

PRODUCT INFORMATION

Product category Herb Tea
BRAND NAME Fermented Turmeric Tea (2g x 27 tea bags)
Marketed in
Shelf Life two years
Retail price in Japan JPY1,800

Ingredients: Turmeric (Curcuma Longa L.)

How to drink Please infuse two packs for 1.5 Litre water or put a tea pack and pour hot water in the pot as you prefer. You can enjoy it either cold or hot. Moreover, you can mix it with strong alcohol drinks to prevent hangovers next morning.



Origin of Production Okinawa, Japan

Characteristics Fermented Turmeric uses as its material turmeric having a rich content of curcumin, while bitterness and aroma peculiar to the turmeric have been eliminated by a fermentation power. It offers easy dosing, improved tastiness and a further increased mineral content. "Fermentation" is a key word for the turmeric of a new age.

Package

product	70 x 170 x 80 (mm)/ 135g	fancy box
carton	360 x 450 x 190 (mm)/ 3.75kg	cardboard box
Qty/ carton	24 boxes	

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

Remarks Please note that it is not easy to remove the stain from the pigments for fermented turmeric tea once it contacts your clothes and if the cups used for the tea are left over for a long time.