

JUICYTEA

REVOLUTION IN TEA INDUSTRY

We selected the juiciest fruits from Vietnamese plantations as the main ingredients for JuicyTea. **We soak every tea leaf in fresh fruit juices of pineapple and ginger.**
We use 20,000 kg of fresh fruits to produce 2,000 kg of JuicyTea.

Brewing our JuicyTea you will actually **taste** and **smell** the fruits themselves, not chemical additives and flavour enhancers. You may choose among a great selection of different blends of fruits, berries and herbs with green or black tea leaves.

The essence of JuicyTea is **innovative, healthy and sustainable**. JuicyTea is not just tea, it is the natural dessert of the new generation.
Experience the burst of fresh flavours that is JuicyTea.



We cut **fresh** pineapple into pieces



We take **specially prepared** black and green tea leaves



After that we mix pineapple pieces with tea and make sure that **each tea leaf is soaked with the juice** of freshly cut fruit



Then we perform a complex **multimode drying** to preserve the taste of the original ingredients

BLACK JUICYTEA & TEA IN CITRUS



Black juicytea with pineapple and mango 130 g



Black juicytea with pineapple, strawberry and peppermint 130 g



Black juicytea with ginger, cinnamon and honey 160 g



Black juicytea with pineapple, apple and peppermint 140 g



Black juicytea with pineapple, apple and cinnamon 150 g



Black juicytea with pineapple, apple and sea buckthorn 120 g



Black juicytea with ginger, cranberry and lemongrass 90 g



Black juicytea with pineapple, sea buckthorn and honey 160 g



Black juicytea with ginger and lemongrass 100 g



Black juicytea in orange with ginger and lime oil 50 g



Green juicytea with pineapple, apple and sea buckthorn 140 g



Black juicytea in orange with ginger and orange oil 50 g



Black juicytea in orange with ginger, cinnamon and apple oil 50 g



Black juicytea with ginger, orange and raspberry 100 g

GREEN JUICYTEA & COFFEE



Green juicytea with pineapple, strawberry and peppermint 130 g



Green juicytea with ginger, orange and raspberry 130 g



Green juicytea with pineapple, apple and sea buckthorn 140 g



Green juicytea with ginger and orange 120 g



Green juicytea with pineapple, apple and peppermint 160 g



Green juicytea with ginger and lemongrass 130 g



Coffee with coconut slices 180 g



Coffee with cinnamon 180 g



Coffee with star anise 200 g



Coffee with orange 190 g



Brewing Guide

Tea in Citrus

Break the citrus into halves, add 2 tsp of tea for 250 ml of hot water. Steep it for 5-7 minutes. For additional citrus notes add a piece of citrus.

Juicy Tea

Hot:

Add 1-2 tbsp of tea for 300 ml of hot water. Steep it for 10-15 minutes to savour rich notes of Juicy Tea.

Cold:

Add 1 tbsp of tea for 300 ml of cold water. Steep it overnight. In the morning you will have a refreshing Juicy Tea to start the day.



OUR PRODUCTION

Our factory is located in **Vietnam**, the country with the richest tea culture and the best fruits in the world. This allows us to use the finest and freshest raw materials for the production of our Juicytea.

OUR TEAM

Our team of experienced professionals has a vast experience in launching products on food markets worldwide. The unique innovative technologies of blending tea leaves with berries and fruits allows us to stand out in the tea market.

OUR FUTURE

We will be glad to cooperate with your company.