

Sweet tea has 200 to 500 times the sweetness of sugar, while still being calorie and caffeine free.

Naturally Sweet Sweet Black Tea

Our tea is a blend of sweet tea grown in Iwate and Japanese black tea grown in Shizuoka.

The sweet ingredient of sweet tea has become quite popular as a sugar-free, ultra low-calorie natural sweetener.

Blended with Japanese black tea, it makes for a mild, gentle flavor.

Sweet black tea is the perfect tea time delight for anyone worried about sugar.

It is available in either the original flavor, lemon black tea, or ginger black tea.

Are you trying to stay
on a diet, or don't want
too much sugar?

Sugar Free
Zero Calories
Shockingly
Sweet!



I want something sweet to drink!
But I'm on a diet right now...



Choose from 3 flavors to find your favorite!

The sweet tea and black tea
flavors are the standard!

Standard



Sweet Tea Japanese Black Tea

Full of vitamin C for beautiful skin and
antioxidants in the body!

Lemon



Sweet Tea Powdered Lemon Japanese Black Tea

Blended with powdered ginger to warm
up the body and boost the immune system!

Ginger



Sweet Tea Powdered Ginger Japanese Black Tea

Enjoy a moment of peace



山里のお茶工場
www.ishikawaen.co.jp

Ishikawaen The Mountain Village Tea Maker

Ishikawaen Co., Ltd. 626-5 Toizume, Mori-machi, Shuchi-gun, Shizuoka-ken 437-0204 JAPAN



For
Gifts

No.G888

Sweet Black Tea
Teabag Gift Set
(3 g x 8 bags)

For
Home
Use

3 Teabag Flavors (3 g x 5 bags)



No.155

Sweet Black Tea Teabag
(Standard)
(3 g x 5 bags)



No.156

Sweet Black Tea Teabag
(Lemon)
(3 g x 5 bags)



No.157

Sweet Black Tea Teabag
(Ginger)
(3 g x 5 bags)



Are you trying to stay on a diet,
or don't want too much sugar?



A gently sweet flavor
that fills your mouth...

Produced by Kunohe-mura Sweet Tea & Shizuoka Tea Master Ishikawa-en

Naturally Sweet Sweet Black Tea

Sweet tea has 200 to 500 times sweetness of sugar but is ultra lower calorie!

While many people avoid sugar because of heightened health-consciousness, a large amount of sugar is used in many candies and soft drinks. Now there is a trend toward using sweet tea instead of sugar, because the sweetness of sweet tea is not derived from sugar.

Kneading, fermenting, and drying sweet tea leaves produces an elegant sweet flavor. The sweetening ingredient phyllo-druthine is 200 times as sweet as sugar, but has gained popularity as an ultra low calorie sweetener with almost zero calories.

Sweet tea is an indigenous plant to Japan, and a specialty of Kunohe-mura, Iwate.

Kunohe-mura, Iwate is one of the top production regions for growing high quality sweet tea in all of Japan. Sweet tea is a shrub tree that grows to about 80 centimeters in height, strongly resembling lacecap hydrangea and belonging to the Saxifraga family.

Kunohe-mura itself is a mountain village surrounded by nature, located in northern Iwate Prefecture. Fireflies flutter and countless hydrangea flowers bloom in the mountains during the summer months. Kunohe-mura sweet tea is gently and carefully tended in just such a mountain village.

Enjoy a delicious diet with a blend of Japanese black tea and sweet tea!

Blending Japanese black tea grown in Shizuoka and sweet tea from Kunohe-mura makes for a gently sweet black tea that fills the mouth with flavor, even without adding sugar. Unwind with the sugar-free natural sweetness of this blend when you want to relax, or before going to bed.



Sweet Tea Flowers



Sweet tea farm



Kunohe-mura Iwate



Japanese black tea production region



Mori-machi Shizuoka

Sweet Black Tea Nutritional Information

(Per 100 leachates)

Calories	2kcal
Protein	0.1g
Fat	0.1g
Carbohydrates	0.1g
Sodium	2mg
Sugar	0g

* Nutritional information from inspection of tea steeped for 60 seconds in 200 ml of hot water in a mug cup.

How to brew delicious tea with a teabag

Using a mug cup (slightly stronger)

Put in 1 teabag (3 g) and pour hot water. Let steep for 30 seconds to 1 minute, remove teabag when tea reaches desired strength, and enjoy.



Using a teapot (2 full cups)

Put in 1 teabag (3g), and pour 2 cups worth of hot water. Cover with a lid, let steep for 30 seconds to 1 minute, pour into a mug cup when it reaches desired strength, and enjoy.



Enjoy a moment of peace



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