

## Company's profile

<b>Company's Name</b>	Cape Overberg Honeybush		
<b>Annual Sales</b>	n/a	<b>Numbers of Employees</b>	10
<b>Name of Representative</b>	Leani Fismer and Elana Le Grange		
<b>Messages to Purchasers</b>	<p>Dear Company,</p> <p>Family farm in South Africa seeking Japanese buyer for our strong strain Cyclopa genistoides Honeybush tea.</p> <p>What we offer:</p> <ul style="list-style-type: none"> <li>· Premium quality - caffeine-free, antioxidant-rich</li> <li>· Sustainably cultivated, full traceability</li> <li>· Export ready (20kg bags), consistent supply</li> <li>· Direct from farm - competitive pricing</li> </ul> <p>Samples available upon request. Interested in a partnership? Best regards,</p>		 <p>CAPE OVERBERG HONEYBUSH</p> <p>写真</p>
<b>Website Address</b>	<a href="http://www.cohoneybush.com">www.cohoneybush.com</a>		
<b>Company's Address</b>	〒 Farm 139, Portion 7,	Bergsplaas,	SPANJAARDSKLOOF, Bredasdorp, Western Cape South Africa
<b>Factory's Address</b>	〒 Cape Honey Bush,	12 Voortrekker Street, Mass Industria, Mosselbay, 6506, SOUTH AFRICA	
<b>Name of the Person in Charge</b>	Elana Le Grange	<b>E-mail Address</b>	<a href="mailto:info@cohoneybush.com">info@cohoneybush.com</a>
<b>Phone Number</b>	0828937965	<b>Fax Number</b>	-

## Selling Points of the production process

JAS Organic Certified since 2015. JAS and EU certified cultivated Honeybush tea grower.	
<b>Pictures</b>	
	

## Information of Quality Assurance

<b>Inspection of Products</b>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<b>(If yes, please provide additional information about inspection)</b>			
<b>Hygiene Management</b>	<b>Production Process</b>	<ol style="list-style-type: none"> <li>1. Grower deliver harvested green tea to producer.</li> <li>2. Tea gets cut into 1-5mm pieces</li> <li>3. Fermented tea are produced in steel tank, heated to 70°C for 60 to 72 hours adding fountain water and monitoring rotating steel tank 4 times per day.</li> <li>4. Unfermented, green tea does not go through this process.</li> <li>5. Then both fermented and green unfermented tea goes to drying tunnels/ greenhouse.</li> <li>6. Dried tea gets sieved and sorted into coarse cut, fine cut and dust.</li> <li>7. Packaged in 20Kg bags with labels ready to export.</li> </ol>			
	<b>Employees</b>				
	<b>Facilities and Equipments</b>	Processor (1) Cape Honeybush Tea - JAS Certified. (2) Agulhas Honeybush Tea - EU Organic Certified			
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>	<b>Elana Le Grange</b>	<b>Phone number</b>	<b>0828937965</b>
	<b>Documentation</b>	<b>JAS Certificate (see inserted picture)</b>			