



Tea product

 **KANEHIDE BIO CO.,LTD.**

[Product Name]
Fermented Goya Tea
30 g

[Local market Price]
2,079yen
(before tax 1,980yen)

Fermented Goya Tea is produced using lactic fermentation which processes Goya (seeds included) grown in the sun drenched fields of Okinawa into a healthy tea. Croixseed and guava leaves are added to make this mild tea. A great product for maintaining both health and beauty. 30 tea bag pack.



Product information

The bitter melon including its seeds has been fermented using lactic acid and provided with a mild flavor with its bitterness suppressed. Guava and Job's tears are further added to create a healthy tea that improves your skin enhancement.

[Date of release] -

[Contents] **30g(1g×30packs)**

[UPC Code] **4958349240037**

[Expiry] **2 years from date of production**

[Units / Case] **36**

[Size mm] **75×155×95 (L×W×H)**

[Product weight] **115g**

[Case Size mm] **370×470×305 (L×W×H)**

[Case weight] **4.5kg**

[Classification] **Blended tea**

[Product figure] **Tea**

[Ingredients] **Bitter melon, Guava leaf, Adlay, Senna tea**

[Dosage]

Place 1 to 2 teabags in a teapot to suite your taste, add hot water (about 300ml), and wait for 5 minutes before drinking. It can be tastily enjoyed if served chilled during summers.

[Nutrition Facts] **Calories 0kcal, Protein 0g, Fat 0g, Carbohydrate 0g, Sodium 1.6mg, Potassium 12.7mg, Caffeine 0g**
1 pack/300ml

Shuri Ori

Textiles of Shuri kasuri, Shuri hanaori, Shuri doton-ori, Shuri hanakura-ori and Shuri minsa were present in Shuri when it prospered as a capital during the times of the Ryukyu Kingdom. All of these textiles were collectively referred to as the Shuri ori.



金秀バイオ株式会社

KANEHIDE BIO CO.,LTD.

<http://www.kanehide-bio.co.jp>