

# ORGANO™

## TRADITIONAL BLACK TEA

Enjoy flavourful tea with Ganoderma lucidum.



Our Traditional Black Tea offers a fresh twist on a classic taste. A perfect blend of premium tea leaves with organic Ganoderma lucidum, this is a beverage that even the most sophisticated tea connoisseur can appreciate.

- ✓ A perfect blend for any tea connoisseur
- ✓ The soothing flavor of black tea
- ✓ Features certified organic Ganoderma lucidum

### WHAT IS IT?

Organo™ Traditional Black tea has the flavour and benefits of black tea, combined with the slightly nutty flavour of Ganoderma, in a single serve sachet.

### KEY INGREDIENTS

**Black tea** – a rich, bolder flavour of tea that is enjoyed all over the world.

**Ganoderma** – also known as the red Reishi mushroom, this mild flavour adds a note of depth to the tea. Ganoderma has been used in traditional Asian culture for thousands of years. The name Ganoderma means “spiritual potency”, while the Japanese name Reishi can be translated as “King of Herbs”.

### DID YOU KNOW?

Black tea is the most popular tea, accounting for ¾ of all globally consumed tea. When stored properly, black tea can maintain its flavour for many years. This is the primary reason why it was traded extensively in the past. In the

1800’s, blocks of black tea were used as currency by the Siberians, Mongolians and Tibetans.

The Dutch first brought tea to Europe in 1610. It arrived in England in 1658 and rose to popularity in England’s American colonies throughout the 1700s. Demand for tea experienced huge leaps in the 1700s as England expanded sugar imports from its Caribbean colonies. By 1800, the English were annually consuming over a kilogram of tea and almost 8 kg of sugar per capita. Some claim it was the increasing trend of adding sugar to tea that spiked the demand for strong black tea over the more delicate green tea imports. Tea production continued to grow with the discovery of another black tea variety from India in 1823.

Black tea is made when the tea leaves are allowed to fully oxidize before they are heat-processed and dried. During oxidation, oxygen interacts with the tea plant’s cell walls to turn the leaves the rich dark brown to black colour that black tea leaves are famous for. Oxidation alters the flavour profile of a black tea as well, helping add malty, fruity or even smoky notes, depending on the tea.

Nutrition Information • Informations nutritionnelles moyennes • Informação nutricional • Información nutricional • Informazioni nutrizionali • Voedingswaarde • Διατροφικές πληροφορίες			
Portion • Porção • Unidad • Porzione • Portie • Μερίδα: 1 Sachet • 1 Saqueta • 1 bolsita • 1 bustina • 1 zakje • 1 φακέλλο (2 g)			
Portions per box • Nombre de sachets par boîte • Ποσότητες por caixa • Unidades por caja • Porzioni per scatola • Ποσότητες per doos • Μερίδες/κουτί: 25			

	Per • Pour • Por • Por • Per • Avd • 100 g	Per Portion • Par Sachet • Por porção • Por unidad • Per Porzione • Per portie • Avd μερίδα	%*
Energy • Energie • Energía • Valore Energetico • Energetische waarde • Ενέργεια	1539 kJ / 364 kcal	31 kJ / 7 kcal	0%
Fat • Lipides • Gorduras • Grasas • Grassi • Vet • Αίμα	2 g	0 g	0%
Of which • dont • Das quais • De las cuales • Di cui • Waarvan • Ek nun oroluw			
– saturates • acides gras saturés • saturadas • saturadas • saturi • verzadigde vetten • κορεσμένο	0.2 g	0 g	0%
Carbohydrate • Glucides • Hidratos de carbono • Carbohidratos • Carboidrati • Κοιλυδράτην • Υδατάνθρακες	68 g	1.4 g	1%
Of which • dont • Das quais • De las cuales • Di cui • Waarvan • Ek nun oroluw			
– sugars • sucres • açúcares • azúcares • zucchini • suikers • σάκχαρα	7 g	0.1 g	0%
Fibre • Fibras • Fibras • Fibras • Fibre • Voedingvezels • Φυτικές ίνες	11 g	0.2 g	
Protein • Protéines • Proteínas • Proteínas • Proteine • Eiwitten • Πρωτεΐνες	13 g	0.3 g	1%
Salt • Sel • Sal • Sale • Zout • Αλάτι	0 g	0 g	0%

**Ingredients:**  
 BLACK TEA (70%), ORGANIC<sup>1</sup> GANODERMA LUCIDUM (30%).  
<sup>1</sup> CN-BIO-154  
 Net Weight: 1.75 OZ (50 g)  
 Storing conditions: Keep in a dry cool place  
 PRODUCT OF CHINA

### HOW TO USE IT

Place 1 sachet into a cup, fill with hot water. Let steep until desired flavour.