

PRODUCT INFORMATION

Product category Guava leaves processed tea
BRAND NAME Fermented Guava Tea 2g x 30 tea bags/ box

Marketed in

Shelf Life

Retail price in Japan JPY2,500

Ingredients: Fermented Guava

How to drink pour hot water into the cup with a tea bag for your favorite infusion and/or infuse two tea bags in the kettle for 1 Litre water until it boils for five minutes. You can enjoy Fermented Guava tea either hot or cold.



Origin of Production Okinawa, Japan

Characteristics Guava is one of the fruits planted in each home garden for daily dessert in Okinawa, and its leaves have been applied for tea since long ago. These products are manufactured with 100% Okinawa guava leaves by the fermentation technology. Fermented guava includes abundant dietary fiber, niacin, calcium, iron and vitamin B. It is so suitable for those who goes on a diet that it can block absorbing saccharide, and also effective of preventing diabetes and blood pressure rise. Quercetin was increased by 4.5 times by fermenting. It was proved that quercetin has an effect on

Package

product	92 x 136 x 82 (mm)/ 150g	fancy box
carton	198 x 418 x 174 (mm)/ 3.7kg	cardboard box
Qty/ carton	24 boxes	

Production Process Ingredients → fermentation → drying → powdering → sterilization → packing into tea bags → packaging → shipment

Nutrients per 100g energy: 133kcal/ protein: 13.1g/ fat: 6.2g/ saccharide: 6.1g/ sodium: 37.9mg/ dietary fiber: 54.5g/ calcium: 1290mg/ magnesium: 181mg/ niacin: 3.3mg/ quercetin: 86.8mg