Chamomile flowers, lemon balm, blackcurrant leaves, peppermint leaves, sunflowers, heather.  
*Chamomile flowers suppress sleep disorders and relieve the respiratory tract. Lemon balm supports blood circulation and has a calming effect.*

(9)60177	<b>Healthier Liver</b>	50	0.5	1
----------	------------------------	----	-----	---

Dandelion root and tops, peppermint leaves, chicory tops, milk thistle, fennel seed, agrimony tops, St John's wort.  
*Dandelion, chicory, milk thistle and agrimony help liver function. St John's wort affects gall bladder function. It may cause photosensitisation amongst those sensitive to the condition.*

960289	<b>Hemp &amp; Mint</b>	NEW	40	-	1
--------	------------------------	-----	----	---	---



Cannabis leaves (*Cannabis sativa*, THC content up to 0.3%) (63%), peppermint (29%), calendula (8%).  
*Mint improves one's immunity and function of the respiratory and digestive systems. Calendula supports normal function of the respiratory system, liver and intestines. A food supplement.*



(9)60289  
Hemp & Mint



(9)60249  
Caltrop & Lemon Balm



(9)60240  
Detoxification Tea



(9)60242  
Diuretic

standard packaging  
g kg



(9)60176	<b>Immunity Tisane</b>	50	0.5	1
----------	------------------------	----	-----	---

Nettle leaves, elderflowers, sage leaves and stems, sea buckthorn berries, horsetail leaves and stems, purple coneflowers.  
*Sea buckthorn, nettle and elderberries affect the immunity system. Sage aids correct functioning of the respiratory system and digestion.*

(9)60181	<b>Improved Mood and Memory</b>	50	0.5	1
----------	---------------------------------	----	-----	---

Lemon balm, lemon grass, oregano, rosemary leaves, ginseng root, schizandra berries, lavender flowers, mullein flowers.  
*Lemon balm influences one's hormonal balance and mental health. Ginseng and schizandra relieve nervous tension. Lavender assists those with sleep disorders.*



standard packaging



g kg

(9)60243	<b>Kidney</b>	50	0.5	1
----------	---------------	----	-----	---

Goldenrod (*Solidago virgaurea L.*), nasturtium seeds, vervain, nettle leaves, mugwort (*Artemisia vulgaris*).  
Mugwort helps to keep the kidneys and prostate healthy. Nettle aids normal prostate function in addition to increasing one's immunity; the same is true for goldenrod.

(9)60241	<b>Lymphatic</b>	50	0.5	1
----------	------------------	----	-----	---

Blackcurrant leaves, strawberry leaves, nettle leaves, liquorice root, goosegrass (*Galium aparine*). A food supplement.  
Goosegrass supports healthy lymphatic circulation - it purifies the body. Nettle positively affects cardiovascular and vascular systems and aids relief of so-called heavy legs. Liquorice increases natural immunity.

(9)60220	<b>Peaceful Sleep</b>	50	0.5	1
----------	-----------------------	----	-----	---

Raisins (raisins, sunflower oil), lemon balm, fennel seeds, chamomile, roses, jasmine blossom, lemon grass, sage.  
Chamomile has a calming effect and assists those with sleep disorders, in addition to encouraging the respiratory tract. Lemon balm promotes relaxation and relieves nervous tension. Fennel supports the immune system.

(9)60173	<b>Purifying Tea</b>	50	0.5	1
----------	----------------------	----	-----	---

Nettle, elderflowers, raspberry leaves, calendula, birch leaves, cornflowers.  
Nettle fortifies the normal function of the vascular and respiratory systems. Calendula supports correct liver function and the condition of the skin. Birch leaves promote detoxification.

960141	<b>Serene Head</b>	NEW	40	-	1
--------	--------------------	-----	----	---	---



Oregano, elderberries, lemon balm, peppermint, elderflowers, feverfew, St John's wort, meadowsweet, calendula.  
Feverfew contributes towards relaxation and positively influences normal function of the circulatory system. Lemon balm, St John's wort and meadowsweet promote healthy sleep. Oregano contributes towards normal function of the cardiovascular system. It may cause photosensitisation amongst those sensitive to the condition.



(9)60141  
Serene Head



(9)60244  
Urological



(9)60241  
Lymphatic

standard packaging



g kg

(9)60111	<b>Slim Line</b>	50	0.5	1
----------	------------------	----	-----	---

Blackberry leaves, raspberry leaves, rose hip husks, nettle leaves, strawberry leaves, dandelion, walnut leaves, fennel seeds, everlasting flowers, lemon balm leaves, peppermint leaves, calendula, liquorice root, mallow flowers.  
Fennel supports good digestion. Dandelion fortifies normal function of the stomach and liver.

(9)60134	<b>Sweet Dreams</b>	50	0.5	1
----------	---------------------	----	-----	---

Chamomile flowers, lime blossom, lavender, peppermint leaves, liquorice.  
Chamomile, lime, lavender, mint and liquorice root promote relaxation and suppress sleep disorders. In addition, they have a positive digestive influence.

(9)60106	<b>Tisane for Good Digestion</b>	50	0.5	1
----------	----------------------------------	----	-----	---

Peppermint leaves, chamomile flowers, anise, fennel seeds, caraway seeds, mallow flowers, calendula.  
Anise and fennel promote an appetite and positively affect the digestive tract. Calendula exerts an influence on the function of the intestinal tract.

(9)60244	<b>Urological</b>	50	0.5	1
----------	-------------------	----	-----	---

Goldenrod, nasturtium seeds (*Tropaeolum*), vervain, liquorice root, hyssop, hoary willowherb (*Epilobium parviflorum*).  
Liquorice positively influences normal function of urinary tract and reproductive system. Hoary willowherb, in addition to the urinary tract, encourages a healthy prostate.

(9)60221	<b>Water of Life</b>	50	0.5	1
----------	----------------------	----	-----	---

Elderflowers, lime blossom, seabuckthorn berries, mullein flowers, purple coneflowers, meadowsweet, thyme.  
Elderflowers boost natural immunity as do mullein flowers and purple coneflowers. Sea buckthorn influences the skin's condition. It provides energy for the body and suppresses feelings of fatigue.



		standard packaging			
		g	kg		
<b>(9)60116</b>	<b>Anti-stress</b>	<b>50</b>	<b>0.5</b>	<b>1</b>	
<p><i>...mild tang of sweet lemon</i></p> <p>Mistletoe, bean peels, birch leaves, nettle leaves, lemon grass, St John's wort, ginkgo, flavouring.  <i>St John's wort has a positive effect on one's state of mind. It suppresses insomnia and promotes relaxation. Nettle influences nervous and mental balance. It may cause photosensitisation amongst those sensitive to the condition.</i></p>					
<b>(9)60053</b>	<b>Energy Tea Guarana</b>	<b>50</b>	<b>0.5</b>	<b>1</b>	
<p><i>...tang of pleasantly sour blackcurrant</i></p> <p>Rose hip husks, apple, hibiscus, guarana (15%), blackberry and lemon balm leaves, lemon grass, flavouring. Contains caffeine.  <i>Guarana influences physical and mental vitality, provides energy and restrains a sense of fatigue. Lemon balm relieves nervous tension.</i></p>					
<b>(9)60117</b>	<b>Long Life</b>	<b>50</b>	<b>0.5</b>	<b>1</b>	
<p><i>...harmonious mix of chamomile and mint</i></p> <p>Green rooibos, purple coneflowers, chamomile flowers, green oats, peppermint leaves, blackberry leaves, thyme, lavender flowers, lemon verbena, calendula, cornflowers, flavouring.  <i>Purple coneflowers strengthen the immune system. Green oats promote detoxification. Lavender relieves nervous tension. Calendula influences the condition of the skin.</i></p>					
<b>(9)60291</b>	<b>Optimum Sugar Level</b>	<b>NEW</b>	<b>50</b>	<b>0.5</b>	<b>1</b>
	<p><i>...fruity taste of wild blueberries</i></p> <p>Blackberry, nettle, blueberries, ginger, cinnamon, natural flavouring, cornflowers.  <i>Ginger positively influences the metabolism governing saccharides, while cinnamon helps to maintain a normal level of glucose in the blood. Nettle promotes healthier skin and greater resilience of the organism.</i></p>				
<b>(9)60292</b>	<b>Settled Blood Pressure</b>	<b>NEW</b>	<b>50</b>	<b>0.5</b>	<b>1</b>
<p><i>...fruity taste of green apple</i></p> <p>Lapacho, apple, ginkgo biloba, hawthorn leaves and blossom, turmeric, flavouring.  <i>Lapacho facilitates greater resilience of the organism, positively influences blood pressure and suppresses sleep disorders. Ginkgo biloba supports one's mental balance and micro-circulation of the blood system, in addition to contributing to normal brain activity. A food supplement.</i></p>					



**(9)60291**  
**Optimum Sugar Level**



**(9)60292**  
**Settled Blood Pressure**



		standard packaging		
		g	kg	
<b>(9)60118</b>	<b>Virile Man</b>	<b>50</b>	<b>0.5</b>	<b>1</b>
<p><i>...refreshing taste of orange</i></p> <p>Apple, rooibos, bean peels, lemon grass, cinnamon, ginger, St John's wort, lemon peel, field eryngo, mistletoe, cloves, flavouring, black peppercorns, cardamom, ginseng root.  <i>St John's wort works in favour of emotional balance. Peppercorns support blood circulation even in fine blood vessels. Ginseng affects sexual health, and levels of alertness, energy and vitality. It may cause photosensitisation amongst those sensitive to the condition.</i></p>				



## FLAVOURED HERBAL BLENDS

Náše byliny®

			standard packaging			
			g	kg		
(9)60288	<b>Flowers of Life</b>	from 1. 3. 2018	<b>NEW</b>	50	0.5	1
	...pleasantly smooth taste of lime blossom and a subtle tang of lemon Lime blossom, apple, lemon peel, calendula flowers, flavouring.					
(9)60248	<b>Marrakesh</b>			40	0.5	1
	...delicate synthesis of mint and sweet chocolate Nana mint, flavouring, purple coneflowers.					
(9)60238	<b>Mauna Loa</b>			50	0.5	1
	...invigorating combination of lemon and pomegranate Lemongrass, rose hips, white hibiscus, pomegranate seeds and blossom, flavouring. Rose hip supports the immune system and positively influences digestion. Hibiscus invigorates the body, supports muscle tone, vitality and ensures normal function of the vascular system – relieves the condition of heavy legs.					
(9)60247	<b>Nettle &amp; Cinnamon</b>			50	0.5	1
	 ...unusual taste of nettle and spices Nettle (30%), rose hips, apple, orange peel, cinnamon (6%), cloves, natural flavouring.					
(9)60239	<b>Shanti</b>			50	0.5	1
	 ...delicate taste of apricot, peach and yellow plum Blackberry leaves, green rooibos, maté (21%), rose hips, ginger, juniper berries, natural flavouring, fennel. Maté has an invigorating effect. It is used to regulate weight as it influences the metabolism of lipids. Rose hip supports immunity. Fennel positively influences digestion and the respiratory tract. Contains caffeine.					



(9)60288  
Flowers of Life



(9)60293  
Woman's Hormonal Balance



(9)60248  
Marrakesh



(9)60247  
Nettle & Cinnamon



## HERBAL BLENDS FOR CHILDREN BY RENÁTA JAHODOVÁ

Náše byliny®

- an expert in alternative medicine and natural healing methods

		standard packaging			
		g	kg		
(9)60237	<b>Bloated Belly</b>		50	0.5	1
	Mint, fennel seeds, strawberry leaves, aniseeds, liquorice root. <i>I have eaten too much and that was not a good idea. This herbal brew will deal with it in a jiffy. Mint together with fennel, aniseed and liquorice promotes digestion. A blend for children from 8 months of age. Approved by the National Institute of Public Health.</i>				
(9)60232	<b>Children's Tisane</b>		50	0.5	1
	Blackcurrant leaves, hibiscus, raspberry leaves, blackberry leaves. <i>Blend for children from 1 year.</i>				



standard packaging  
g kg



(9)60233	<b>Happy Baby</b>	50	0.5	1
<p>Chamomile, fennel seeds, aniseeds, caraway.  <i>Chamomile promotes relaxation and aids healthy sleep. Fennel, aniseed and caraway promote digestion of breast milk or baby food. This blend is suitable for young children from 1 month of age. Approved by the National Institute of Public Health.</i></p>				
(9)60234	<b>Lullaby</b>	50	0.5	1
<p>Lemon balm, chamomile, aniseeds.  <i>Lemon balm and chamomile encourage healthy sleep, so children can look forward to getting a good night's rest. Moreover, aniseed supports the respiratory tract and digestion. This blend is suitable for young children from 1 month of age. Approved by the National Institute of Public Health.</i></p>				
(9)60235	<b>Sneezy</b>	50	0.5	1
<p>Wild thyme, marsh mallow, lime blossom, ribwort, thyme.  <i>Blended by a pixie that caught a cold. Now everyone can stop coughing and having runny noses. Wild thyme positively influences the respiratory system, as do thyme and lime. Ribwort cleanses the organism and eases breathing. A blend for children from 1 year of age. Approved by the National Institute of Public Health.</i></p>				
(9)60236	<b>The Sweats</b>	50	0.5	1
<p>Lime blossom, elderflowers, chamomile, marsh mallow.  <i>When my body is hot, head is aching and cough is choking, this tea is for me. I simply have to sweat it out. Chamomile encourages healthy sleep and promotes relaxation, as does lime which also boasts a sudorific effect. A blend for children from 1 year of age. Approved by the National Institute of Public Health.</i></p>				

## HERBAL BLENDS FOR WOMEN BY RENÁTA JAHODOVÁ

*Náše byliny®*

- an expert in alternative medicine and natural healing methods

standard packaging  
g kg



(9)60225	<b>For Breastfeeding Women</b>	50	0.5	1	
<p>Lemon balm, oregano, fennel seeds, lady's mantle, marsh mallow, aniseeds.  <i>Fennel and aniseed stimulate the creation of breast milk, whereas the oregano and lemon balm positively influence one's mental health.</i></p>					
(9)60293	<b>Woman's Hormonal Balance</b>	NEW	50	0.5	1
<p>Lemon balm, fennel, common melilot, sage, yarrow.  <i>Lemon balm promotes mental health, hormonal balance, digestion and function of the respiratory and circulatory systems. Melilot relieves the condition of so-called heavy legs and aids normal function of the vascular system. Yarrow supports the function of the digestive tract and the vascular and respiratory systems. Additionally, it positively influences the metabolism governing fats, the level of cholesterol in the blood and body weight. Sage encourages proper hormonal balance, favourably influences signs of menstruation and ensures menopausal comfort.</i></p>					



standard packaging



g kg

(9)60226	<b>Lunar Tea - Phase I (pre-ovulation)</b>	50	0.5	1
----------	--	----	-----	---

Blackberry leaves, blackcurrant leaves, milk thistle, eyebright, sage.  
*At this stage, which is one of great activity, sensuality and self-confidence, sage will aid hormonal balance and the immune system. The currant leaves benefit the function of the respiratory system. In addition, milk thistle cleanses the body.*

(9)60227	<b>Lunar Tea - Phase II (ovulation)</b>	50	0.5	1
----------	---	----	-----	---

Wild thyme, dandelion, lemon balm, yarrow, rosemary leaves, agrimony.  
*A phase of maturation when we are creative, desirous, caring and loving. With herbs we can appreciate our feminine strengths. Lemon balm helps regulate hormonal imbalance, removes nervous tension and fosters a good mood.*

(9)60228	<b>Lunar Tea - Phase III (pre-menstruation)</b>	50	0.5	1
----------	---	----	-----	---

Oregano, lady's mantle, nettle, calendula, St John's wort.  
*A time of opening up to intuition, our own feelings. We are creative, oversensitive, moody. Lady's mantle encourages comfort during pre-menstruation, St John's wort takes care of our mental health, and together with the calendula, refreshes the body. It may cause photosensitisation amongst those predisposed to the condition.*

(9)60229	<b>Lunar Tea - Phase IV (menstruation)</b>	50	0.5	1
----------	--	----	-----	---

Chamomile, lady's mantle, wild thyme, mint, yarrow, St John's wort, silverweed.  
*A period when we look inwardly, calm down and slacken in pace; one of diminished physical energy but heightened mental activity. The old makes way for the new. St John's wort, in conjunction with silverweed and yarrow ease symptoms of the menstruation cycle, exerting a positive influence on one's mental health and emotions. Mint encourages relaxation and aids the digestive system. It may cause photosensitisation amongst those predisposed to the condition.*

(9)60224	<b>Pregnancy Tea</b>	50	0.5	1
----------	----------------------	----	-----	---

Raspberry leaves, blackcurrant leaves, peppermint, fennel seeds, aniseeds.  
*A blend that can be drunk during the entire pregnancy period. At the beginning, mint, fennel and aniseed ease normal digestion, and over the coming months mint promotes immunity. After the birth, fennel and aniseed positively influence the creation of breast milk.*

## HERBAL BLENDS FOR MEN BY RENÁTA JAHODOVÁ

*Náše  
 byliny®*

- an expert in alternative medicine and natural healing methods

standard packaging



g kg

(9)60231	<b>Elixir of Masculinity</b>	50	0.5	1
----------	------------------------------	----	-----	---

Oregano, vervain, mint, valerian root, lavender.  
*Oregano positively influences mental effectivity and blood pressure. In addition, mint promotes relaxation and boosts immunity.*

(9)60230	<b>Prostatic Tisane</b>	50	0.5	1
----------	-------------------------	----	-----	---

Strawberry leaves, goldenrod, tropaeolum seeds, silverweed, hoary willowherb.  
*Hoary willowherb positively influences the function of the lower urinary tract and prostate.*



(9)60232  
 Children's Tisaner

(9)61168  
 Rooibos Inner Peace

(9)61010  
 Rooibos Cape of Good Hope

(9)61090  
 Honeybush Indian Summer



## ROOIBOS (FERMENTED)

Rooibos is a bush with thin twigs and needle like leaves (approx. 1 cm long), which grows in South Africa on plantations in the Cederberg mountains. Initially, the crop is bound up into bundles, cut to the required length, ground and then left to dry and ferment. The final product is red rooibos that has a characteristic honey-like flavour. Omitting the fermentation and crushing process results in green rooibos, which is herb-like in taste. Rooibos is graded according to size, colour and taste. Rich in antioxidants, it exhibits a preventive effect against tumorous and cardiovascular disorders. It does not contain any caffeine and has a very good influence on human health.

		standard packaging		
		g	kg	
(9)860026	<b>Organic Rooibos</b> 	70	1	1
Twigs and leaves of organic rooibos.				
(9)60020	<b>Rooibos</b>	70	1	1
Twigs and leaves of rooibos.				
(9)60037	<b>Rooibos Advent</b>	70	1	1
	<i>...mildly spicy taste with a note of lemon and chocolate</i>			
	Rooibos (77.5%), raisins (raisins, sunflower oil), flavouring, apple, lemon peel, cloves, almonds, cardamom, thistle flowers and cornflowers.			
(9)60036	<b>Rooibos African Sun</b>	70	1	1
<i>...lush and stimulating taste of red berries</i>				
Rooibos (87.8%), flavouring, blackcurrants, blackberry leaves, roses, mullein, strawberries.				
(9)60063	<b>Rooibos Amour</b>	70	1	1
<i>...touch of white chocolate together with a strawberry and cranberry tingle</i>				
Rooibos (81.7%), raisins (raisins, sunflower oil), flavouring, liquorice, Muira Puama, heather, peonies, strawberries.				
(9)61119	<b>Rooibos Bohemian Christmas</b>	70	1	1
 	<i>...charming mix of Christmas spices and apple</i>			
	Rooibos (73.2%), prunes (prunes, sunflower oil), raisins (raisins, sunflower oil), natural flavouring, apple, pear, cinnamon, ginger, red peppercorns, calendula.			
(9)60086	<b>Rooibos Citrus &amp; Ginger</b>	70	1	1
<i>...invigorating taste of citrus and ginger</i>				
Rooibos (77.7%), orange peel (3.8%), papaya (papaya, sugar, firming agent calcium chloride, acidity regulator citric acid), flavouring, red peppercorns, sandalwood, ginger (1.9%), ginseng, orange blossom, cornflowers and lavender.				
(9)60064	<b>Rooibos Great Temptation</b>	70	1	1
<i>...tempting lush and sweet taste of strawberry and vanilla with citrusy tones</i>				
Rooibos (83%), pineapple (pineapple, sugar, acidity regulator citric acid), flavouring, roses, strawberries, mango (mango, sugar, firming agent calcium chloride), chrysanthemums, blueberries, mallow.				
(9)61168	<b>Rooibos Inner Peace</b> <span style="float: right;">from 1. 3. 2018 <b>NEW</b></span>	70	1	1
<i>...tangy taste of blackcurrant</i>				
Red rooibos (45%), green rooibos (25%), elderberries, blackcurrant, hibiscus, flavouring.				
(9)60039	<b>Rooibos Lemonita</b>	70	1	1
<i>...harmonious taste of lime and lemon</i>				
Rooibos (89.7%), flavouring, lemon peel (2.2%), lemon grass (1.3%), sunflowers.				
(9)60087	<b>Rooibos Pretty Woman</b>	70	1	1
<i>...exceptional and delicate taste of strawberry and cherry mingled with white chocolate</i>				
Rooibos (80.9%), raspberry leaves, flavouring, rosebuds, peonies, roses, daisies, strawberries and raspberries.				
(9)60077	<b>Rooibos Sea Buckthorn</b>	70	1	1
<i>...fruity and juicy taste of sea buckthorn blended with sweetish rooibos</i>				
Rooibos (81.9%), sea buckthorn (10.2%), flavouring, sunflowers, thistle flowers.				
(9)60061	<b>Rooibos Sun in the Bush</b>	70	1	1
<i>...harmonious blend of lemon and red berries</i>				
Rooibos (90.1%), flavouring, orange peel, raspberries, calendula, everlasting flowers.				



# GREEN ROOIBOS (NON-FERMENTED)

		standard packaging		
		g	kg	
<b>(9)860016</b>	<b>Organic Green Rooibos</b> 	<b>70</b>	<b>1</b>	<b>1</b>
Twigs and leaves of organic non-fermented rooibos.				
<b>(9)60015</b>	<b>Green Rooibos</b>	<b>70</b>	<b>1</b>	<b>1</b>
Twigs and leaves of non-fermented rooibos.				
<b>(9)61010</b>	<b>Rooibos Cape of Good Hope</b>	<b>70</b>	<b>1</b>	<b>1</b>
	...sweet red berries with a hint of mint and lemon Organic green rooibos (74%), apple, raspberries, natural flavouring, nana mint, elderflowers.			
<b>(9)61012</b>	<b>Rooibos Coconut &amp; Pineapple</b>	<b>70</b>	<b>1</b>	<b>1</b>
	...tropical taste of the Piña Colada cocktail Organic green rooibos (78%), pineapple (11%) (pineapple, sugar, acidity regulator citric acid), coconut (1%), natural flavouring.			
<b>(9)61030</b>	<b>Rooibos Lemon Whirl</b>	<b>70</b>	<b>1</b>	<b>1</b>
...revitalising and profound lemon taste Organic green rooibos (80%), lemon slices (4%), sugar crystals, flavouring, lemon grass (2%), everlasting flowers, redcurrants.				
<b>(9)61036</b>	<b>Rooibos Magic Aloe</b>	<b>70</b>	<b>1</b>	<b>1</b>
...fresh citrus fruit flavour Organic green rooibos (74%), pineapple (pineapple, sugar, acidity regulator citric acid), orange peel, lemon myrtle, flavouring, thistle, peonies, mullein, aloe (0.1%).				
<b>(9)61037</b>	<b>Rooibos Strawberry Delight</b>	<b>70</b>	<b>1</b>	<b>1</b>
...unusual combination of bracing mint and sweet strawberry Organic green rooibos (77%), melon (melon, sugar, acidity regulator citric acid), hibiscus, flavouring, strawberries (0.3%), heather, nana mint.				
<b>(9)61051</b>	<b>Rooibos Wander in Paradise</b>	<b>70</b>	<b>1</b>	<b>1</b>
...magical taste of tropical pineapple, passion fruit and exotic fruit Organic green rooibos (76.8%), banana (banana, honey, sugar, banana flavouring, coconut oil), flavouring, melon (melon, citric acid), passion fruit, calendula, peonies.				



**(9)61030**  
Rooibos Lemon Whirl



**(9)61093**  
Honeybush Orient



**(9)61012**  
Rooibos Coconut & Pineapple



## HONEYBUSH

Honeybush is a shrub related to the more popular rooibos variety. It too grows in South Africa and is produced in a similar manner. However, the big difference is that it grows in the wild, unlike plantation-farmed rooibos. Honeybush is so named due to its wonderful honey-like smell. Honeybush contains a number of important vitamins and mineral substances.

		standard packaging 		
		g	kg	
(9)60051	<b>Honeybush</b>	60	1	1
Honeybush twigs and leaves.				
(9)61054	<b>Honeybush Honey Kiss</b>	60	1	1
<i>...exceptional harmony of honey and spices</i> Honeybush (83%), honey flavouring (4.1%), raisins (raisins, sunflower oil), pear, cinnamon, sunflowers, thistle.				
(9)61090	<b>Honeybush Indian Summer</b>	60	1	1
<i>...engaging taste of peach with a dash of lemon</i> Honeybush (75%), apple, basil, flavouring, flowers of heather and thistle.				
(9)61061	<b>Honeybush Orange &amp; Cream</b>	60	1	1
	<i>...mellow, mildly sweet taste of orange with creamy tones</i> Honeybush (86%), orange peel (4%), white chocolate (sugar, dried whole milk, cocoa butter, emulsifier soya lecithin, flavouring), natural flavouring, orange blossom (1.3%), calendula.			
(9)61093	<b>Honeybush Orient</b>	NEW	60	1
<i>...well-balanced combination of sweet honey and cinnamon with developing mild tones of fig and rose petal</i> Honeybush (84%), almonds, flavouring, figs, roses.				
(9)61073	<b>Honeybush Spotless Mind</b>	60	1	1
	<i>...delicately sweet taste of herbs and mint with honey tones</i> Honeybush (74.4%), sea buckthorn, mint, mullein. No added flavourings.			

## MATÉ

Maté or yerba maté is a stimulative drink prepared by steeping crushed leaves from the yerba maté shrub. Indigenous to South America, it can actually grow to a height of 15 metres. The leaves are harvested together with the branches, which are first left to dry and then crushed. Afterwards, the stems are removed before an aging process is commenced. In total, this takes at least 30 - 45 days, sometimes even a year. During this time the temperature must be maintained at 50 - 60°C. The result is green maté that is ready to be consumed. An additional roasting process lends the drink a milder taste. Maté not only contains caffeine but also other substances, which together stimulate the organism more than tea or coffee. It has positive effect on the lipid metabolism and encourages weight control. It invigorates the body and suppresses physical fatigue. Traditionally, it is drunk through a metal or bamboo straw from a shared, hollow calabash gourd and can be served either hot or cold.

		standard packaging 		
		g	kg	
(9)10010	<b>Maté Green</b>	60	1	1
Maté leaves.				
(9)10535	<b>Maté Atacama</b>	60	1	1
<i>...mild vegetal taste of maté in combination with tropical opuncia and peach</i> Maté (73.3%), mango (mango, sugar, firming agent calcium chloride, acidity regulator - citric acid), thistle and cactus flowers, flavouring, kiwi fruit, guava (guava puree, apple puree concentrate, apple juice concentrate), aloe leaves.				
(9)10582	<b>Maté Coconut Milk</b>	60	1	1
<i>...full-bodied flavour of coconut milk</i> Maté (85%), coconut (5.3%), flavouring, white chocolate (sugar, dried whole milk, cocoa butter, emulsifier soya lecithin, flavouring), Roman chamomile, bamboo shoots.				



standard packaging



g kg

(9)10581	<b>Maté Elixir of Youth</b>	60	1	1
<i>...full-bodied creamy taste with a cherry note</i>				
Maté (82%), papaya (papaya, sugar, firming agent calcium chloride, acidity regulator citric acid), flavouring, goji berries, raspberries, mullein, ginkgo, sandalwood, cornflowers.				
(9)10056	<b>Maté Energy Boost</b>	60	1	1
<i>...invigorating tropical flavour of a revitalising drink</i>				
Maté (62.9%), green Pu Erh tea, pineapple (pineapple, sugar, acidity regulator citric acid), cola nuts, flavouring, Muira Puama, ginseng, cornflowers.				
(9)10071	<b>Maté IQ</b>	60	1	1
<i>...alluring mix of pineapple, orange and spices</i>				
Maté (74.3%), ginkgo, guarana, orange peel, flavouring, orange blossom, guava (guava puree, apple puree concentrate, apple juice concentrate), mallow.				
(9)10017	<b>Maté Lemon</b>	60	1	1
<i>...refreshing lemony taste with typical vegetal tones</i>				
Maté (97.5%), flavouring, lemon grass (0.9%).				
(9)10680	<b>Maté Pampa</b>	NEW	60	1
<i>...unusual taste of prune with a slight tinge of rum</i>				
Maté (45%), green tea (30%), black tea (10%), rosebuds, flavouring, cornflowers and thistle flowers.				
(9)10673	<b>Maté Rio Grande</b>	60	1	1
<i>...harmonised mix of passion fruit and citrus flavours</i>				
Maté (77%), apple, orange peel, flavouring, passion fruit, cornflowers.				

(9)10680  
Maté Pampa(9)10673  
Maté Rio Grande(9)10582  
Maté Coconut Milk(9)10672  
Maté Cuba Libre

standard packaging



g kg

(9)10768	<b>Maté Sea Buckthorn &amp; Vanilla</b>	60	1	1
<i>...extraordinary meld of citrus and sweet vanilla</i>				
Maté (73%), apple, sea buckthorn (4%), elderflowers, flavouring, vanilla (1%).				
(9)10027	<b>Maté Roasted</b>	60	1	1
Roasted maté leaves.				
(9)10112	<b>Maté Marvels of Nature</b>	60	1	1
	<i>...exceptional combination of cacao, spices and orange</i>			
Maté green (40.8%), rooibos, roasted maté (20.4%), natural flavouring, pomegranate blossom, cinnamon.				
(9)10045	<b>Maté Wizard's Flame</b>	60	1	1
<i>...enigmatic taste of hot spices and orange</i>				
Roasted maté (68.2%), ginger, flavouring, orange slices, white peppercorns, goji berries, red peppercorns, peonies, sandalwood, chillies, thistle flowers, sunflowers.				



## TISANES FROM SOUTH AMERICA

### Lapacho

Lapacho herbal tea is a natural product made from the inner bark of the Lapacho tree, which grows in the forests of Brazil, Bolivia, Peru, northern Argentina and Paraguay. The trees can live for up to 700 years. Lapacho supports the resistance of the organism, influences blood pressure, combats insomnia and aids the blood supply, even in small blood vessels.

### Catuaba

Catuaba is a deciduous tree of medium height with a strong trunk and beautiful yellow flowers. It grows in the rainforests of north-eastern Brazil. Brazilian alternative medicine considers the bark of the catuaba to be a strong stimulant for the nervous system and to possess aphrodisiac properties. Its extract is used to counteract nervousness, poor memory skills and to enhance sexual performance. There is a common saying amongst the native tribes of Brazil: "Until a father is 60, the son is his. After that the son is catuaba's."

### Vilcacora

Vilcacora is a liana plant that can reach lengths of 20-30 m. It mainly grows on mountainsides in the Amazon jungle. Only after 20 years, when the bark is woody enough, is the plant actually ripe. Most of its curative substances are contained within the bark and roots. Vilcacora supports the natural immunity of the organism.

		standard packaging		
		g	kg	
<b>(9)60009</b>	<b>Lapacho</b>	<b>50</b>	<b>1</b>	<b>1</b>
Inner layer of bark from the South American Lapacho tree. <i>Supports the resilience of one's organism, influences blood pressure, supresses sleep disorders and promotes blood supply, even to tiny arteries. A food supplement.</i>				
<b>(9)60019</b>	<b>Lapacho Orange</b>	<b>50</b>	<b>1</b>	<b>1</b>
<i>...wonderful taste of orange combined with a gentle vegetal lapacho flavour</i> Lapacho (95.7%), orange peel (2.8%), flavouring. <i>Supports the resilience of one's organism, influences blood pressure, supresses sleep disorders and helps with blood supply, even to tiny arteries. A food supplement.</i>				
<b>(9)60052</b>	<b>Catuaba</b>	<b>50</b>	<b>1</b>	<b>1</b>
Inner layer of bark from the Catuaba tree native to South America.				
<b>(9)60074</b>	<b>Vilcacora (Uncaria tomentosa)</b>	<b>50</b>	<b>0.5</b>	<b>1</b>
Inner layer of bark from the Vilcacora liana of South America. <i>Supports the natural immunity of one's organism. A food supplement.</i>				

## LOOSE AYURVEDIC TEAS

Ayurvedic teas form part of Ayurvedic medicine. This all-embracing holistic system from India focuses on every aspect of the well-being of humans. It dates back 5000 years to ancient times in India, and is often described as 'the mother of all medical treatments'. Ayurveda endeavours to balance the living organism and replenish its power, decreasing its vulnerability and intensifying stamina. Therefore, it is more the science of harmonious life than a medical system as such. In Ayurveda, health means equilibrium. In order to achieve this, the following are combined: healthy food, sport, meditation and respiratory exercises, as well as herbs and spices, all of which strengthen the body and calm the mind. Traditional Ayurveda considers tea a drink that is beneficial for health and a refreshing treatment for the whole body.

		standard packaging		
		g	kg	
<b>(9)860030</b>	<b>Organic Ayurvedic Tea</b>	<b>70</b>	<b>1</b>	<b>1</b>
Organic cinnamon, organic ginger, organic cardamom, organic cloves, organic black peppercorns.				



standard packaging



g kg

(9)60048	<b>Ayurvedic Tea Active Man</b>	70	1	1
----------	---------------------------------	----	---	---

...unusual combination of sweet cinnamon and black peppercorns

Cloves, liquorice root, cardamom, pieces of ginger, maté leaves, fennel, pieces of cinnamon, knotweed, peppermint leaves, sage leaves, black peppercorns, ginseng.

Liquorice encourages the natural immunity of one's organism and has a positive effect on the bladder and prostate. Ginseng influences cognitive functions and positively stimulates sexual health.

(9)60046	<b>Ayurvedic Tea Active Woman</b>	70	1	1
----------	-----------------------------------	----	---	---

...novel combination of sweet liquorice and cinnamon

Pieces of ginger and orange peel, cloves, cinnamon, cardamom, juniper berries, fennel, liquorice root, dandelion root, black peppercorns, angelica root.

Ginger has a positive influence on the muscles and lends vitality. Cinnamon, cardamom and cloves support normal digestion. Liquorice exerts a favourable effect on one's mental health and immunity. Peppercorns and dandelion root promote normal liver function.

(9)60219	<b>Ayurvedic Tea Brahma</b>	70	1	1
----------	-----------------------------	----	---	---



...warming combination of green tea and spices

Green teas China Gunpowder and Chun Mee, black China Gunpowder Black tea, cardamom, cinnamon, ginger, natural flavouring, red peppercorns.

(9)60287	<b>Ayurvedic Tea Cocoa &amp; Cardamom</b>	NEW	70	1	1
----------	---	-----	----	---	---



...extraordinary taste of cocoa bean, fennel and cardamom

Orange peel, cinnamon, fennel seeds, cacao kernels (11%), nettle, cardamom (9%), cocoa husks (7%), aniseeds. No added flavourings.

(9)60286	<b>Ayurvedic Tea Coconut &amp; Turmeric</b>	NEW	50	1	1
----------	---	-----	----	---	---

...exotic taste of coconut with tones of turmeric and ginger

Roasted coconut (38%), lemon grass, turmeric (14%), ginger, lapacho, flavouring.

(9)60218	<b>Ayurvedic Tea Turmeric &amp; Cinnamon</b>	70	1	1
----------	--	----	---	---



...characteristic taste of turmeric with tones of cinnamon and ginger

Turmeric (68%), ginger, cinnamon (9%), orange peel, red peppercorns. No added flavourings.

(9)60210	<b>Ayurvedic Tea Kashmir</b>	70	1	1
----------	------------------------------	----	---	---

...harmonious taste of Assamese tea and spices

Black Assam tea, cinnamon, orange peel, cloves, ginger, cardamom.

(9)60212	<b>Ayurvedic Tea Lemon &amp; Ginger</b>	70	1	1
----------	---	----	---	---



...reinvigorating taste of ginger and fresh lemon

Ginger (79%), lemon grass, lemon (5.9%), natural flavouring.

(9)60217	<b>Ayurvedic Tea Lemon &amp; Mint</b>	70	1	1
----------	---------------------------------------	----	---	---



...delicate blend of lemon and fresh mint

Green rooibos (37%), pineapple (pineapple, sugar, acidity regulator citric acid), nana mint (14.9%), lemon peel (8.9%), lemon grass (5.9%), cardamom, natural flavouring, fennel, lavender, hop flowers.

(9)60216	<b>Ayurvedic Tea Spiced Orange</b>	70	1	1
----------	------------------------------------	----	---	---



...extraordinary combination of spices and juicy orange

Ginger, rooibos, cardamom, cinnamon, orange peel (7%), cloves, natural flavouring, calendula.



(9)860030  
Organic Ayurvedic Tea



(9)60287  
Ayurvedic Tea  
Cocoa & Cardamom



(9)60286  
Ayurvedic Tea  
Coconut & Turmeric



(9)60218  
Ayurvedic Tea  
Turmeric & Cinnamon

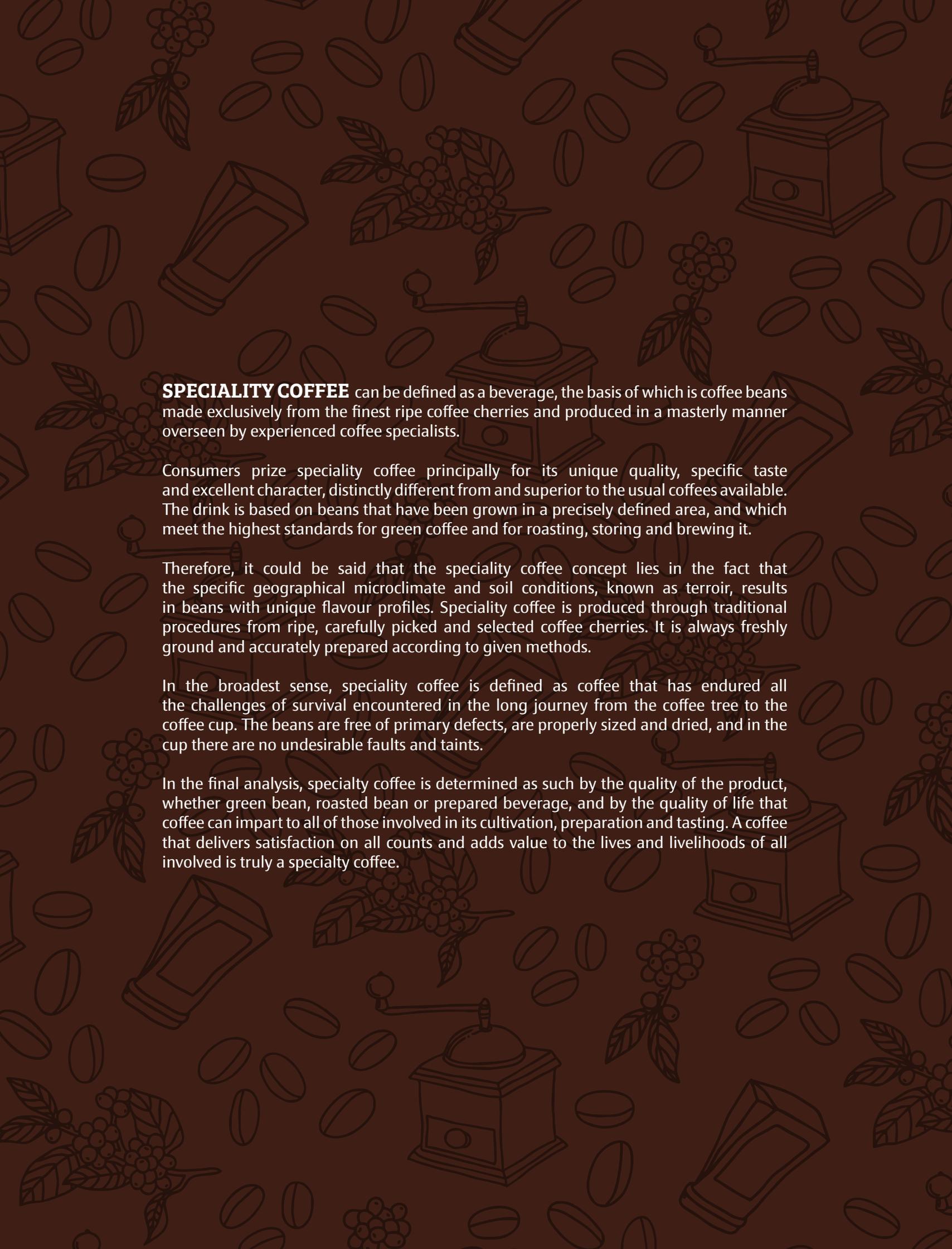




# COFFEE

speciality coffee  
flavoured coffee  
coffee blends  
IKONA COFFEE





**SPECIALITY COFFEE** can be defined as a beverage, the basis of which is coffee beans made exclusively from the finest ripe coffee cherries and produced in a masterly manner overseen by experienced coffee specialists.

Consumers prize speciality coffee principally for its unique quality, specific taste and excellent character, distinctly different from and superior to the usual coffees available. The drink is based on beans that have been grown in a precisely defined area, and which meet the highest standards for green coffee and for roasting, storing and brewing it.

Therefore, it could be said that the speciality coffee concept lies in the fact that the specific geographical microclimate and soil conditions, known as terroir, results in beans with unique flavour profiles. Speciality coffee is produced through traditional procedures from ripe, carefully picked and selected coffee cherries. It is always freshly ground and accurately prepared according to given methods.

In the broadest sense, speciality coffee is defined as coffee that has endured all the challenges of survival encountered in the long journey from the coffee tree to the coffee cup. The beans are free of primary defects, are properly sized and dried, and in the cup there are no undesirable faults and taints.

In the final analysis, specialty coffee is determined as such by the quality of the product, whether green bean, roasted bean or prepared beverage, and by the quality of life that coffee can impart to all of those involved in its cultivation, preparation and tasting. A coffee that delivers satisfaction on all counts and adds value to the lives and livelihoods of all involved is truly a specialty coffee.



**UNIQUE COFFEE  
FROM THE OXALIS ROASTERY**

# HOW TO EASILY PREPARE GREAT COFFEE AT HOME

## CHEMEX

Making superior filtered coffee is easy with the Chemex Coffeemaker - an elegant, one-piece, hourglass-shaped vessel. In essence, the Chemex method allows fractional extraction of only the desirable parts of the coffee bean, leaving the coffee fats and bitter elements in the coffee grains, not in the cup. Shape a Chemex Filter to make a cone and place it in the top of the Coffeemaker with the thick portion adjoining the spout. Rinse it with a little hot water, and then pour the water from the pot. Using a regular or medium grind, put a level tablespoon of coffee per 150 ml cup into the filter cone. A stronger brew is possible by adding more, the benefit of the Chemex method being that there is never any risk of bitterness. Pour a small amount of water - at 93°C to 94°C - over the coffee, just enough to wet the grains without letting them float. This is important because it allows the grains to pre-steam, releasing those desirable coffee elements. After approximately 30 seconds, gradually pour over the rest of the water in a circular movement, soaking the coffee evenly. Filtration should finish within 3 minutes. Then, dispose of the spent grains by lifting the filter out of the Coffeemaker. Serve and enjoy.



## MOCHA COFFEE

Mocha pots are very popular. They are easy to use and make delicious coffee, probably the closest to the taste of an espresso. A fine grind of coffee is required. Fill the bottom part of the pot with cold water as far as the piston on the side of the pot. Fill the entire strainer with coffee, do not tamp, close the pot by screwing it in place and put on a hob at a moderate heat. After extraction begins, open the lid of the pot so the condensed water that precipitates on the lid does not drip back into the coffee. As soon as the top pot fills up with coffee, remove from the heat and serve.



## ESPRESSO

Espresso is a fast method of preparing coffee that enables most flavour and aroma substances to be extracted. The result is a unique, strong and expressive drink, the resultant taste being highly individual depending on the type of coffee utilised and the level of coffee roasting.

Place 7.2 g of finely ground coffee into the lever. Putting more there means that the water might not pass through it, although too little coffee results in water going through too fast, giving a very weak drink. Tamp the coffee in the lever evenly and always wipe the edge of the lever. Place the lever in the coffee machine and make your espresso. Ideally, water (actually steam) should pass through the lever under a pressure of 9 atmospheres at around 89°C - 92°C. Genuine Italian espresso requires an extraction time of no longer than 20 - 30 seconds using 25 - 35 ml of water. The top of the coffee should be covered with a caramel-coloured crema (a thin layer of foam).

## VACUUM POT

The most effective method of preparation of all. It is also a highly sensory experience, as it combines glass with metal, fire, water and coffee, which contributes to the taste of the resulting cup.

The Vacuum Pot (or Coffee Syphon/Siphon) uses the principle of expansivity of water. Pour boiling water into the lower glass vessel, and connect to its brim the upper part with the filter fitted and rinsed. Bring the water to the boil using an alcohol burner, a propane/butane burner or halogen emitter. As a result, the water is forced up the siphon and into the upper chamber through a fabric or paper filter. At this moment, pour coarsely ground coffee at the amount of 25 g into the 350 ml of water. Stir and let it extract for 1 minute. The water temperature at this time is 92°C - 94°C. Remove the source of heat. As soon as the air in the lower jar starts to cool down it reduces in volume, and the resulting decompression in combination with gravity retracts the coffee back down through the filter. Remove the upper vessel with the used coffee grounds, and serve the coffee from the lower vessel. Note that the vessel was placed above the heat source and is still very hot.



We recommend using paper filters, including a holder. A cotton filter will last longer without the constant need to replace it, but it requires very high maintenance. If left unclean after preparing coffee, its lifetime is drastically shortened. It is recommended to keep it soaked in water in the fridge.

## COFFEE DRIPPER

This method of coffee preparation requires a porcelain coffee dripper and related paper filters. In fact, it is highly similar to the preparation for Chemex or typical filtered coffee. Use regular or medium ground coffee, about 30 g for 450 ml of water. First, place the paper filter into the dripper and rinse with water.

Then place the coffee dripper onto a mug or pot and fill with ground coffee. Pour over about 30 ml of water, at 92°C - 93°C, in order for the coffee to pre-steam (it will start bubbling a little), wait 30 sec. and then gradually pour over the rest of the water. Extraction time should not take longer than 3 minutes.



## FRENCH PRESS

Preparing coffee in a French press, also known as a press pot, coffee press, coffee plunger, cafetière or cafetière à piston, is one of the simplest methods. Use very coarsely ground coffee at a ratio of 60 - 70 g for 1 litre of boiling water. The coarseness of the grind should be something like a grain of sand. Use water at 93°C - 94°C, pour about 10% of the whole amount of water over the coffee and wait 30 seconds. Then pour in the rest of the water in a circular motion and allow to brew for 3 - 5 minutes. Then slowly push the plunger down to the bottom of the pot. This will separate the coffee grains from the infusion. Serve immediately and try to avoid keeping the liquid in the pot for too long, as this could spoil the brew, making it astringent and bitter.



The traditional coffee brewer consists of 4 parts. A bottom pot, ceramic filter, water strainer and a lid. Once again, the coffee grinds should be as coarse as for a French press. Put the ground coffee in the central filtration section and cover with the water strainer. The strainer allows water to be distributed evenly and guarantees precise extraction. Pre-steam with about 30 ml of water at the temperature of 93°C for 30 seconds. Then pour in water at the same temperature at the coffee to water ratio of 70 g/litre. Gradually pouring in the water results in an extraction time of about 4 minutes.



## KARLSBADER COFFEE MAKERS



Coffee makers by Karlsbader were even familiar to people a century ago. This method of preparation requires no separate filter as each unit is fitted with a porcelain one, which does not trap oils unlike a paper filter. The end result is that the coffee is juicier and fuller. Oxalis offers two types of Karlsbader coffee maker - the Traditional and Zen models.

Preparing coffee in the Zen Aroma Pot comprises the following procedure. Mill 22 g of coffee to the same size of grind as for a French press/cafetière. Put the ground coffee in the porcelain filter and place it in the pot. Pre-steam the unit with about 30 ml of water at the temperature of 93°C for 30 seconds. Add water at the same temperature up to the inner rim and leave to drip for 1 minute. Then repeat the same pouring and dripping action 3 more times. The total amount of water used is 250 ml. Preparation this way takes about 4 minutes in total.



## AEROPRESS

Aeropress is one of the latest coffee-making innovations. The principle lies in using an ideal water temperature and brewing with gentle air pressure, yielding a cup full of rich flavour with lower acidity and lacking bitterness.



There are two preparation methods - classic and reversed. Classic: insert a rinsed paper filter into the plastic filter cap, screw to the Aeropress chamber and place the Aeropress onto the vessel into which the coffee is to be extracted. Put 17 grams of medium ground coffee into the chamber, pour over with boiled water at the temperature of 93°C - 94°C and stir thoroughly. Fit the plunger onto the chamber with the rubber seal end first. Slowly push the plunger down and coffee will flow into the vessel.

Reversed: place the Aeropress chamber onto the plunger and fill with 17 grams of medium ground coffee. Firstly, pour in boiled water at 93°C - 94°C up to the mid-way point and stir thoroughly. Pour in the rest of the water (from the total of 275 ml) to slightly below the rim and allow to brew for 60 sec. Then screw the plastic cap with the rinsed filter onto the Aeropress chamber. Once the Aeropress is assembled like this, place a vessel for coffee (a cup or mug) with the bottom uppermost and quickly turn everything upside down. Afterwards, slowly push the coffee into the cup.

The name of the system stems from the fact that an air bubble is maintained between the plunger and water. Therefore, care must be taken when pushing the coffee into the mug or cup so that air does not pass through the coffee grains. Doing so would cause undesirable substances to be released into the coffee.





# COFFEE

## SPECIALITY COFFEE - 100% ARABICA



coffee beans

standard packaging (g)

(2)80216	<b>Organic Peru SHB</b>		150	500
<p>In global terms, the largest quantity of certified organic coffee is grown in the Chanchamayo and Cuzco regions. Coffees from the Andes possess a typically rustic character, which however is not overridden by other traits of Peruvian coffee - delicate body, winey acidity, and a pure and sweet aftertaste.</p>				
(2)80307	<b>Brazil decaffeinated SWD</b>		150	500
<p>A blend of choice Brazilian arabica coffees that are decaffeinated by the unique Swiss Water Process. During this procedure no chemical dissolvent is utilised to remove caffeine. The coffee is soaked in a water bath where all soluble agents are washed out, including caffeine. Subsequently the water is passed through filters with active carbon, which catch the caffeine. After removing caffeine from the extract, the coffee beans are again soaked in the extract, regaining their original aroma and taste. In both the taste and aroma you can find sweetness and freshly roasted hazelnut. Overall, the coffee is light with mild acidity and body.</p>				
(2)80518	<b>Brazil Fazenda Mariano</b>	NEW	150	500
<p>Coffee from the Mariano farm that has been processed by the dry method. The farm nestles in the Serra de Sao Domingos mountains, and belongs to the fourth generation of the Barbosa family. The coffee's taste and aroma are dominated by chocolate and nut, while it also boasts mild acidity and a velvety body.</p>				
(2)80211	<b>Brazil Santos</b>		150	500
<p>This is a blend of coffees from the Capoeira and Colonia dos Pinheiros farms located in the Sul de Minas region. The well-balanced composition reflects the specific taste profile of this terroir. In its taste and aroma, chocolate and nut prevail, accompanied by a hint of apricot. The coffee exhibits delicate, decent acidity and a creamy body.</p>				
(2)80212	<b>Colombia Excelso</b>		150	500
<p>Excelso coffee features smaller beans than Supremo. It comes from the Department of Antioquia, which is a hilly area where coffee is grown at the altitudes of 1,500 - 2,000 m. In its taste one can discern cocoa beans with a nutty and fruity note. The acidity is live and its body rich.</p>				
(2)80231	<b>Colombia Supremo</b>		150	500
<p>Fertile soil and a suitable climate at the altitudes of 1,500 - 2,000 m ensure ideal conditions for good quality production. Supremo is distinctive for its larger bean, which comes mostly from private farmers who take special care of their coffee. In the taste and aroma you can find sweet chocolate with redcurrant. Its body is rich and the acidity delicate.</p>				
(2)80520	<b>Costa Rica Finca Nacientes Honey</b>	NEW	150	500
<p>The coffee plants grown here comprise the Bourbon, Caturra and Catuai varieties, which are processed by the honey method. The coffee comes from the Nacientes farm, owned by Marvin Monge Valverde. It is situated in the canton of Tarrazu, Cedral de Aserrí, at the altitude of approximately 1,700 m. The taste of the coffee is borne out in cocoa-like tones, while the aroma resembles cream and vanilla. The acidity of the coffee is sparkling, and the body smooth and velvety.</p>				
(2)80521	<b>Costa Rica Las Adelitas Natural</b>	NEW	150	500
<p>This coffee comes from the Las Adelitas farm owned by brothers Ernesto and Marco Vinicio Ruiz. The farm lies in the central region of Heredia at the altitude of 1,350 m. The Red Catuai and Obata coffee varieties are processed via the dry method. The aroma is imbued with blackberry and blackcurrant, followed by sweet chocolate, while the taste is fruity with the flavour of walnut. The coffee boasts sparkling acidity and a rich body.</p>				
(2)80276	<b>Cuba Serrano Superior</b>		150	500
<p>The first coffee plantations were established in Cuba as long ago as 1748. However, mass expansion happened only due to the French fleeing Haiti before a slave revolt in 1789. The main coffee growing area is the Sierra Maestra mountain range in the eastern part of Cuba. The taste of this coffee combines elements of fine chocolate, ripe orange and mandarin. Its body is mildly velvety augmented by gentle acidity. The aroma is reminiscent of nougat with a malty roundness.</p>				



(2)80216  
Organic Peru SHB



(2)80211  
Brazil Santos



(2)80250  
Ethiopia Yirgacheffe



<b>(2)80522</b>	<b>El Salvador Santa Cristina Honey</b>	<b>NEW</b>	<b>150</b>	<b>500</b>
This comprises the coffee varieties Bourbon, Pacas and Sarchimor processed by the orange honey method. This particular coffee originates from the Santa Cristina farm, owned by Ana and Rene Hernandez, which is situated in the El Balsamo Qetzaltepeq mountain range around San Salvador Volcano at the altitude of approximately 1,150 m. Tones of sweet nut and cocoa are evident in the taste and aroma. The acidity of the coffee is sweet and the body creamy.				
<b>(2)80523</b>	<b>El Salvador Las Isabellas Pacamara Honey</b>	<b>NEW</b>	<b>150</b>	<b>500</b>
This is a Pacamara variety processed by the honey method. The coffee comes from the Las Isabellas farm, owned by Jose Roberto Santamaria. It lies in the Apaneca llamatepeq mountain range, bordering the municipality of Apaneca in the Ahuachapan Department, at the altitude of approximately 1,200 m. In its flavour and aroma lay intense notes of tropical passion fruit. The acidity of the coffee is sweet and the body velvety.				
<b>(2)80519</b>	<b>Ethiopia Sidamo Guji</b>	<b>NEW</b>	<b>150</b>	<b>500</b>
This washed coffee comes from small farmers based in the Uruga worda in the Guji Zone. Uruga is a very green and clean place where, apart from coffee plants, people also grow corn, sorghum and chickpeas. In its taste and aroma it is possible to discern ripe mango, while the acidity of the coffee is delicate and the body velvety.				
<b>(2)80250</b>	<b>Ethiopia Yirgacheffe</b>		<b>150</b>	<b>500</b>
Ethiopia is considered the cradle of arabica coffee. Coffee from the southern Yirgacheffe region is grown at the altitudes of 1,500 - 1,800 m. It is a washed coffee, which harks from the Reko factory in Kochere. During harvest, up to 850 small farmers take their crops there, who lack facilities for coffee manufacture. This is a complex coffee with a distinctive taste and aroma, reminiscent of exotic fruit with chocolate tones. Its body is rich, the acidity delicate.				
<b>(2)80509</b>	<b>Guatemala Hoja Blanca</b>		<b>150</b>	<b>500</b>
Hoja Blanca is a cooperative that contributes with cleansing and selling coffee from small-scale growers in the highly inaccessible region of Cuilco in the Huehuetenango department. Coffee from this area is the finest in Guatemala. Its significantly sweet aroma and taste bring to mind nougat, hazelnut and cream. Its acidity is mild and body creamy.				
<b>(2)80288</b>	<b>Guatemala SHB Maragogype</b>		<b>150</b>	<b>500</b>
This washed coffee comes from plantations belonging to small farmers in the Huehuetenango region. It is grown at the altitude of 1,500 - 1,600 m. The aroma is dominated by delicate chocolate. Its taste reveals ripe gooseberry and blackcurrant with a sweet chocolate finish. Acidity is delicate, the body velvety.				
<b>(2)80219</b>	<b>India Plantation AA</b>		<b>150</b>	<b>500</b>
It was Saint Baba Budan who first brought coffee plant seeds to India, smuggling them in from the Yemeni port of Mocha. In his honour, the first Indian plantations in the Chikkamagaluru mountains are now called the Baba Budan hills. Our washed coffee is, in its taste, typically representative of this region. Cashew nut prevails in the aroma, plus the flavour is earthy with tones of milk chocolate, tea and bark. It is an ideal coffee for everyday use.				
<b>(2)80285</b>	<b>Kenya AA Kangocho</b>		<b>150</b>	<b>500</b>
A washed coffee from the Kangocho factory that lies in the Nyeri district in central Kenya and is part of the Gikanda cooperative. Coffee is grown here at the altitude of 1,600 m and each farmer cultivates on average 200 coffee plants over an area of 0.5 acres. The coffee beans are distinctive and homogenous. The taste leans toward redcurrant, raspberry and strawberry. Its acidity is explosive and body mighty.				
<b>(2)80508</b>	<b>Nicaragua Las Marias Honey</b>		<b>150</b>	<b>500</b>
The Las Marias coffee farm is situated in one of the smallest administration regions of Nicaragua in Dipilt, in the north-west of the country near the border with Honduras. Despite its diminutive size, this region is considered the main source of speciality coffee in Nicaragua. Fertile soil, high altitude and mild climate all combine to create ideal conditions for growing traditional types of coffee (Bourbon and Caturra). The Las Marias farm is no exception to this. In the taste you will discover apricot and nougat, which smoothly morph into creamy tones. The acidity of the coffee is sparkling, the body is lightly creamy.				
<b>(2)80524</b>	<b>Panama Los Lajones Honey</b>	<b>NEW</b>	<b>150</b>	<b>500</b>
Coffee processed by the honey method from the Los Lajones farm, which spreads out across the eastern slopes of the Barú volcano at the altitudes 1,750 – 2,100 m. The farm's speciality is coffee processed solely via the dry or honey methods, thereby saving water resources. It boasts a distinctive red-berry flavour alongside that of brownie cookies. Acidity is delicate and the body buttery.				
<b>(2)80289</b>	<b>Panama SHB Kotowa</b>		<b>150</b>	<b>500</b>
This is a washed coffee originating from the Caturra, Typica and Bourbon varieties, from the Kotowa farm, which lies at the altitude of 1,700 m on the hills of the Barú volcano in the west of Panama. This terroir is naturally abundant in sufficient rain, sun, cloud and temperature, which facilitate for the creation of a unique coffee. During harvest, only the ripe cherries are picked, which are then dried on terraces. The dry beans then remain for at least another 3 months in wooden silos, which helps them develop a full taste. The Kotowa farm cares for the surrounding environment and also provides extensive social conditions for the harvesters. Its taste and aroma are dominated by chocolate and dark forest fruit. The coffee shows mild acidity and a creamy body.				



<b>(2)80223</b>	<b>Papua New Guinea Plantation A HOAC</b>	<b>150</b>	<b>500</b>
Coffees from this region feature mild acidity and complexity. Coffee from the HOAC cooperative unites 1,900 farmers within the Okapa region. Cherries from the Bourbon, Typica and Arusha coffee varieties are processed via the wet method and dried in the classic way in the sun. The aroma of the coffee is reminiscent of plain chocolate. In its taste you can discover redcurrant and blackberry with a touch of milk chocolate, mild acidity and light body.			
<b>(2)80511</b>	<b>Rwanda Garuka</b>	<b>150</b>	<b>500</b>
This washed coffee of the Bourbon variety comes from the lake of Kivu from the Nymasheke and Karongi districts. Garuka means in the local language 'come again', so encapsulates the growers' endeavours to produce quality coffee that would attract people to buy it again. Its aroma is reminiscent of raisin and dried date. The coffee is intensive in its taste, in which one can discern ripe raspberry, sour cherry and date syrup. The aftertaste features grapefruit. Its acidity is sparkling with a rich body.			

## FLAVOURED COFFEE - 100% ARABICA

		standard packaging	
 coffee beans	 ground coffee	 g	 kg
<b>(1)80386</b>	<b>Organic Irish Cream</b>	<b>150</b>	<b>1</b>
Roasted coffee, natural flavouring of Irish whiskey and cream (1.9%).			
<b>(1)80319</b>	<b>Algerian</b>	<b>150</b>	<b>1</b>
Roasted coffee, flavouring of egg liqueur (1.6%).			
<b>(1)80323</b>	<b>Almond Crunch</b>	<b>150</b>	<b>1</b>
Roasted coffee, flavouring of fine Swiss chocolate and crunchy almond (2.3%).			
<b>(1)80331</b>	<b>Almonds &amp; Amaretto</b>	<b>150</b>	<b>1</b>
Roasted coffee, flavouring of almond (1.2%) and amaretto (0.7%).			
<b>(1)80605</b>	<b>Apple Strudel</b>	<b>NEW</b>	<b>150</b>
Roasted coffee, apple & cinnamon flavouring (3%).			
<b>(1)80335</b>	<b>Baileys</b>	<b>150</b>	<b>1</b>
Roasted coffee, flavouring of Baileys whisky (1.8%).			
<b>(1)80377</b>	<b>Barbados</b>	<b>150</b>	<b>1</b>
Roasted coffee, flavouring of creamy chocolate and coconut (3%).			
<b>(1)80360</b>	<b>Belgian Pralines</b>	<b>150</b>	<b>1</b>
Roasted coffee, flavouring of chocolate pralines (1.8%).			
<b>(1)80384</b>	<b>Belgian Pralines caffeine-free</b>	<b>150</b>	<b>1</b>
Roasted coffee, flavouring of chocolate pralines (1.8%). Caffeine-free.			
<b>(1)80399</b>	<b>Caramello</b>	<b>150</b>	<b>1</b>
	Roasted coffee, natural toffee flavouring (2%).		
<b>(1)80369</b>	<b>Christmas Confections</b>	<b>150</b>	<b>1</b>
	Roasted coffee, flavouring of crunchy Christmas treats (2.3%).		
<b>(1)80361</b>	<b>Cinnamon Rolls</b>	<b>150</b>	<b>1</b>
Roasted coffee, flavouring of sweet cinnamon, vanilla and nuts (2.9%).			
<b>(1)80394</b>	<b>Coconut Crème</b>	<b>150</b>	<b>1</b>
Roasted coffee, flavouring of Jamaican rum and coconut (3.2%).			
<b>(1)80357</b>	<b>Hawaiian Nut</b>	<b>150</b>	<b>1</b>
Roasted coffee, flavouring of roasted hazelnut and a trace of coconut (2%).			
<b>(1)80312</b>	<b>Irish Cream</b>	<b>150</b>	<b>1</b>
Roasted coffee, flavouring of whiskey with cream (1.9%).			



standard packaging  
g kg

(1)80600	<b>Macadamia &amp; Chocolate</b>	150	1
	Roasted coffee, natural flavouring of chocolate and macadamia nut (2%).		
(1)80395	<b>Orange &amp; Chocolate</b>	150	1
	Roasted coffee, flavouring of orange and chocolate (2.4%).		
(1)80604	<b>Peanut Butter Cookie</b>	150	1
	from 1. 3. 2018	NEW	
	Roasted coffee, flavouring of cookies with peanut butter and chocolate (3%).		
(1)80601	<b>Pistachio &amp; Honey</b>	150	1
	Roasted coffee, natural flavouring of pistachio nut and honey (2%).		
(1)80324	<b>Swiss Coffee</b>	150	1
	Roasted coffee, flavouring made to a traditional Swiss recipe (1.5%).		
(1)80393	<b>Toffee Muffin</b>	150	1
	Roasted coffee, flavouring of sweet toffee and cinnamon with a creamy finish (3.2%).		
(1)80397	<b>Vanilla &amp; Toffee</b>	150	1
	Roasted coffee, toffee and vanilla natural flavouring (2%).		
(1)80396	<b>Vanuatu</b>	150	1
	Roasted coffee, flavouring of roasted almond, vanilla and a touch of cherry (2.8%).		
(1)80392	<b>White Nougat</b>	150	1
	Roasted coffee, flavouring of creamy white chocolate, pistachio and vanilla (3%).		

## COFFEE BLENDS



coffee beans

standard packaging  
g kg

(2)80316	<b>OxaPresso</b>	150	1
	An original recipe, it consists of four coffees from various corners of the world, combined so as to bring out the distinctive and accentuated fruit flavours present. This coffee is sure to be appreciated by coffee connoisseurs seeking an intensive gourmet experience. Its taste is dominated by redcurrant combined with exotic fruit, gradually blending into a full taste of chocolate. Suitable for making an espresso.		
(2)80513	<b>Roxanne</b>	150	1
	A carefully selected blend of coffee, it comprises two types of arabica bean and one robusta variety that combine superbly for espresso and milky coffee-based beverages. Its aroma is creamy and malty with a tone of vanilla, while plain chocolate, cacao seed and cream can be discovered in the taste. As an espresso, it boasts a full body and sweet acidity.		

## IKONA COFFEE



standard packaging  
g kg

(3)80504	<b>IKONA COFFEE VICTORIA blend</b>	250	1
	A blend of 60% El Salvador La Providencia / 40% Brazil Mariano; countries: El Salvador / Brazil; region: Ahuachapan / Sao Domingos Mountain; altitude: 1,250 m. / 980 m.; farm: La Providencia / Mariano; farmer: Fernando Alfaro / Manoel B. Junqueira; method of manufacture: Honey / Natural, variety: Caturra / Catuai, Mundo Novo, Bourbon, Tupi; recommended for preparing: espresso / cappuccino; recipe: espresso: 18 g/42 g/28 s.		
	In the aroma you can discover strawberry and milk chocolate in addition to the intensive and well-balanced taste of cherry and strawberry. The blend boasts a lingering and intensive aftertaste, delicate acidity and full body.		
380515	<b>IKONA COFFEE Cascara</b>	150	-

coffee beans

Coffee beans are hidden away inside sweet coffee cherries, and Cascara is produced by drying coffee cherry husks. A beverage made from Cascara boasts a pleasantly sweet aroma, similar to prune. Its taste is dominated by the sweetness of meadow honey, which gradually transforms into tones of orange and, ultimately, an aftertaste of plum. Contains caffeine. Country of Origin: Panama; region: Boquete; farmer: Graciano Cruz; variety: Catuai Arabica; method of manufacture: Washed; purchase: Direct Trade.

For further selection of another 4 to 5 coffees, in accordance with actual availability, please go to [www.ikona-coffee.cz](http://www.ikona-coffee.cz).



# TASTY TREATS

Samurai Shots  
liqueurs  
honey  
cocoa  
herbal syrups  
cacao seeds  
coffee beans coated in plain chocolate  
candy sugar  
vanilla



## **SAMURAI SHOTS**

These days the market is saturated with energy drinks that contain a lot of artificially added caffeine and huge amounts of sugar, colourants and preservatives. In contrast, Samurai Shot stands alone as a healthy alternative presented in an elegant bottle. Not only is it free of alcohol and gluten, but also the sugar-free versions are suitable for diabetics. As the name suggests, it can be consumed as individual shots, so it is ideal for joining in toasts at celebrations and gatherings. Made according to ancient methods of tea preparation, it is truly a drink for invigorating the mind and body.

## **LIQUEURS**

The Moravian town of Vizovice, close by OXALIS HQ, is renowned for producing distillates, a tradition it has upheld since the 16th century. The town excels at making "Slivovice", often translated as plum brandy, and other fruit distillates from apples (i.e. Calvados) and apricots, as well as a host of unusual spirits from nationally sourced ingredients. In fact, such experimentation was essentially how this singular range of liqueurs came into being, the flavours on offer comprising sea buckthorn and black chokeberry.

## **HONEY**

Our range has been enhanced by two types of honey from the Apimel family-run company. The firm has been buying honey from small bee-keepers from southern and eastern Slovakia since 1990. These years have informed them about what quality to expect - always the highest. Apart from the personal enthusiasm of every bee-keeper, it helps that little rapeseed is grown in the area. Therefore, bees pollinate the apple trees and cherry trees, raspberry bushes and other blossoming plants. Consequently, the honey is not just sweet but locks away a different flavour. This is honey to be tasted and savoured at one's leisure. The company is also keen to maintain standards of quality control, so each batch is tested for the presence of antibiotics and is marked clearly with its origin.

**COCOA**, just like chocolate, has its basis in the cacao pod and its fruit, the cacao seed. Until a certain point the production process is identical - up to the point of making cacao mass. Instead, the resultant semi-finished product is pressed to extract cocoa butter, leaving a solid mass called cocoa press cake, which is further crushed. An alkali is added in order to suppress acidic elements, thereby highlighting the chocolatey taste. The final product - cocoa - is made from fully crushing all the remaining solid particles.

**OXALIS HERBAL SYRUPS** have been introduced to supplement the existing range of honey syrups. In total, 10 new items have been added, comprising syrups of a single type of herb and those made from a blend of herbs. The syrups are sweetened with fructose so may be consumed by diabetics. Since they are monosaccharides they are also easily digestible. Our herbal syrups can be used as they are, or added to hot or cold beverages to enhance the flavour.

# SAMURAI SHOTS

NEW



**BITTER GREEN**

80086 500 ml pcs/pack 6

Water, Vietnamese green tea (10%), Ilex large-leaved (Ku Ding), preservatives: citric acid and potassium sorbate.

**PURE DARK**

80083 500 ml pcs/pack 6

Water, Chinese black Pu Erh tea (10%), preservatives: citric acid and potassium sorbate.

NEW



NEW



**MATCHA BOOSTER**

80084 500 ml pcs/pack 6

Water, Sencha green tea (10%), Matcha powdered green tea (2%), pear concentrate, preservatives: citric acid and potassium sorbate.

NEW



**SWEET FLOWER**

80082 500 ml pcs/pack 6

Water, cane sugar (20%), Sencha green tea (10%), rose petals, lychee and grapefruit flavouring, preservatives: citric acid and potassium sorbate.



There is no further discount on products on this page.



# R. JELÍNEK LIQUEURS

NEW



## ELIXIR FROM SEA BUCKTHORN

80064 200 ml pcs/pack 6

Contents: sea buckthorn macerate (in alcohol), liquid invert sugar. This elixir is made by soaking sea buckthorn berries in alcohol. Following complete extraction, the berries are filtered off, resulting in a liquid boasting the typical orange colour and natural cloudiness of the berries. Prior to bottling, the liquid is diluted (with water) to achieve 14.7% alcohol.



NEW



## ELIXIR FROM BLACK CHOKEBERRY

80065 200 ml pcs/pack 6

Contents: black chokeberry macerate in alcohol, liquid invert sugar. This elixir is ruby red to dark purple in colour, and it retains a high volume of essential substances from the fruit, mainly vitamins C and P, primarily due to the precise way in which it is produced. Alcohol content: 14.7%.

# HONEY

A food supplement. Not a replacement for a varied diet.  
Not suitable for diabetics or those sensitive to bee products.

## FLOWER HONEY

NEW



51113 100% honey, 470 g pcs/pack 8

So recognisable yet always different, the taste of flower honey varies according to where the bees collected the contents. Take a second to savour the tones of apple or cherry lying beneath the typically sweet taste. However, the aroma remains distinctly that of honey. Flower honey is fluid and naturally crystallises over time. The duration for which it stays fluid and its individual colour depend on the kind of nectar it possesses as its basis. The colour can range variously as light yellow, golden, light or dark brown. If sufficient acacia is present in the honey, a hint of green may be visible, which is perfectly alright for consumption.

NEW

## BLENDED FOREST HONEY

51114 100% honey, 470 g pcs/pack 8

Wild honey is a combination of honeydew/ forest honey and flower honey. It is characterised by a dark brown to almost black colour, and primarily comes from bee colonies situated nearby coniferous forests. Apart from nectar, the bees collect a sweet, sticky substance excreted on the needles of the trees by aphids. The taste is accentuated towards spicy notes, and it is much sought-after for its typical aroma and composition.



There is no further discount on products on this page.



Consumers today are always on the lookout for new and exciting taste sensations. Obviously, cocoa and the products made from it should not be ignored. However, only a few cocoa bean varieties from around the equator offer truly amazing tastes and aromas. We have selected some that could be considered real gems.

Just as for wine, coffee or tea, each type of plantation cocoa reflects characteristics typical for the particular variety, soil conditions and regional climate. In order to obtain optimum flavour, it is necessary that only the finest examples are harvested. In all aspects of processing the beans, maximum care focuses on preserving and capturing every delicate flavour and aroma. Our range of cocoa comprises a breadth of tastes and aromas that are entirely different from any standard product. The taste experience provided by each is truly one-of-a-kind, so these products are just begging to be explored.

		standard packaging
		g
<b>80070</b>	<b>São Tomé and Príncipe, 150 g caddy</b>	<b>150</b>
<b>80075</b>	<b>São Tomé and Príncipe, 150 g aluminium bag</b>	<b>150</b>
	<i>...mild and chocolaty with a refreshing hint of citrus fruit</i>	
	A strong, distinct taste with firm body. Highly fruity, it boasts a citrusy aroma and subtle notes of olive, peach and spice.	
<b>80071</b>	<b>Dominican Republic, 150 g caddy</b>	<b>150</b>
<b>80076</b>	<b>Dominican Republic, 150 g aluminium bag</b>	<b>150</b>
	<i>...hints of red fruit and wine</i>	
	Cocoa with a creamy-butter aroma, creamy in taste, which is full-bodied with a significant but still very pleasant bitterness. The cocoa beans offer the rich and acidic freshness of red fruit, spicy notes and interesting tannins typical for red wine.	
<b>80072</b>	<b>Tanzania, 150 g caddy</b>	<b>150</b>
<b>80077</b>	<b>Tanzania, 150 g aluminium bag</b>	<b>150</b>
	<i>...fruity and aromatic citrus fruit</i>	
	Combines intensity and bitterness with fruitiness and freshness thanks to its moderate acidic notes. Reveals a fine fruity aroma and the usual hint of vanilla.	
<b>80073</b>	<b>Peru, 150 g caddy</b>	<b>150</b>
<b>80078</b>	<b>Peru, 150 g aluminium bag</b>	<b>150</b>
	<i>...hints of wine and fruit, combined with sour and bitter notes</i>	
	A wide range of exotic flavours. The cocoa is a deep red colour and features distinctive notes of red wine and fruit.	
<b>80074</b>	<b>Holland Blend, 150 g caddy</b>	<b>150</b>
<b>80079</b>	<b>Holland Blend, 150 g aluminium bag</b>	<b>150</b>
	A blended cocoa with a well-balanced, mild and sweet taste and hazelnut aroma.	



There is no further discount on products on this page.



# HERBAL SYRUPS



A food supplement, in a liquid form.  
Not a replacement for a varied diet.



## CRANBERRY

**51103** 250 ml pcs/pack  
20

Ingredients: fructose (42%), cranberry juice with pulp (35%), drinking water, herbal extract from cranberry leaves (1.2%), vitamin C (0.09%), acidity regulators: citric acid, malic acid, preservative potassium sorbate. Not suitable for use at times of pregnancy or breastfeeding. Do not use under circumstances of serious liver dysfunction or special diet for the kidneys. Suitable for children from 3 years.



## ECHINACEA

**51104** 250 ml pcs/pack  
20

Ingredients: fructose (42%), drinking water, herbal extract from echinacea (0.66%), Sudanese hibiscus, vitamin C (0.09%), acidity regulators: citric acid, malic acid, preservative potassium sorbate. Suitable for children from 1 year.

## GINKGO BILOBA

**51105** 250 ml pcs/pack  
20

Ingredients: fructose (42%), drinking water, herbal extract from ginkgo biloba (0.65%), Sudanese hibiscus, vitamin C (0.09%), acidity regulators: citric acid, malic acid, preservative potassium sorbate. Ginkgo should not be used before undergoing a planned operation or under circumstances of heightened haemophilia. Suitable for children from 3 years.



## GOJI

**51106** 250 ml pcs/pack  
20

Ingredients: fructose (42%), drinking water, herbal extract from goji berries (2.88%), vitamin C (0.09%), acidity regulators: citric acid, malic acid, preservative potassium sorbate. Suitable for children from 3 years.



## LEMON BALM

**51109** 250 ml pcs/pack  
20

Ingredients: fructose (42%), drinking water, herbal extract from lemon balm (2.88%), extract from Sudanese hibiscus, vitamin C (0.09%), acidity regulators: citric acid, malic acid, preservative potassium sorbate. Suitable for children from 1 year.



LIMITED



### IMUFYT

**51108** 250 ml pcs/pack  
**20**

Ingredients: fructose (42%), drinking water, herbal extract from echinacea, Siberian ginseng, true ginseng, Aralia Mandshurica, Baikal skullcap, Schisandra sinensis, Sudanese hibiscus, vitamin C (0.09%), acidity regulators: citric acid, malic acid, preservative potassium sorbate. Do not use if suffering from high blood pressure, epilepsy, insomnia and increased sensitivity of the nervous system. Suitable for children from 3 years.

### SEA BUCKTHORN

**51110** 250 ml pcs/pack  
**20**

Ingredients: fructose (42%), drinking water, herbal extract from sea buckthorn (5.22%), beta carotene, vitamin C (0.09%), acidity regulators: citric acid, malic acid, preservative potassium sorbate. Suitable for children from 3 years. Suitable for pregnant and breastfeeding women.

### GINGER

**51111** 250 ml pcs/pack  
**20**

Ingredients: fructose (42%), drinking water, herbal extract from ginger root (2.4%), extract from Sudanese hibiscus, vitamin C (0.09%), acidity regulators: citric acid, malic acid, preservative potassium sorbate. Not suitable for long-term use by diabetics, or if receiving treatment for stomach acidity, or remedies for reduced bleeding, or remedies to treat heart conditions. Suitable for children from 3 years.



## CACAO SEEDS AND COFFEE BEANS

		standard packaging
<b>80445</b>	<b>Coffee beans coated in plain chocolate</b>	<b>70</b> g
	55% plain chocolate, 78% (cocoa mass, cane sugar, cocoa butter, vanilla pod), roasted coffee beans (arabica). It is possible to order this items within September till May.	
<b>80446</b>	<b>Cacao seeds</b>	<b>60</b> g
	Whole raw cocoa beans (not roasted or peeled). Variety Trinitario.	

There is no further discount on products on this page.



# CANDY SUGAR AND VANILLA



## CANDY SUGAR CUBES

80106	brown, 400 g	pcs/pack 9
80107	white, 400 g	pcs/pack 9



## CANDY SUGAR STICK

50013	white	pcs/pack 100
50014	brown	pcs/pack 100



## VANILLA POWDER

80141	ground vanilla pods, 10 g	pcs/pack 16
-------	---------------------------	----------------

There is no further discount on products on this page.



# CADDIES

tea caddies  
coffee caddies





**TEA** is obviously a superior beverage hence proper attention should be paid to its storage. It has the tremendous potential to absorb ambient aromas and humidity, so ideally it should be kept hermetically sealed and stored in a dry place. Furthermore, it is important to avoid extremely hot temperatures, as well as limit exposure to oxygen and humidity. It is recommended that caddies with tea are stored in a dry place, and not just loosely in cupboards. It would be a real shame to lose the aroma and taste of one's tea, which would gradually turn stale over time. Therefore, it is wise to store tea in caddies to ensure it stays in tip-top condition. The same goes for coffee.

One effective and economical method is to store tea in a tin caddy. These are highly popular and are available in various sizes, shapes and designs, including hermetic porcelain tea and coffee caddies. The OXALIS range of tea and coffee caddies covers sizes from 50 g to 500 g, and come fitted with either a simple lid or with a clip. Some of the motifs are replicated in every section of the catalogue, so it is easy to put together a collection of items sharing one particular motif or colour theme.

Special attention should be paid to items marked with the OXALIS DESIGN icon, as these have been manufactured to our own design and are totally unique to us. Emphasis is placed on new, modern and novel ideas by leading Czech designers and artists, and now also by children under the care of SOS Children's Villages. OXALIS DESIGN could lend you a competitive edge and originality in relation to product range.

# TEA & COFFEE CADDIES

NEW



**JUNGLE - FLOWER**

40162K

125 g, ø 7.5 x 11 cm

pcs/pack  
24

NEW



**JUNGLE - LEAF**

40162L

125 g, ø 7.5 x 11 cm

pcs/pack  
24

NEW



**FRED**

40159

100 g, 7 x 7 x 10.9 cm

pcs/pack  
24

NEW



**GINGER**

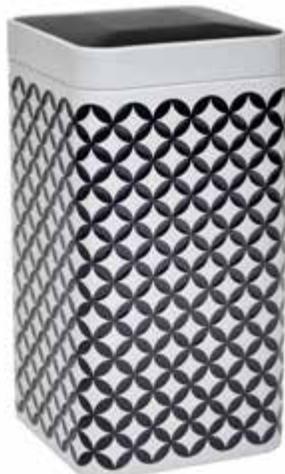
40158

100 g, 7 x 7 x 10.9 cm

pcs/pack  
24



NEW



**MUNDO**

40164

500 g, 9.8 x 9.8 x 18.9 cm

pcs/pack  
12



NEW



**NOVO**

40165

500 g, 9.8 x 9.8 x 18.9 cm

pcs/pack  
12



**NEW** OXALIS DESIGN



**WILDLIFE WELLNESS**

**40152** 100 g, 7,7 x 7,7 x 9,8 cm pcs/pack 24

**NEW** OXALIS DESIGN



**PANDA**

**40154** 100 g, 7,7 x 7,7 x 9,8 cm pcs/pack 24



**HAPPY BIRDS**

**40470** 50 g, 6 x 6 x 8 cm pcs/pack 24  
**40472** 100 g, 7 x 7 x 11 cm pcs/pack 12

OXALIS DESIGN **LIMITED**



**SEASONS OF THE YEAR**

**40972** 100 g, ø 7,6 x 10 cm pcs/pack 12



OXALIS DESIGN



**MEDITATION**

**40120** 100 g, ø 7,6 x 9,8 cm pcs/pack 12





### TEA AFFECTION

40142	50 g, 6 x 6 x 8 cm	pcs/pack <b>24</b>
40143	100 g, 7.5 x 7.5 x 9.5 cm	pcs/pack <b>12</b>
40144	200 g, ø 9 x 13 cm with clip closure	pcs/pack <b>12</b>



### BICYCLE

40122	50 g, 6 x 6 x 8 cm	pcs/pack <b>24</b>
40123	100 g, 7.2 x 7.2 x 9.3 cm	pcs/pack <b>24</b>



### KALI

40116	50 g, 6 x 6 x 9.5 cm	pcs/pack <b>24</b>
40117	100 g, 7.2 x 7.2 x 10 cm	pcs/pack <b>12</b>
40118	150 g, 8.6 x 8.6 x 12 cm	pcs/pack <b>12</b>



### BLUE AND WHITE ROMANCE

40145	50 g, 6 x 6 x 8 cm	pcs/pack <b>24</b>
40146	100 g, 7.5 x 7.5 x 9.5 cm	pcs/pack <b>12</b>





**STONES PLATINUM**

**40150P** 125 g, ø 7.5 x 11 cm pcs/pack  
**24**



**STONES PINK**

**40150R** 125 g, ø 7.5 x 11 cm pcs/pack  
**24**



**STONES METALLIC**

**40150K** 125 g, ø 7.5 x 11 cm pcs/pack  
**24**



**FEATHERS PURPLE**

**40148F** 50 g, 5.5 x 5.5 x 8 cm pcs/pack  
**24**

**40149F** 100 g, 7 x 7 x 10.9 cm pcs/pack  
**24**



**FEATHERS PINK**

**40148R** 50 g, 5.5 x 5.5 x 8 cm pcs/pack  
**24**

**40149R** 100 g, 7 x 7 x 10.9 cm pcs/pack  
**24**





**SUMMER**

40487

150 g, ø 10.1 x 9 cm  
with clip closure

pcs/pack  
12



**AUTUMN**

40482

150 g, ø 10.1 x 9 cm  
with clip closure

pcs/pack  
12



**WINTER**

40481

150 g, ø 10.1 x 9 cm  
with clip closure

pcs/pack  
12



**SPRING**

40497

150 g, ø 10.1 x 9 cm  
with clip closure

pcs/pack  
12

**NEW**



**UNI SILVER**

40161

140 g, ø 7.6 x 14.9 cm  
with clip closure

pcs/pack  
12





**YORU BLACK**

40953C

125 g, ø 7.5 x 11 cm

pcs/pack  
24

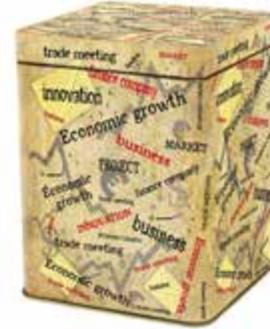


**YORU WHITE**

40953B

125 g, ø 7.5 x 11 cm

pcs/pack  
24



**BUSINESS**

40971

100 g, 7.7 x 7.7 x 9.8 cm

pcs/pack  
6



**VALLEY OF THE KINGS GOLDEN**

40973Z

125 g, ø 7.5 x 11 cm

pcs/pack  
24

**VALLEY OF THE KINGS RED**

40973C

125 g, ø 7.5 x 11 cm

pcs/pack  
24



**BLACK JAPAN**

40012

50 g, 5.4 x 5.4 x 8 cm

pcs/pack  
24

40018

100 g, 7.5 x 7.5 x 9.1 cm

pcs/pack  
12

40110

1 kg, 14.5 x 14.5 x 21.4 cm

pcs/pack  
4



NEW



**EXCLUSIV**

<b>40994</b>	50 g, 5.5 x 5.5 x 8 cm	pcs/pack <b>24</b>
<b>40160</b>	100 g, 7.6 x 7.6 x 10 cm	pcs/pack <b>24</b>



**YOKOHAMA BLUE**

<b>40987M</b>	150 g, 8.2 x 8.2 x 11.8 cm	pcs/pack <b>24</b>
with clip closure		
<b>40988M</b>	250 g, 9.4 x 9.4 x 16 cm	pcs/pack <b>24</b>
with clip closure		



**BUDDHA**

<b>40995</b>	100 g, 7.5 x 7.5 x 9.5 cm	pcs/pack <b>24</b>
<b>40996</b>	110 g, 12.8 x 6.7 x 8.5 cm	pcs/pack <b>24</b>
chest		



**YOKOHAMA GREEN**

<b>40987Z</b>	150 g, 8.2 x 8.2 x 11.8 cm	pcs/pack <b>24</b>
with clip closure		
<b>40988Z</b>	250 g, 9.4 x 9.4 x 16 cm	pcs/pack <b>24</b>
with clip closure		



**YOKOHAMA BROWN**

<b>40987H</b>	150 g, 8.2 x 8.2 x 11.8 cm	pcs/pack <b>24</b>
with clip closure		
<b>40988H</b>	250 g, 9.4 x 9.4 x 16 cm	pcs/pack <b>24</b>
with clip closure		





OXALIS  
DESIGN LIMITED

**CAFE DU MONDE**

40405	200 g, ø 9 x 13 cm	pcs/pack 12
40406	250 g, 11.8 x 7 x 18 cm oval, with clip closure	pcs/pack 12



**COFFEE MILL**

40404	150 g, 8.5 x 8.5 x 13 cm	pcs/pack 12
-------	--------------------------	----------------



**BLACK COFFEE**

40140	200 g, ø 9 x 13 cm with clip closure	pcs/pack 12
40141	500 g, 11.7 x 7.8 x 19.7 cm with clip closure	pcs/pack 12



**COFFEE BEANS**

40139	500 g, ø 10.5 x 18.5 cm with clip closure	pcs/pack 12
-------	--	----------------





**NEW**

**NEW**



**WHITE WINTER**

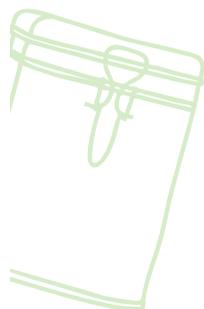
**40171** 100 g, 7 x 7 x 10.9 cm pcs/pack 24

**NEW**



**WINTER MOSAIC**

**40167** 100 g, 7 x 7 x 10.9 cm pcs/pack 24



**NORDIC VARIATIONS BLUE**

**40417M** 100 g, 7 x 7 x 10.9 cm pcs/pack 24



**NORDIC VARIATIONS RED**

**40417C** 100 g, 7 x 7 x 10.9 cm pcs/pack 24





**CHRISTMAS PRESENTS**

**40092** 125 g, ø 9.1 x 10.8 cm pcs/pack **12**



**CHRISTMAS REINDEER**

**40124** 50 g, 6 x 6 x 8 cm pcs/pack **24**



**MOLDE GREEN**

**40119Z** 100 g, 7 x 7 x 10.9 cm pcs/pack **24**



**MOLDE PURPLE**

**40119F** 100 g, 7 x 7 x 10.9 cm pcs/pack **24**



# TEA AND COFFEE UTENSILS

mugs  
tea sets  
glassware  
coffee cups and mugs



## **PORCELAIN**

The earliest porcelain artefacts ever discovered come from China and date back as far as the 7th century BC. It was in the 17th and 18th centuries that porcelain became highly valued in Europe, hence the word china being adopted as the general term for this exotic material. Porcelain as we know it is sometimes referred to as hard porcelain. During production a mixture of kaolin, also called porcelain earth, quartz (grog) and feldspar (a flux agent) is used. Chalk and marble are also sometimes added.

The most heavily used component is kaolin, making up as much as 50% of the mixture. It is a pure material of high quality, distinctive for its great solidity, transparency and whiteness.

Porcelain items are fired at temperatures between 1400°C and 1500°C. Through this the eventual product benefits from high density, ensuring sturdiness and non-porosity. The great advantage of porcelain is that it does not absorb other odours or flavours and is resistant to stains. It is an elegant material that, despite its solidity, gives the impression of being very fragile.

## **BONE CHINA**

Originating in England in the 18th century, bone china is a very rare type of porcelain sometimes referred to as soft porcelain. It differs in the composition of earth, contains a lower ratio of kaolin and up to 52% of bone ash, giving bone china its name.

In addition, the temperature of firing is lower and ranges between 1240°C and 1280°C. Typically, the material is creamy white in colour. Furthermore, the walls of bone china vessels are usually very thin, almost translucent, but maintain the qualities of hardness and chip-resistance. Distinctive for being light and elegantly glossy, it is an exceptional material. Recently, a variation known as new bone china has begun to appear, which contains only 10% of bone ash.

## **CERAMICS - STONEWARE**

There are a huge number of ceramic materials that vary in the earth applied, firing temperature and method of manufacture, in addition to the subsequent porosity. Most products that OXALIS offers are made of very high quality stoneware. Compared to porcelain, stoneware is cheaper although its specification is extremely close to that of porcelain.

When making stoneware, kaolin, feldspar and quartz are used too. Stoneware items are fired at temperatures from 1200°C to 1300°C. This reduces the porosity of the material and although it tends not to be glazed, stoneware does not leak.

## **CAST IRON**

Cast iron bowls are made by casting molten iron, the sides of which are covered with siliceous melt – i.e. enamel. Cast iron ware generally possesses excellent qualities for cooking as it is highly resistant and maintains temperature for a long time, hence it lends itself perfectly to tea culture.

# MUGS FOR TEA

**NEW** 



**MAX**  
porcelain

**51202** 0.35 l pcs/pack 36

**NEW** 



**MIA**  
porcelain

**51201** 0.35 l pcs/pack 36

**NEW** 



**TRISTAN**  
porcelain

**51204** 0.85 l pcs/pack 18



**NEW** 



**ISOLDA**  
porcelain

**51203** 0.85 l pcs/pack 18



**NEW** WASH BONE CHINA



**TAKE**  
porcelain

**51198** 0.4 l pcs/pack 6

**NEW** WASH



**MEADOW FLOWERS**  
porcelain

**51060** 0.75 l pcs/pack 16

**NEW** WASH DESIGN



**PANDA**  
porcelain

**51199** 0.75 l pcs/pack 16

OXALIS DESIGN WASH



**WILDLIFE WELLNESS**  
porcelain

**51140** 0.75 l pcs/pack 16

WASH BONE CHINA



**BLACK ELEPHANT**  
porcelain

**51128** 0.6 l pcs/pack 6

WASH BONE CHINA **LIMITED**



**FREAKY FARM**  
porcelain

**51129** 0.3 l pcs/pack 6





**MEDITATION**  
porcelain

51039

0.6 l

pcs/pack  
6



**SAFARI**  
porcelain

50483

0.58 l

pcs/pack  
16



**GRANADA**  
porcelain

50393

0.6 l

pcs/pack  
6



**ARTEDE**  
porcelain

51049

0.58 l

pcs/pack  
16



**VILLAGE VIEW**  
porcelain

51131

0.6 l

pcs/pack  
6





**HAPPY FOLKS**  
porcelain

**51041** 0.3 l pcs/pack 6



**PIGGY**  
porcelain

**51043** 0.3 l pcs/pack 6



**GOOD MORNING**  
porcelain

**51042** 0.3 l pcs/pack 6



**GENTLEMAN**  
porcelain

**51045** 0.33 l pcs/pack 36



**LADY**  
porcelain

**51046** 0.33 l pcs/pack 36



# MUGS WITH A LID AND STRAINER

**NEW** 



**ORIGAMI**  
porcelain

**51195** 0.35 l pcs/pack  
6  
stainless steel strainer



**ELLIS**  
porcelain

**NEW** 

**51194** 0.35 l pcs/pack  
4  
stainless steel strainer, porcelain saucer



**HERBS ASTRA**  
porcelain

**51138** 0.25 l pcs/pack  
36  
stainless steel strainer



**HERBS VIOLET**  
porcelain

**50485** 0.25 l pcs/pack  
36  
stainless steel strainer



**HERBS FAIRY FOLK**  
porcelain

**51139** 0.25 l pcs/pack  
36  
stainless steel strainer





**STONEY BROWN**  
double-wall porcelain

**51125** 0.33 l pcs/pack  
6  
stainless steel strainer

**STONEY WHITE**  
double-wall porcelain

**51124** 0.33 l pcs/pack  
6  
stainless steel strainer



**HERBS BLUE LEAVES**  
porcelain

**51135** 0.33 l pcs/pack  
24  
stainless steel strainer

## COFFEE CUPS AND MUGS



**LUKA ESPRESSO**  
porcelain

**51068** 0.05 l pcs/pack  
6  
cup and saucer



**LUKA LATTE**  
porcelain

**51069** 0.23 l pcs/pack  
6  
cup and saucer



**LIMITED**



**ARTEDO**  
porcelain

**51050** 0.15 l pcs/pack  
24  
cup and saucer





WASH LIMITED

**GREEN COFFEE BREAK**  
porcelain

**51048** 0.3 l pcs/pack  
36



WASH LIMITED

**BLUE COFFEE BREAK**  
porcelain

**51047** 0.3 l pcs/pack  
36



OXALIS DESIGN WASH LIMITED

**COFFEE VARIETY**  
porcelain

**51044** 0.3 l pcs/pack  
6



## TEA SETS



NEW WASH



**MEADOW FLOWERS**  
porcelain tea set for one

**51200** teapot 0.5 l, cup 0.3 l pcs/pack  
8  
tea set for one



**VIRIDI**  
porcelain set with a tray

**51191** teapot 0.8 l, 4 cups 0.175 l pcs/pack  
4



NEW



**NEW** WASH DESIGN



**MANDALA HOPE**  
porcelain bowl

**51197** 0.2 l pcs/pack 6

WASH



**BAILAN**  
porcelain gaiwan set

**51133** 2 bowls 0.15 l and 0.06 l pcs/pack 8

**NEW** WASH



**FATIMA**  
porcelain set

**51206** teapot 0.7 l, 4 cups 0.13 l pcs/pack 12

**NEW** WASH



**GOBI**  
porcelain set

**51207** teapot 0.7 l, 4 cups 0.16 l pcs/pack 12



**POETIC**  
porcelain set

**50489** teapot 0.8 l, 6 cups 0.175 l pcs/pack 6  
stainless steel strainer





**PANGI**  
porcelain cup and saucer

**50569** 0.2 l pcs/pack  
6



**PANGI**  
porcelain teapot

**50568** 1 l pcs/pack  
12



**ART BLANCO**  
porcelain teapot

**51134** 1.4 l pcs/pack  
8

stainless steel strainer



**MOYA**  
porcelain bowl

**50803** 0.07 l pcs/pack  
4



**CHERRY BLOSSOM**  
porcelain tea set for one

**51036** teapot 0.5 l, cup 0.3 l pcs/pack  
1



**CHERRY BLOSSOM**  
porcelain teapot

**51034** 1 l pcs/pack  
1



**CHERRY BLOSSOM**  
porcelain cup and saucer

**51035** 0.2 l pcs/pack  
6





**VILLAGE VIEW**  
porcelain tea set for one

51130

teapot 0.5 l, cup 0.3 l

pcs/pack  
12



**MEDITATION**  
porcelain tea set for one

51040

teapot 0.55 l, cup 0.3 l

pcs/pack  
1



**NINA**  
tea set for one

50984

porcelain teapot 0.6 l, glass cup 0.2 l

pcs/pack  
12

stainless steel strainer



**BLANC**  
stoneware set

50498

teapot 0.65 l, 4 bowls 0.08 l

pcs/pack  
8

stainless steel strainer



**PHILLIP**  
porcelain tea set for one

50499

teapot 0.4 l, cup 0.2 l

pcs/pack  
12

stainless steel strainer





**MIST**  
porcelain set

**51132** teapot 0.2 l, 2 bowls 0.06 l pcs/pack  
1



**LIFEN**  
porcelain set

**51144** teapot 0.7 l, 4 bowls 0.15 l pcs/pack  
12  
stainless steel strainer



LIMITED



**NIMURA**  
Japanese stoneware set

**50879** teapot 0.5 l, 4 bowls 0.12 l pcs/pack  
12  
stainless steel strainer



**MOLI**  
porcelain set

**50882** teapot 0.65 l, 4 bowls 0.1 l pcs/pack  
12  
stainless steel strainer



CAST IRON TEAPOTS ARE SUITABLE FOR ELECTRIC, INDUCTION AND CERAMIC COOKER HOBS.  
INNER LAYER ENAMEL.



**MANPO**  
cast iron set

**51054** pcs/pack  
6  
teapot 0.7 l, 2 bowls with saucers 0.13 l,  
stainless steel strainer



**SAMSU**  
cast iron bowl

**51053** 0.12 l pcs/pack  
36



**GRANA**  
cast iron teapot

**50493** 0.6 l pcs/pack  
8  
stainless steel strainer



**YING**  
cast iron teapot

**51143** 0.9 l pcs/pack  
8  
stainless steel strainer



**ARABIA**  
cast iron teapot

**50497** 0.96 l pcs/pack  
6  
stainless steel strainer



**MORIOKA**  
cast iron teapot

**50453** 0.9 l pcs/pack  
8  
stainless steel strainer



# GLASSWARE

**NEW**  



**MANDALA LOTUS**

**51196** 0.2 l pcs/pack  
6  
glass mug with a porcelain saucer



**MIDORI**

**51038** 0.35 l pcs/pack  
4  
glass mug with a strainer,  
porcelain lid and saucer



**CHERRY BLOSSOM**

**51037** 0.35 l pcs/pack  
4  
glass mug with a strainer,  
porcelain lid and saucer



**CHAMOMILE**

**51145** 0.35 l pcs/pack  
4  
glass mug with a strainer,  
porcelain lid and saucer



**RASPBERRY**

**51120** 0.35 l pcs/pack  
4  
glass mug with a strainer,  
porcelain lid and saucer





**SOREN**  
double-wall glass

50479

0.35 l  
silicone lid

pcs/pack  
24



**ANIMAL PARTY**  
glass mug

50395

0.25 l  
plastic handle

pcs/pack  
48



**KABIBE**  
glass mug

50396

0.25 l  
plastic handle

pcs/pack  
48



**LOREN**  
double-wall glass

50480

0.35 l  
silicone lid

pcs/pack  
24



**MORA**  
glass teapot

51141

1.5 l  
stainless steel strainer

pcs/pack  
1



**SIERA**  
glass teapot

51190

1.2 l  
stainless steel strainer

pcs/pack  
12



PRODUCTS MADE BY TRENDGLASS ARE IDEAL FOR USE IN A MICROWAVE OVEN,  
FRIDGE, DISHWASHER AND ON GAS AND ELECTRIC COOKERS.



**MIKADO**  
glass cup and saucer

50195

0.15 l

pcs/pack  
1



**PRETTY TEA**  
glass teapot

50838

0.5 l

pcs/pack  
1

lid and strainer



**JUMBO**  
glass cup and saucer

50186

0.4 l

pcs/pack  
1



**LEA**  
glass heat-resistant teapot

50199

1.75 l

pcs/pack  
1



**BEATA**  
glass cup and saucer

50958

0.3 l

pcs/pack  
1

stainless steel strainer, glass lid



**PRETTY TEA II**  
glass teapot

50144

0.5 l

pcs/pack  
1

glass lid and stainless steel strainer





**MIKADO**  
teapot

**50836** 1.2 l pcs/pack  
glass strainer 1



**MIKADO**  
teapot

**50193** 2 l pcs/pack  
glass strainer 1

## COFFEE MAKERS



**TRADITIONAL KARLSBADER**  
**COFFEE BREWER**  
porcelain set

**51123** 0.85 l pcs/pack  
1



**ZEN AROMA POT**  
porcelain set

**51121** 0.35 l pcs/pack  
1

**ELEGANCE FRENCH PRESS**

**1797** 1 l pcs/pack  
glass, stainless steel 1



**ELEGANCE FRENCH PRESS**

**1796** 0.3 l pcs/pack  
glass, stainless steel 1





LIMITED

**BRICK FRENCH PRESS**  
glass

**1808** 0.35 l pcs/pack  
**36**

LIMITED

**BRICK FRENCH PRESS**  
glass

**1809** 1 l pcs/pack  
**12**



**KONA**  
glass teapot

**51147** 0.6 l pcs/pack  
**24**



**FILTER COFFEE SET**  
Hario 02

**51002** 0.6 l pcs/pack  
**18**  
glass jug, coffee holder, scoop, filters 100 pcs



**PLASTIC COFFEE DRIPPER**

**50091** Hario 01, with coffee scoop pcs/pack  
**36**



**CERAMIC COFFEE DRIPPER**

**50087** Hario 02, with coffee scoop pcs/pack  
**36**



**STAINLESS STEEL COFFEE DRIPPER**

**51146** pcs/pack  
**24**



**BUONO**  
stainless steel teapot

**1789** 1.2 l pcs/pack  
**12**  
suitable for induction heating





**CHEMEX**  
glass, wood, leather

50164

0.85 l

pcs/pack  
6



**CHEMEX S**  
glass, wood, leather

50145

0.568 l

pcs/pack  
12

NEW



**SUPERTOP I, COFFEE MAKER, WHITE**

1811

0.35 l

pcs/pack  
1

6 cups, top part aluminium, bottom part titanium and carbon alloy, suitable for induction heating



**VACUUM POT**

51061

vacuum pot, cotton filter and burner;  
technical alcohol is not part of the set



**SUPERTOP I, COFFEE MAKER, RED**

1804

0.2 l

pcs/pack  
1

3 cups, top part aluminium, bottom part titanium and carbon alloy, suitable for induction heating



**AEROPRESS SET**

51003

aeropress, filter holder, filters, coffee scoop,  
stirrer, reduction for smaller cups, manual



# ACCESSORIES

strainers and infusers  
matcha accessories  
calabashes, bombillas  
tea-related accessories  
coffee filters and accessories  
packaging  
books  
printed materials  
promotional items





In our proposal for accessories you can find a choice of products intended for final tea and coffee preparation. The assortment comprises stainless steel, cotton and bamboo strainers and infusers, thermometers, paper filters, a wide range of calabashes and bombillas and much more besides.

Using tea strainers and infusers goes hand in hand with long-held traditions, just like tea itself. Initially, the Chinese used pieces of cloth spread over a cup. In the 19th century, as tea was becoming more and more popular, the first strainers and infusers appeared in England. Inserting tea in strainers was considered a more elegant method of preparation and gradually replaced simply steeping tea leaves directly in a teapot. The first strainers were made of the same material as teapots, i.e. fine porcelain. Exceptionally, more expensive silver strainers were used. Nowadays, the most popular choice is strainers and infusers of stainless steel, pottery, porcelain, cotton, bamboo and paper filters.

The fundamental rule is that tea requires space. Regardless of the material, type or shape, one should always keep in mind that a strainer or infuser should be spacious enough for the tea. Tea needs room in order to fully develop and reveal its genuine taste and aroma.

Generally it is true that paper filters, fine stainless steel or cotton strainers are suitable for all types of teas, mainly for small leaf types such as broken teas, rooibos and honeybush. The range of paper filters varies so you can use them for infusing in a cup, mug or a teapot. In addition, a paper filter holder can be used for easier application. Moreover, they are fairly practical because steeped leaves can be disposed of together with the filter. As an alternative to paper filters, there are very fine stainless steel strainers. Their straining ability is comparable and they have the advantage of repeated use. As with paper filters, they are also produced in various sizes.

Cotton strainers are ideal for those who want to avoid metal but still prefer repeated usage. These are made of non-bleached cotton and are neutral in taste. A practical holder facilitates for their easier use. However, take into consideration that cotton strainers tend to absorb flavour over time and, therefore, it is recommended to have one for pure teas and one for flavoured teas.

Traditional handmade bamboo strainers are mainly suitable for large leaf teas as they allow sufficient space for full development of their aroma and taste. Just like cotton strainers, it is always better to have one for preparing pure teas and one for flavoured teas. For promotional purposes our assortment also incorporates packaging materials, promotional items, sales accessories, informative leaflets and books.

# STRAINERS AND INFUSERS



**BALL WITH A MINI CUP**

**51148** stainless steel, ø 4.5 cm pcs/pack  
72



**COTTON STRAINER**

<b>50112</b>	ø 7.5 cm	pcs/pack <b>30</b>
<b>50113</b>	ø 11 cm	pcs/pack <b>30</b>



**BAMBOO STRAINER**  
ø 6 cm

<b>50028</b>	1 holder	pcs/pack <b>1</b>
<b>50059</b>	2 holders	pcs/pack <b>1</b>



**TEAPOT STRAINER WITH A DRIP TRAY**

**50075** stainless steel, ø 5.4 cm pcs/pack  
96

**MUG STRAINER WITH A DRIP TRAY**

**50076** stainless steel, ø 7.5 cm pcs/pack  
48



**MUG STRAINER**

**50130** stainless steel, ø 6.7 cm pcs/pack  
**12**



**STRAINER WITH A HOLDER**

**50114** stainless steel, ø 6 cm pcs/pack  
48





**BALL**

**50011** stainless steel, ø 5 cm pcs/pack 24



**DECORATED BALL**

**50133** stainless steel, ø 4.5 cm pcs/pack 24



**DECORATED INFUSER**

**50134** stainless steel, ø 4.5 cm pcs/pack 24



**LARGE INFUSER**

**50153** stainless steel, ø 6.5 cm pcs/pack 24

**SMALL INFUSER**

**50024** stainless steel, ø 4.5 cm pcs/pack 24



**BIG HEART**

**50117** stainless steel, 6.8 x 6.5 x 4.7 cm pcs/pack 24



**BLOCK INFUSER**

**50115** stainless steel, 3.5 cm pcs/pack 24

**LITTLE HEART**

**50116** stainless steel, 5.2 x 5.4 x 3.3 cm pcs/pack 24





**EGG INFUSER**

**50019** stainless steel, ø 4.1 cm pcs/pack  
24



**GLASS TEAPOT STRAINER**

**50191** ø 8.4 cm, bottom ø 5.4, height 9.8 cm



**METAL CLIP**

**50275** for paper filters pcs/pack  
50



**PAPER FILTERS**

made from abaca (Manila hemp)  
and cellulose, bleached without chlorine

**50289** 10 x 7.4 cm, 100 pcs, without flap pcs/pack  
50

**PAPER FILTERS**

made from abaca (Manila hemp)  
and cellulose, bleached without chlorine

**50276** 6.3 x 13.2 cm, size XS, with flap pcs/pack  
30  
100 pcs

**50042** 10 x 13.1 cm, size M, without flap pcs/pack  
24  
100 pcs

**50277** 8 x 18.5 cm, size L, with flap pcs/pack  
24  
100 pcs



**MUG FILTER HOLDERS**

**50290** 14.5 cm. 4 pcs, plastic pcs/pack  
30



# MATCHA ACCESSORIES

**NEW** WASH DESIGN



**MATCHA BOWL**  
porcelain

**51192** 0.4 l, ø 11.5 x 7 cm pcs/pack **36**



WASH

**AKEMI**  
porcelain matcha bowl

**51156** 0.4 l, ø 11.5 x 7 cm pcs/pack **36**



**MATCHA SHAKER**

**51154** 0.5 l, plastic pcs/pack **24**



**MATCHA SPOON**

**50009** bamboo



**MATCHA WHISK**

**50001** 80 bamboo bristles pcs/pack **25**

**MATCHA WHISK HOLDER**

**50052** porcelain pcs/pack **48**



# MATÉ ACCESSORIES



**BAMBOO BOMBILLA DE LUXE**

51151



**BOMBILLA WITH A BALL**

51150

nickel-plated



**METAL BOMBILLA**

50027

nickel-plated



**CALABASH JAGUAR LARGE**

51152

gourd, 0.3 - 0.45 l



**GOURD CALABASH**

50020

0.15 - 0.45 l  
various designs



# TEA EXTRAS



**NEW**



**TEA LIGHT HOLDER**  
porcelain

**51193** 5.5 x 10 cm pcs/pack  
candle is not included 4



**HOURGLASS**

**50070** 3, 4, 5 minutes pcs/pack  
72



**TEA THERMOMETER**

**50183** filled with petroleum pcs/pack  
2 designs 6



**TEA BAG TIDY**

**50126** porcelain pcs/pack  
12



**ALUMINIUM SCOOP**

**51149** for 100 g of tea pcs/pack  
1



**BAMBOO HANDLE**

**50008** spare teapot handle





**STAINLESS STEEL WARMER**

50860

ø 12 cm

pcs/pack  
1



**GLASS LID**

51142

ø 7.2 cm

pcs/pack  
6



**MIKADO**

50194

ø 14 cm

pcs/pack  
1



**BIG CLUB**

39982

2 l

pcs/pack  
6

ø 11 cm, height without lid 18 cm,  
height with lid 25 cm



**GLASS JAR**

39989

150 ml

pcs/pack  
1

5.5 x 5.5 cm height without lid 8.8 cm,  
height with lid 11.5 cm



# COFFEE FILTERS



**AEROPRESS PAPER FILTERS**

50093

350 pcs



**VACUUM POT REPLACABLE FILTERS**

51063

made from natural unbleached paper

100 pcs



**VACUUM POT FILTER ADAPTER**

51062

adapter + unbleached paper filters (50 pcs)



**CHEMEX S PAPER FILTERS**

50146

100 pcs

pcs/pack  
12



**CHEMEX PAPER FILTERS**

50077

100 pcs

pcs/pack  
12



**PAPER FILTERS FOR MINI COFFEE HOLDER**

50092

Hario 01, 100 pcs



**PAPER FILTERS FOR COFFEE HOLDER**

50083

Hario 02, 100 pcs

pcs/pack  
120



# COFFEE ACCESSORIES



## IMINI COFFEE GRINDER

**1801** electric

- Bean hopper capacity 250 g
- Conical burr diameter 38 mm
- Micrometric grinding coarseness adjustment
- Aluminium body
- 1200 rpm
- Output 140 W
- Weight: 3.5 kg
- Size - height 31 x width 12.5 x depth 23 cm



## WOODEN COFFEE GRINDER

**1770** manual, beechwood body, steel millstones, „adjustable grinding coarseness



## GROUND COFFEE SCOOP

**50038** 7 g, stainless steel



delivery within 3 weeks

## EUREKA COFFEE GRINDER

**1782** electric, a direct competitor of Mazzer grinders

- Bean hopper capacity 1.4 kg
- Grinding burr diameter: 65 mm
- Material: hardened steel
- Grinding and dosing machine with micrometric adjustment; without stop points; with scale grind adjustment
- Maximum coffee grinding:
  - ø 65 mm 10 kg/h
  - ø 75 mm 25 kg/h
  - ø 85 mm 30 kg/h
- Grinder body: anodised aluminium
- Dimensions (mm): height 645 x width 186 x depth 267
- Weight: 11.5 kg (65 mm)





**ROMA COFFEE GRINDER**

**1810** manual, plastic body, steel millstones, adjustable grinding coarseness



**SILVER COFFEE GRINDER**

**1807** manual, nickel body, steel millstones, adjustable grinding coarseness



delivery within 3 weeks

**HANGING COFFEE DISPENSER**  
handmade glasswork

**80404** 43.5 x 21 x 22 cm



delivery within 3 weeks

**DESK COFFEE DISPENSER**

**80408** 42 x 18 x 14.5 cm



# PACKAGING MATERIALS

minimum order quantity - multiples of 10



**3-PLY BAG FOR TEA**  
size: 7 x 4 x 19 cm

<b>709</b>	green, 50 - 100 g	pcs/pack <b>1000</b>
<b>710</b>	brown, 50 - 100 g	pcs/pack <b>1000</b>



**3-PLY BAG FOR TEA**  
size: 8 x 5 x 24 cm

<b>711</b>	green, 250 g	pcs/pack <b>1000</b>
<b>712</b>	brown, 250 g	pcs/pack <b>1000</b>



**2-PLY BAG FOR TEA**  
size: 8 x 5 x 20 cm

<b>713</b>	white, 250 g	pcs/pack <b>1000</b>
------------	--------------	-------------------------

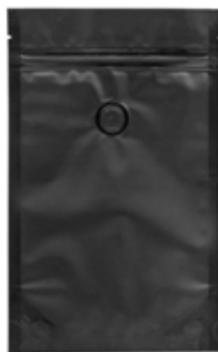
**4-PLY BAGS FOR TEA**  
size: 11 x 6 x 26 cm

<b>754</b>	green, 500 g	pcs/pack <b>1000</b>
------------	--------------	-------------------------



**CLIPS FOR TEA BAG**  
minimum order quantity 1000 pcs

<b>707</b>	green, 0,8 x 11.3 cm
<b>708</b>	brown, 0,8 x 11.3 cm
<b>102</b>	white, 0,8 x 13.5 cm



**NEW**

**COFFEE BAG**  
size: 13 x 5.8 x 20.8 cm

<b>215</b>	matt black; 150 g with a valve and zip closing	pcs/pack <b>750</b>
------------	---	------------------------

**COLOURED LABEL**  
front and back sticker

<b>714</b>	12 x 5 cm
------------	-----------



No discounts on these items.





### OXALIS PAPER BAG

119

natural, 500 g, 30 x 19.8 cm

pcs/pack  
100



### OXALIS PAPER SHOPPING BAG

1674

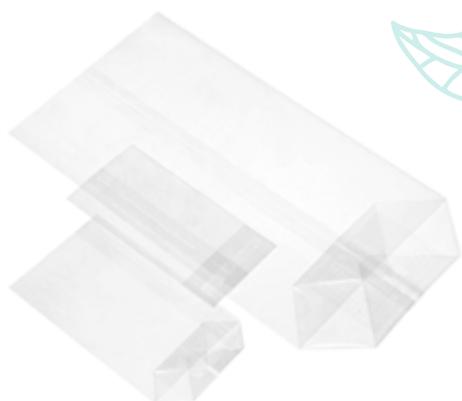
small, natural, 22 x 10 x 31 cm

pcs/pack  
250

1673

large, natural, 26 x 12 x 37 cm

pcs/pack  
250



NEW

### OXALIS PAPER SHOPPING BAG

1664

XXL, natural, 32 x 15 x 43 cm

pcs/pack  
250

### CELLOPHANE BAGS

104

500 g, 20 x 35 x 8 cm, cross bottom

minimum order quantity 100 pcs

148

100 g, 10 x 15 x 4 cm, cross bottom

minimum order quantity 100 pcs

110

50 g, 8 x 16 cm, flat bottom

minimum order quantity 250 pcs



### OXALIS GIFT BAG

1711

white, 20 x 10 x 26 cm

1710

green, 20 x 10 x 26 cm



No discounts on these items.



106





### HOLDER FOR STICKERS

size: 8 x 6.5 x 1.2 cm

**705** PET transparent



### HANGING LABELS

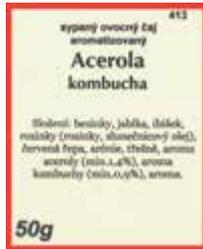
size: 5 x 9.5 cm

**172** red, plastic

**171** green, plastic

**176** red, paper

**178** green, paper



### STICKER FOR HANGING LABEL

size: 4.5 x 5.5 cm

**174** with or without print



### PRICE TAG

5 x 8 cm, paper, folded free of charge



### GLASS JAR STICKERS

Czech text only

NEW, 10.7 x 3.6 cm free of charge

SALE, 10.7 x 3.6 cm free of charge

FRESH HARVEST, 10.7 x 3.6 cm free of charge



### COFFEE DISPENSER STICKER

Czech text only

10.7 x 3.6 cm free of charge

No discounts on these items.



# ADDITIONAL ASSORTMENT

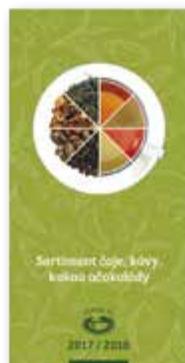
## BOOK

- 1079** TEA SOMMELIER HANDBOOK  
in English and Spanish;  
Victoria Bisogno, Jane Pettigrew



## BOOKS - ONLY IN CZECH

- 1058** PŘÍBĚH ČAJE; Soňa, Zdeněk a Michal Thomovi  
**1081** TAJEMSTVÍ JAPONSKÉHO ČAJE; T. M. Grömer  
**1082** VŠE O ČAJI; Karel Valter  
**1080** KNIHA O KÁVĚ; Petra Veselá  
**1083** MOUDROST PŘÍRODNÍHO LÉČENÍ; R. Jahodová



## ASSORTMENT BROCHURE

- 1050** only in Czech, free of charge



## TEA NEWSLETTER

- 8000** only in Czech, free of charge



## LEAFLETS - ONLY IN CZECH

1001	MATCHA	free of charge
1002	BLOOMING TEAS	free of charge
1007	AYURVEDIC TEAS	free of charge
1009	TISANES	free of charge
1012	SOUTH AMERICAN HERBS	free of charge
1013	ICED TEAS	free of charge
1014	MATÉ	free of charge
1016	FRUIT INFUSIONS	free of charge
1017	PU ERH	free of charge
1018	ROOIBOS	free of charge
1020	GREEN TEA	free of charge
1021	BLACK TEA	free of charge
1022	OOLONG	free of charge
1023	COFFEE	free of charge
1024	HONEYBUSH	free of charge
1000	CASCARA	free of charge
1025	LUNAR TEAS	free of charge
1086	MATCHA COOK BOOK	free of charge



### OXALIS DESK DISPLAY STAND

**80406** cardboard  
30 x 30 x 59 cm, for 60 bags of tea



### LAMINATED PAPER CARD

**220-231**  
with tea specifications for the Oxalis tea bag chest (in Czech only)



### OXALIS CHEST SMALL

**1085** 8.5 x 15.5 x 33 cm  
4 compartments, supplied empty, suitable for OXABAG range, wood with design



### OXALIS CHEST LARGE

**1084** 9.6 x 30.5 x 33.5 cm  
8 compartments, supplied empty, suitable for OXABAG range, wood with design

No discounts on these items.



# PROMOTIONAL ITEMS



**COIN TRAY**

990005

ø 17 x 2.8 cm  
with Oxalis logo



**BAMBOO PEN**

990029

13.5 x 1.4 x 1 cm



**TIMER**

990028

6 x 6 x 1.6 cm  
LCD display, magnet, battery



**APRON**

990006

universal size, canvas

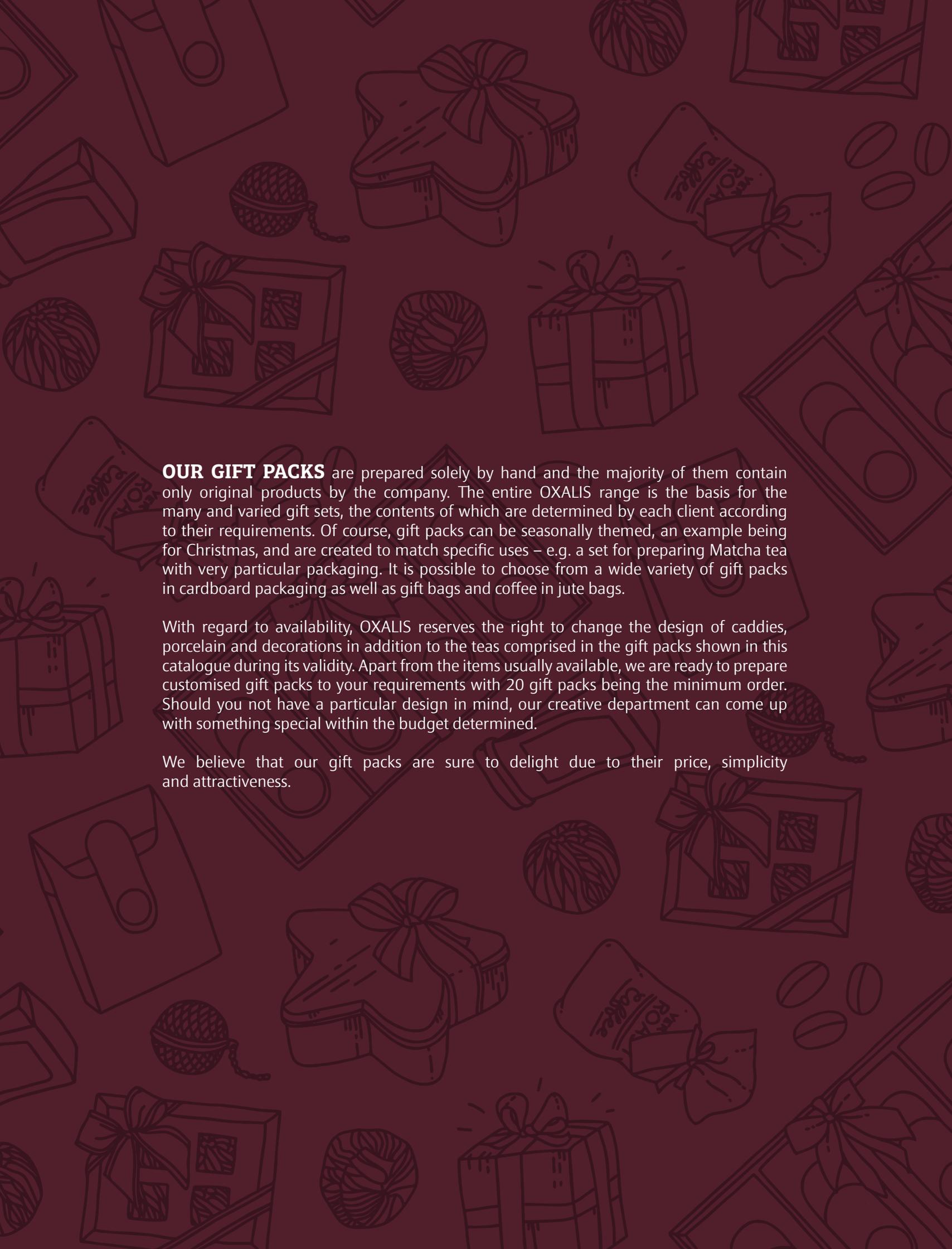


No discounts on these items.



# GIFT PACKS





**OUR GIFT PACKS** are prepared solely by hand and the majority of them contain only original products by the company. The entire OXALIS range is the basis for the many and varied gift sets, the contents of which are determined by each client according to their requirements. Of course, gift packs can be seasonally themed, an example being for Christmas, and are created to match specific uses – e.g. a set for preparing Matcha tea with very particular packaging. It is possible to choose from a wide variety of gift packs in cardboard packaging as well as gift bags and coffee in jute bags.

With regard to availability, OXALIS reserves the right to change the design of caddies, porcelain and decorations in addition to the teas comprised in the gift packs shown in this catalogue during its validity. Apart from the items usually available, we are ready to prepare customised gift packs to your requirements with 20 gift packs being the minimum order. Should you not have a particular design in mind, our creative department can come up with something special within the budget determined.

We believe that our gift packs are sure to delight due to their price, simplicity and attractiveness.

# GIFT PACKS

We reserve the right to change the design of caddies, porcelain and decorations in addition to the teas and/or coffees comprised in the gift packs shown in this catalogue.



## MATCHA set for Matcha tea preparation

52023

Porcelain bowl, whisk, porcelain whisk holder, spoon, Organic Matcha Asagiri 30 g, cardboard box.



## EXCLUSIVE AROMA

52012

Granny's Garden flavoured fruit infusion with hibiscus 40 g, Maté IQ flavoured tisane 30 g, Strawberry & Champagne flavoured green tea 30 g, Earl Grey flavoured black tea 30 g, stainless steel infuser, silver caddy 4 pcs, cardboard box.



## EXCLUSIVE PURE

52013

Green Snail green tea 40 g, Ti Kuan Yin oolong 30 g, Snow Buds white tea 15 g, Rwanda Rukeri OP1 black tea 30 g, stainless steel infuser, silver caddy 4 pcs, cardboard box.



## LUNAR

52014

Tisanes - Lunar Tea - Phase I (pre-ovulation) 50 g, Lunar Tea - Phase II (ovulation) 50 g, Lunar Tea - Phase III (pre-menstruation) 50 g, Lunar Tea - Phase IV (menstruation) 50 g, cardboard box.



## RELAXATION

52015

Tisanes - Calming Tea 50 g, Improved Mood and Memory 50 g, Long Life 50 g, Peaceful Sleep 50 g, cardboard box.



NEW



## CHRISTMAS FAIRY TALE

52024

Winter Fairy Tale flavoured fruit infusion with hibiscus 50 g, Merry Christmas flavoured black tea 50 g, stainless steel strainer, cardboard box.



## MEDITATION

52018

Meditation porcelain mug 0.6 l, Organic Ayurvedic Tea 50 g, cardboard box.





### MARBLES

**52017** Assam Mangalam BPS CL black tea 50 g, Gunpowder - Temple of Heaven green tea 50 g, stainless steel infuser, cardboard box.



### BLACK ELEPHANT

**52019** Black Elephant porcelain mug 0.6 l, Darjeeling FTGFOP 1 First Flush black tea 50 g, stainless steel infuser, cardboard box.



### KALI

**52021** Kali tin caddy 100 g, Ceylon OP Dimbula Uduwela black tea 40 g, Ceylon OP Nuwara Eliya black tea 40 g, cardboard box.



### VILLAGE VIEW

**52020** Village View porcelain mug 0.6 l, Fairy Tale Dreams flavoured fruit infusion without hibiscus 50 g, stainless steel infuser, cardboard box.



### GRANNY'S CARESS

**50381** Granny's Garden flavoured fruit infusion 50 g, Heartfelt Caress flavoured fruit infusion 50 g, gift bag.



**NEW** OXALIS DESIGN



**SEANCE**

**52025** Strawberry & Champagne flavoured green tea 50 g, Asian Seance flavoured green tea 50 g, cardboard box.

OXALIS DESIGN



**HONOLULU**

**50383** Hawaiian Cocktail flavoured black tea 50 g, Red Berries flavoured black tea 50 g, gift bag.

OXALIS DESIGN



**A GOOD DAY**

**50384** Good Morning tisane 50 g, Good Night tisane 50 g, gift bag.

OXALIS DESIGN



**CHRISTMAS TIME**

**50385** Rooibos Bohemian Christmas flavoured tisane 50 g, Christmas Confections fruit infusion 50 g, gift bag.

OXALIS DESIGN



**CHOCOLATE PRALINE**

**50380** Belgian Pralines ground flavoured coffee (100% arabica) 50 g, Hawaiian Nut ground flavoured coffee (100% arabica) 50 g, gift bag.





### LATINO

50379

Brazil Santos coffee beans (100% arabica) 50 g, Colombia Excelso coffee beans (100% arabica) 50 g, gift bag.



NEW



### CZECH SIGHTS

52026

Queen of Hearts flavoured fruit infusion with hibiscus 50 g, Fairy Tale Dreams flavoured fruit infusion without hibiscus 50 g, cardboard box.



### JUTE BRAZIL

52010

Brazil Santos plantation coffee beans (100% arabica) 150 g, jute bag.



### JUTE HAWAIIAN NUT

52011

Hawaiian Nut ground flavoured coffee (100% arabica) 150 g, jute bag.



### JUTE BELGIAN PRALINES

52006

Belgian Pralines ground flavoured coffee (100% arabica) 150 g, jute bag.



### JUTE COLOMBIA

52005

Colombia Supremo coffee beans (100% arabica) 150 g, jute bag.





### ASTERIA YELLOW

52002

Bai He Xian Zi 'Divine Lily',  
Man Tian Xian Tao 'Sacred Flowers',  
He Jia Huan Le 'Family Fortune',  
Xu Ri Dong Sheng 'Rising Sun',  
cardboard box.



### ASTERIA WHITE

52001

Bai He Xian Zi 'Divine Lily',  
Man Tian Xian Tao 'Sacred Flowers',  
He Jia Huan Le 'Family Fortune',  
Xu Ri Dong Sheng 'Rising Sun',  
cardboard box.



### ASTERIA GREEN

52004

Bai He Xian Zi 'Divine Lily',  
Man Tian Xian Tao 'Sacred Flowers',  
He Jia Huan Le 'Family Fortune',  
Xu Ri Dong Sheng 'Rising Sun',  
cardboard box.

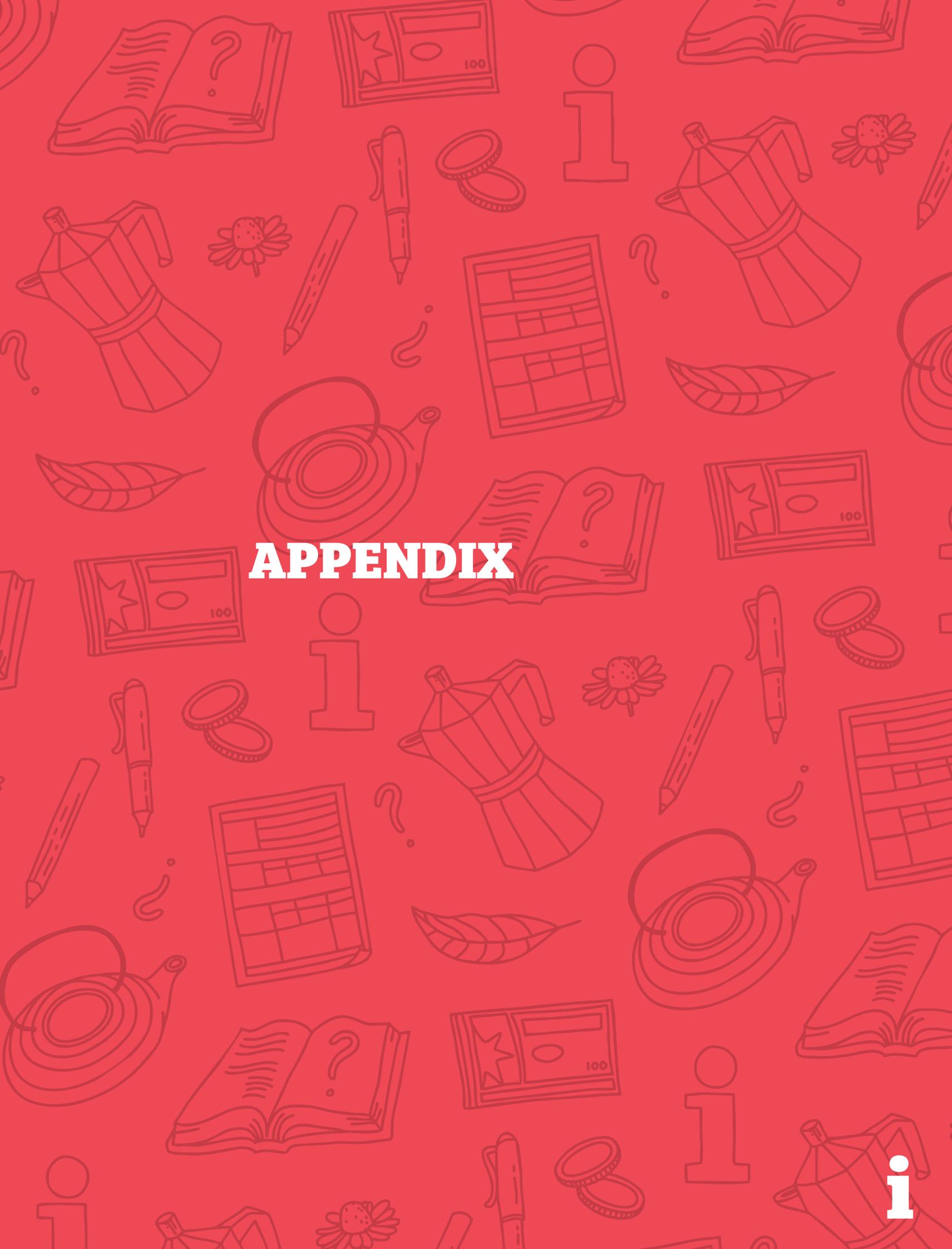


### ASTERIA RED

52003

Bai He Xian Zi 'Divine Lily',  
Man Tian Xian Tao 'Sacred Flowers',  
He Jia Huan Le 'Family Fortune',  
Xu Ri Dong Sheng 'Rising Sun',  
cardboard box.





# APPENDIX







# QUALITY GUARANTEED

## Quality guaranteed

We make every endeavour to have our products properly tested. The highest standards, health protection and food safety represent the proof of our success. The certification we have received guarantees consistent quality, on which you can fully rely.

## Laboratory testing of loose teas and coffees

All examinations and tests are conducted by MVDr Jan Šotola, based in Kroměříž, and the Metrological and Testing Laboratory of the Institute of Chemical Technology, Prague (ICT). Both companies are registered with the Czech Institute for Accreditation, and meet the requirements of standards EN ISO/IEC 17025 and ČSN ISO 9001, as amended by the EU.

## Testing health standards of materials and products

All testing of materials that come into contact with drinking water and foodstuffs is carried out by the Institute for Testing and Certification (ITC), an accredited company based in Zlín. A great advantage of ITC is the ability to provide a complete assessment service for a wide range of products.

## Hazard Analysis and Critical Control Point (HACCP)

Above the scope of compulsory legislative regulations, the HACCP system has been implemented in accordance with requirements announced by the Ministry of Agriculture, as published in Pamphlet No. 2 in 2010. We have chosen to apply HACCP certification in order to prove and systematically assure that our products not only adhere to the health and safety stipulations of EU legal standards, but are also pursuant to more demanding requirements of the certification scheme.

## ISO 9001

This certification has been awarded to the firm in light of its system of quality management and customer service, and to us it represents further advancement towards continued improvement. These enhanced standards Oxalis guarantees by following the central rules and principles of its management quality system in accordance with ISO 9001. The advantages afforded are improved coordination of company management - from receiving raw materials to processing goods and distributing to clients.

## Organic Products

Entire supervision over adhering to strict production processes and documentation in the company is provided by accredited inspectors of KEZ, o. p. s. All organic products are duly certified by this company.

## P3 – Total hygiene management

All sanitation in the company meets strict hygienic standards for every single production and storage process; such operations are handled by the Ecolab organisation.

## Oxalis and the Environment

We cooperate with EKO-KOM a.s., a certified company for the disposal of packaging, which ensures that such waste is recycled or disposed of in an environmentally friendly manner.

## IFS Food

The IFS Food Standard is a GFSI (Global Food Safety Initiative) recognised standard for auditing food manufacturers. The focus is on food safety and the quality of processes and products. We have been certified with IFS version 6 at a higher level for all processes related to the production of coffee. It is one of the highest standards applicable to the safety and quality of processes and products.





### Headquarters:

OXALIS, spol. s r. o.  
K Teplinám 663  
76315 Slušovice  
Czech Republic

GPS: 49.242795, 17.797607

Telephone: +420 577 127 111  
Fax: +420 577 127 116  
E-mail: oxalis@oxalis.cz

### Export:

Telephone: +420 577 127 119  
+420 577 127 129  
E-mail: export@oxalis.cz

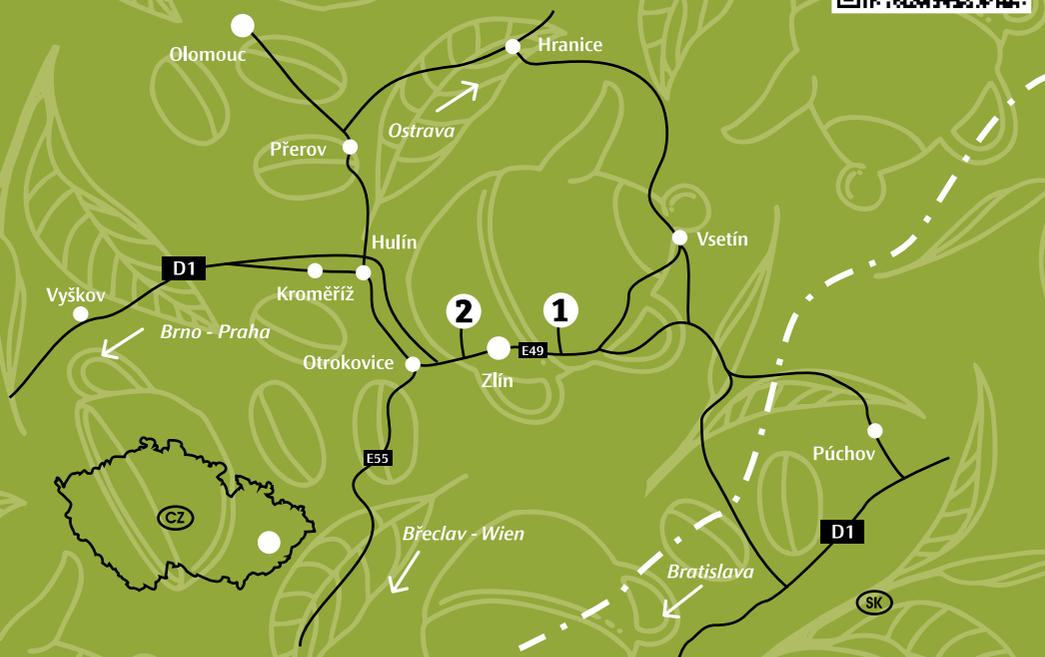
### Warehouse and Dispatch:

OXALIS, spol. s r. o.  
Tečovice 352  
763 02 Zlín 4 – Malenovice  
Czech Republic

GPS: 49.223245, 17.573905

### Import:

Telephone: +420 577 127 128  
E-mail: polaskova@oxalis.cz



- 1 OXALIS Headquarters, Slušovice
- 2 OXALIS Warehouse and Dispatch Centre, Tečovice

No parts of the publication may be reproduced in any form  
without the prior consent of the copyright owner.

OXALIS © 2017

Photographs and DTP by: Vlastimil Kolařík • Printed by: KODIAK print s.r.o., Zlín