## MOYURUHA JAPANESE MAPLE TEA

もゆるは®もみじ茶

This masterpiece is made by carefully hand-picking edible maples grown without using pesticides in the mountain village of Tsujihara-cho, Tajimi City, Gifu Prefecture, and making tea using the deep steaming method. It has been adopted by foreign hotels and famous restaurants in Tokyo and has been very well received.

The inner middle box contains 10 dry edible Japanese maple leaves wrapped in film, and the round can contains 10 Japanese maple tea bags.

1. Put one tea bag in thecup and add 1 cup/200mlof freshly boiled water



2. Allow the tea bag to brew for 2 minutes. Enjoy the time when it turns red by shaking



- 3. Take out a leaf from a film in the middle box. Float one Japanese maple leaf on top of the surface
- 4. Enjoy the taste of the tea and the image of momijiharvest with all five senses. The leaves are processed to be



## ■ Product specifications

How to drink

Product name	MOYURUHA JAPANESE MAPLE TEA		Suggested retail price	JPY 1,650
Product form		Material	Size	Unit
	Tea bag	Nylon		1 g Japanese maple tea
	Can	Aluminum		10 tea bags
	leaf (film)	Polypropylene		1 Japanese maple leaf
	Inner box	PVC		10 leaves
	Outer box	Paper	140 x 80 x 45 mm	10 sets included
	Outer case (Minimum order unit)	cardboard	160 x 250 x 190 mm	10
Weight	Gross weight per unit	187 g	Gross weight per case	2.0 Kg
Ingredients	Japanese maple leaf		Composition ratio	100%
Expiration date	Expiration date (Before opening)	3 years from date of manufacture(Before opening)	Preservation method	Store away from direct sunlight, high temperature and humidity
	Best before date display	Yes	JANcode	4560433140033



Front side



Inside the box

Contains 10 beautiful red

Round can

maple tea bags.



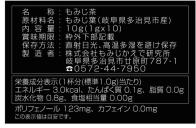
Inside paper

There is a paper inside that explains how to drink it. The website also explains how to drink using a QR code.



Contains 10 dry edible Japanese maple leaves wrapped in film.





Display content

Features

You can get all the features of Momiji; beautiful shape, good taste, nice color, and health benefits with this tea. Enjoy the red Momijitea with its delicious flavor and slight sourness and the leaf shape. The tea is made by deep steaming method from 100% pesticide-free Momijileaves grown in Tajimicity. It contains rich anthocyanins

## Supplier



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