

JAPAN

TEA ORIGIN with PLEASURE,
DIVERSITY and PERFECTION



You are looking for new trendy products, which inspire your customers and guarantee good sales?

Step with us into the tea world of Japan!

A large selection of fresh classic teas, high-quality Matcha in eye-catching look, noble blends with Japanese tea base and original Japanese ceramics and accessories for perfect preparation.

Wollenhaupt Extra: Our Japan tea range is supplied completely in organic quality - best enjoyment for humans and environment!



Enjoy with confidence
Vertrauen in Genuss

JAPAN Consumer Packaging

You may offer your customers three particularly high-grade qualities in small consumer packagings. They are directly packed in Japan under a protective atmosphere preserving the fresh aroma.



00639 | Japan Shincha Gyokuro Homare Organic Tea*

Unit 3 x 60 g bag | Bag € 11.45 | Unit € 34.35



- Green Tea
Kagoshima, South Japan
- First picking
 - Suitable for multiple infusions

Shincha refers to the first picking in Japan and Gyokuro refers to a tea shaded for more than 18 days before picking. The Shincha Gyokuro Homare combines both perfectly. Full-bodied with umami character, sweetness and convincing colour of the fine needle-like leaves. Japanese tea perfection.

🕒 1 min 🍵 3-4 level tea spoons/100 ml 🌡️ 70 °C

00640 | Japan Fukamushicha Urara Organic Tea*

Unit 3 x 80 g bag | Bag € 11.65 | Unit € 34.95



- Green Tea
Kagoshima, South Japan
- Suitable for cold infusion
 - Suitable for multiple infusions

Fukamushicha is a deep-steamed green tea. The longer steaming produces coarse and fine leaf parts. It is highly aromatic, has an intense umami note and convinces with a long-lasting taste. The Fukamushicha Urara is perfectly suited for Mizudashi Cha (cold infusion). A pleasure hot and cold.

🕒 2 min 🍵 2-3 level tea spoons/250 ml 🌡️ 70 °C

00641 | Japan Kabusecha Akari Organic Tea*

Unit 3 x 100 g bag | Bag € 11.85 | Unit € 35.55



- Green Tea
Miyazaki, South Japan
- Semi-shaded tea
 - Suitable for multiple infusions

Kabusecha is a semi-shaded tea which is shaded for a minimum of eight days. The leaf is finely processed and the taste is full-bodied and intense with a silky feeling. Refreshing and energizing premium quality.

🕒 2 min 🍵 2-3 level tea spoons/100 ml 🌡️ 70 °C

Mizudashi Cha - Cold Brew Tea

For the cold infusion, the tea leaf is poured over with cold water and left to steep for 1-2 hours. By then the refreshing infusion of Fukamushicha is ready and should be drunk within a day. The tea maker *Tepiano*® (item #49224) is suitable for preparing the tea, for larger quantities the glass jug *Glossy* (item #49229).

Multiple infusions

In Japan, for the preparation of multiple infusions, beautiful and handily shaped ceramics such as Kyusu, Yuzamashi and tea bowls have become established. For more information please refer to our brochure *Japanese Tea Specialities* (item #41510).

MATCHA

Our Matcha products now shine in a new design and improved quality: Matt black, noble and eye-catching, they set an accent and convince with freshness and highest quality.



00646 | Japan Matcha Megumi - Ceremonial Premium, Organic Tea* Unit 1 x 30 g tin | Tin € 16.95 n/n | Unit € 16.95 n/n



Green Tea
Kagoshima, South Japan
• Superior ceremonial quality

Megumi is a Matcha in ceremonial quality. Tencha is gently and finely ground on stone mills. It tastes full-bodied, sweetish and delicate, with a distinct umami note. An absolute top quality.

1 g/80 ml foam intensely

00645 | Japan Matcha Kasumi - Daily Pleasure, Organic Tea*

Unit 4 x 30 g tin | Tin € 12.75 n/n | Unit € 51.00 n/n



Green Tea
Kagoshima, South Japan
• For the daily Matcha portion

Kasumi is perfect for the daily portion of Matcha. The prepared Matcha is very aromatic, intensive green and convinces with soft and slightly sweetish notes.

1 g/80 ml foam intensely

00644 | Japan Matcha Hotaru - Beginner's Favourite, Organic Tea*

Unit 4 x 30 g tin | Tin € 7.95 n/n | Unit € 31.80 n/n



Green Tea
Different regions of Japan
• Beginner's quality

Hotaru is perfectly suited as a beginner's quality and is versatile in use for drinks and food. Hotaru is aromatic, slightly bitter and with typical Matcha taste.

1 g/80 ml foam intensely

Matcha Preparation

Traditional preparation: Pour 80 ml 70°C hot water on 2 sieved bamboo spoons and intensely foam up with a Matcha whisk.

Recipe inspirations for Double Matcha Muffins, Matcha Latte and Matcha Shots you will find in our recipe rubric www.wollenhaupt.com/en/tea-recipes/.



Recommended Storage

We recommend to store Matcha products as cool as possible. Ideally store the tins in the refrigerator. Especially your customers should be advised to store the opened Matcha tins in the refrigerator.

Assortment Novelties from JAPAN

Japanese teas are high quality products. We therefore supply these teas in their original packaging from Japan. The vacuum bags guarantee an optimal preservation of the quality. For storing opened bags we recommend to close the tea with a closing clip (item #41182).

00636 | Japan Benifuki Premium Organic Tea*

Unit 1 kg | kg € 78.95 | Unit € 78.95



Black Tea
Kagoshima, South Japan
• Premium Black tea from Japan

Benifuki is a black tea and an absolute speciality in Japan, which is dominated by green tea. It has a nutty and honey-like taste. Balanced and complex.

🕒 2 min 🍵 3-4 level tea spoons/350 ml 🌡️ 100 °C

00642 | Japan Tamaryokucha Mikazuki Organic Tea*

Unit 1 kg | kg € 59.95 | Unit € 59.95



Green Tea
Miyazaki, South Japan
• Additional pan roasting

The rolled leaf shape of this Japanese classic is achieved by additional roasting after the conventional steaming. Tamaryokucha is a somehow different green tea in the Japanese context. The curly leaf releases fine nutty notes in the cup, accompanied by a delicate roasted aroma.

🕒 2 min 🍵 2 level tea spoons/250 ml 🌡️ 70 °C

00643 | Japan Genmaicha Matcha Satsuki Organic Tea*

Unit 1 kg | kg € 39.95 | Unit € 39.95



Green Tea
Different regions from Japan
• Matcha coating & roasted rice

Genmaicha Matcha surprises with a perfect harmony of roasted cereals and fresh green notes. Matcha and rice are an optical highlight in the tea and create a rounded, smooth cup.

Ingredients: Green Tea*, Rice*

🕒 1-2 min 🍵 1 level tea spoons/250 ml 🌡️ 80 °C

* Certified Organic, JP-BIO-008



Organic note: The packaging units of the above-mentioned organic teas may only be labelled as organic tea by non-organic certified companies if the product is packed from the original packaging directly in front of the consumer.

Sales SUPPORT

We would like to support you as best as possible in selling the high quality products of the Japan assortment. We have developed and selected suitable packaging and sales materials to offer you the perfect presentation of the teas.



German packaging example

Packaging & Labels

Order our Japanese teas as well as your favourite bags and use your own labels. Or indicate in your order for which varieties you require Japan-designed labels. With a few simple steps you will have individualized Japanese products for your business. The flat-base bags with zip lock closing are perfectly suited for Japanese teas. They are airtight and can be stored in the refrigerator.

Packaging material	Unit	EUR/Unit
47082 Flat-base bag with zip lock closing, silver, 110 x 65 x 185 mm	50	12.50
47081 Flat-base bag with zip lock closing, matt black, 110 x 65 x 185 mm	50	12.50
47086 Flat-base bag with zip lock closing, natural, 85 x 50 x 140 mm	1000	74.95
44311 Labels in Japanese design with individual printing	50	3.00 n/n

Our Tip:
The small bags are perfectly suited as sample bags for your customers.

Provide your customers with interesting facts about Japanese teas, their cultivation, production and the perfect preparation. The brochure *Japanese Tea Specialities* offers an exciting access to the world of Japanese teas. The poster is a fantastic eye catcher for your shop.



41510 | Brochure *Japanese Tea Specialities*, bilingual (German/English)
Unit 15 pcs € 3.75 n/n



41511 | Poster DIN A2 *Japanese Tea Specialities*, bilingual (German/English)
Unit 1 pc € 2.95 n/n

Tokuni

The diversity of Japanese teas fascinates many tea lovers and inspired us to create the Tokuni tea series.

Try out the newcomer in the tea range! Add fantastic teas in organic quality to your assortment. The Tokuni series convinces with premium ingredients, gentle aromas and an excellent taste balance.

Whether lemon grass, ginger or vanilla, everyone will discover their own favourite taste.

Tokuni Japan Sencha Lemon Grass Organic Tea*

Harmonious composition - high quality Japanese Sencha tea refined with lemon grass and lime-tree blossoms. The mixture inspires with its fresh taste in the cup.

10792| Tokuni Japan Sencha Lemon Grass Organic Tea*

Unit 0.7 kg | Unit € 20.95 | kg € 29.93



Naturally flavoured blend of green tea and herbs with citrus taste

- Special natural flavouring with organic lemon grass oil

Ingredients: Japan green tea blend* (Sencha*, Kukicha*) (50 %), apple pieces*, lemon grass* (13 %), lime-tree blossoms*, lime leaves*, sweet blackberry leaves*, marigold petals*, natural citrus fruit aroma, lemon grass oil* (0.1 %)

🕒 2-3 min 🍵 1 level tea spoon/250 ml 🌡️ 100 °C

Tokuni Japan Houjicha Ginger Organic Tea*

Balanced composition – the spicy-nutty notes of roasted Japanese green tea Houjicha are perfectly completed by ginger and a light cinnamon note.

10791| Tokuni Japan Houjicha Ginger Organic Tea*

Unit 0.7 kg | Unit € 20.95 | kg € 29.93



Naturally flavoured blend of green tea and spices with ginger taste

- Special natural flavouring with organic ginger oil

Ingredients: Japan green tea Houjicha* (50 %), ginger* (23 %), cinnamon*, liquorice root*, allspice*, cloves*, cardamom*, pink pepper*, ginger oil* (0.1 %)

🕒 2 min 🍵 1 level tea spoon/250 ml 🌡️ 100 °C

Tokuni Japan Genmaicha Vanilla Organic Tea*

Well-chosen composition - the Japanese Genmaicha is harmoniously completed by vanilla. The tea blend convinces with a wonderful balance in the cup.

10793| Tokuni Japan Genmaicha Vanilla Organic Tea*

Unit 0.7 kg | Unit € 20.95 | kg € 29.93



Naturally flavoured blend of green tea and fruits with vanilla taste

- With organic vanilla extract

Ingredients: Japan green tea Genmaicha* (tea*, rice*) (45 %), rose hip peels*, carob pieces*, coconut chips*, Japan green tea Houjicha* (5 %), liquorice root*, coconut blossom sugar*, natural spice flavour, bourbon vanilla extract* (0.5 %), natural fruit flavour

🕒 2-3 min 🍵 1 level tea spoon/250 ml 🌡️ 100 °C

Original Japanese CERAMICS & ACCESSORIES

Lovers of Japanese teas not only put great value on the quality of the teas, but also enjoy an authentic preparation and Japanese ceramics. A selection of our new assortment with original Japanese ceramics is shown below. Find more in our new catalogue 2020/21.



„Namine“



„Kenji“



„Hayate“



„Akira“



„Yuma“



„Momoka“

The original Japanese ceramics are produced in manufactories made by masters of their craft. Each piece is a unique and may differ slightly from the picture.

Accessories		Unit	EUR/pc
59019 Namine	Original Japanese tea cups, ceramic, 2 colours assorted, 0.1 l, Ø 80 mm, height 65 mm, blue/pink	2	4.45
59020 Kenji	Original Japanese Yuzamashi (cooling bowl), ceramic, 0.21 l, height 75 mm, white	1	12.55 n/n
59015 Hayate	Original Japanese Kyusu with integrated infuser, ceramic, 0.35 l, height 90 mm	1	28.95 n/n
59016 Hayate	Original Japanese tea mug, ceramic, 0.15 l, Ø 72 mm, height 70 mm	2	9.85 n/n
59012 Akira	Original Japanese Matcha bowl, ceramic, 0.4 l, Ø 125 mm, height 72 mm	1	17.75
59013 Yuma	Original Japanese Matcha bowl, ceramic, 0.4 l, Ø 120 mm, height 70 mm	1	17.95
59022 Momoka	Original Japanese tea cup, ceramic, 0.125 l, Ø 95 mm, height 60 mm, pink	2	7.25 n/n
59023 Momoka	Original Japanese tea cup, ceramic, 0.125 l, Ø 95 mm, height 60 mm, blue	2	7.25 n/n

Matcha whisk (item #41154) und Matcha spoon (item #41151) complete this range perfectly and are still available in our assortment.

Teas available from early September!

FOR FREE

For orders of 2 pcs or more Japan novelties* you will receive 15 brochures *Japanese tea specialities* for free & for 3 pcs and more 1 A2 poster *Japanese tea specialities* on top.



*All new products of the special offer as well as the Japan novelties from 2019 (00635 Kukicha Moegi, 00634 Houjicha Sumire, 00637 Sencha Matcha Tamayura, 00638 Sencha Midori).

Send your order to:

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The current General Terms of Sale and Delivery of Wollenhaupt Tee GmbH, 21465 Reinbek/Germany, for commercial customers (www.wollenhaupt.com/agb) apply.

Imprint

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