**PRODUCT DESREPTION-TEA**

1. PRODUCT: TEA

VARIETY: White Tea- Silver Needle

ORIGIN: Mt Kenya regions

NOTES: The crème de la crème of white teas, is made entirely from downy buds . White tea is made from immature tea leaves that are picked shortly before the buds have fully opened. The tea takes its name from the silver fuzz that still covers the buds, which turns white when the tea is dried.

**PROCESSING: White:   Withering → Drying**

 Steep: 1 tbsp at 170-180 °F for 2-3 mins.

NET WEIGHT: … OZ

DATE:

1. PRODUCT: TEA

VARIETY: White Peony- Kenyan Premium White. (Fermented Hand Rolled)

TASTING NOTES: Pure white tea with mellow-sweet notes of fresh hay and accents of honey and nectar

ORIGIN: Mt Kenya regions

NOTES: White Tea. Two leaves and a bud. Most common style of traditional white tea and consists of two tea leaves and a silvery bud. Gently processed and and withered to an amber-orange infusion with low astringency, very refreshing mouthfeel and a mild flavor.

**PROCESSING: White:   Withering → Drying**

 Steep: 1 tbsp at 170-180 °F for 2-3 mins.

NET WEIGHT: …….OZ

DATE: …….

1. PRODUCT: TEA

VARIETY: Black Orthodox Tea (OP)

ORIGIN: Mt. Kenya regions

NOTES: Orange Pekoe (OP)-Fancy looking containing very tightly rolled leaf resulting in very attractive twisted and wiry appearance. However contains no tips and is thin and light in liquors. Orthodox teas are manufactured using the traditional method of gradually rolling leaf into smaller particles. The orthodox method uses a process that preserves the integrity and flavor of the tea leaf throughout all stages of production. Whole tea leaves are carefully rolled or shaped. Kenyan Black orthodox teas are aromatic and produce great liquor flavors

Steep: 1 tbsp at 170-180 °F for 2-3 mins.

NET WEIGHT: … OZ

DATE:

1. PRODUCT: TEA

VARIETY: Royal Purple Tea

ORIGIN: Mt Kenya regions

Note: The new purple variety, a whole leaf tea made from two leaves and the bud .It has higher medicinal properties than green and black tea. Purple tea is a rare variety of tea grown around Mt Kenya region in very selective gardens. It’s known to contain exceptionally high levels of anthocyanins and catechins.-which means it has super high levels of antioxidants.   Purple tea is only grown in Kenya with limited availability worldwide.

Steep: At 212˚ for 3 minutes, can be steeped 3-4 times, and have a malty flavor and dark liquor. Theaflavins in the catechins are responsible for the briskness in the cup.

NET WEIGHT: … OZ

DATE:

1. PRODUCT: TEA

VARIETY: Green Tea - Broken Orange Pekoe (BOP )

ORIGIN: Mt Kenya regions

#### INGREDIENTS: This is a whole leaf grade that is well twisted and wiry. Green teas are not oxidized. They are withered, immediately steamed to prevent oxidation and then rolled and dried. They are characterized by a delicate taste, light green color and are very refreshing.

 **Processing:   Steaming → Rolling → Firing**

 Steep: 1 tbsp at 170-180 °F for 2-3 mins.

NET WEIGHT: … OZ

DATE:

1. PRODUCT: TEA

VARIETY: Green Tea - Broken Orange Pekoe (BOP1 )

ORIGIN: Mt Kenya regions

#### INGREDIENTS: This is a broken and neat leaf grade. Green teas are not oxidized. They are withered, immediately steamed to prevent oxidation and then rolled and dried. They are characterized by a delicate taste, light green color and are very refreshing.

 **Processing:   Steaming → Rolling → Firing**

 Steep: 1 tbsp at 170-180 °F for 2-3 mins.

NET WEIGHT: … OZ

DATE:

1. PRODUCT: TEA

VARIETY: Green Tea- Flowery Pekoe (FP )

ORIGIN: Mt Kenya regions

#### INGREDIENTS: This is a whole leaf grade that is curled and tending large. Green teas are not oxidized. They are withered, immediately steamed to prevent oxidation and then rolled and dried. They are characterized by a delicate taste, light green color and are very refreshing.

 **Processing:   Steaming → Rolling → Firing**

 Steep: 1 tbsp at 170-180 °F for 2-3 mins.

NET WEIGHT: … OZ

DATE:

1. PRODUCT: TEA

VARIETY: Green Tea (AF1 )

ORIGIN: Mt Kenya regions

#### INGREDIENTS: This is a fanning and is comparative to black CTC PF1 Bold and open. This contains the smallest of all grades and has rapid brewing properties and can be quite pungent with a surprising amount of body to the cup.

* Green teas are not oxidized. They are withered, immediately steamed to prevent oxidation and then rolled and dried. They are characterized by a delicate taste, light green color and are very refreshing.

 **Processing:   Steaming → Rolling → Firing**

 Steep: 1 tbsp at 170-180 °F for 2-3 mins.

NET WEIGHT: … OZ

DATE:

1. PRODUCT: TEA

VARIETY: Black-Chai Tea

ORIGIN: Mt Kenya regions

NOTES: Refreshing coconut tea with cinnamon, ginger and lemon grass and dried coconut.

**Black:   Withering → Rolling → Oxidation → Firing**

 Steep 1 tbsp at 170-180 °F for 2-3 mins. Add cream and honey for a complete Chai experience

NET WEIGHT: … OZ

DATE:

1. PRODUCT: TEA

VARIETY: Black Peppermint( )

ORIGIN: Mt Kenya regions

NOTES: Black tea with pepper mint and candy cane stick pieces

**Black:   Withering → Rolling → Oxidation → Firing**

 Steep 1 tbsp at 170-180 °F for 2-3 mins.

NET WEIGHT: … OZ

DATE:

1. PRODUCT: TEA

VARIETY: Black- Masala Chai

ORIGIN: Mt Kenya regions

INGREDIENTS: spiced black tea combining Ceylon with cardamom, cinnamon and ginger

**Black:   Withering → Rolling → Oxidation → Firing**

 Steep 1 tbsp at 170-180 °F for 2-3 mins.

NET WEIGHT: … OZ

DATE:

1. PRODUCT: TEA

VARIETY: Black ( CTC) Safari Pure: Pekoe fanning and Broken Pekoes (PFI,BP1)

ORIGIN: Mt Kenya regions

INGREDIENTS: Full bodied and robust black tea. It’s neater and more even than the pekoe, it is curly and free of stalk and flaky leaves, commands a higher price due to its brighter and cleaner liquors.Add cream and sugar for a full breakfast tea.

**Black:   Withering → Rolling → Oxidation → Firing**

 Steep 1 tbsp at 170-180 °F for 2-3 mins.

NET WEIGHT: … OZ

DATE:

1. PRODUCT: TEA

VARIETY: Black (CTC) KATEPA TEA BAGS (Broken Orange Pekoe Fanning(BOPF)

ORIGIN: Mt Kenya regions

* INGREDIENTS: Full bodied and robust black tea in a tea bag. Has rapid brewing properties and gives a good strong flavor and color liquors. Add cream and sugar for a full breakfast tea.

**Black:   Withering → Rolling → Oxidation → Firing**

 Steep 1 tbsp at 170-180 °F for 2-3 mins.

NET WEIGHT: … OZ

DATE: