



CARMIÉNTM

Rooibos tea

CARMIÉN CRANBERRY HIBISCUS

Catering teabags



**NEW
LOOK
SAME GREAT
TASTE**

Cold Brew teas are specially developed to be used in cold water. Using cold water instead of hot water extracts more of the flavours, but slower, over time. The result? A smooth, cleaner, sweeter tasting tea. This is because cold water extracts a different chemical balance from the tea than hot water.

A refreshing, well balanced, sweet-tart blend of berry flavours with dried berry and hibiscus pieces. Its beautiful pink-red infusion adds to the enjoyment.

- Hydrating
- Anti-inflammatory
- Boosts metabolism
- High in antioxidants
- Caffeine-free
- Boosts immune system
- No sugar added

**EASY TO
MAKE,
NO BOILING
WATER
NEEDED**

**USE
COLD
WATER
ONLY**

**1
TEABAG
MAKES
800 ML**

Ingredients Rooibos, Forest Berry Blend (Apple, Elderberry fruit granules, Hibiscus Flowers, Rosehip Shells, Blackberry leaves), Cranberry flavouring, Stevia Leaf, Acai Berry powder.

COLD BREW TEA

Add 1 family-size teabag to 800 ml of cold or room temperature water and leave the teabag to infuse for 10-30 minutes or leave in the fridge over night for a stronger taste and flavour. Stir or shake in between or before serving. The teabags can be kept in or removed, based on personal preference. Serve with ice and your choice of garnish. Can be easily prepared in a jug and kept in the fridge to keep the entire family hydrated and refreshed throughout the day.



10-30 MIN/
MORE



PRODUCT	Cold Brew teas
UNIT SIZE	20 x 8 g tagless pyramid catering teabags
SHIPPER /OUTER SIZE	12 x 20's/160 g units
SHIPPERS/OUTERS PER PALLET	105
PALLETS PER 20FT CONTAINER	10
SHELF LIFE	2-3 years

