

*DRINK  
Love  
Live*



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OSADA TEA  
JAPAN



# Our Team



Natsumi Osada is winner of numerous awards such as Japan Tea screening skill competitions. He is taking in charge of final quality check to all types of finished tea. Finished tea need to be characterized for every single customers need. It is need to be considered in taste, fragrancy, color, shapes, and price. OSADATEA products will be fit in multiple purposes. Tea blending is also required skillful senses of tea screening skill. OSADATEA tea masters are young team including Natsumi Osada. Finding every single small characteristic of tea should have young and sharp senses. OSADATEA will recommend the right tea for you.

**NATSUMI OSADA**  
OSADATEA Tea Master

Japan's leading certified tea instructor  
8th DAN (level) of Japan Tea Association holder  
Champion of 56th Japan National Tea Tasting Competition





**OSADATEA FAMILY**



**TATSUMI OSADA**



**SHIGEMOTO SUZUKI**



**KUNIHIRO OHBA**



**SATORU MATSUO**



**TOMOKAZU YAMADA**



**JUNPEI UENO**



**KAZUKI NAKAMURA**



**TOSHIKI KAGAMI**



**YUKI IWAI**



**HIROSHI YAMAMOTO**



**KYOKO OSADA**



**RYUUJI SUZUKI**



**KANA NAKAYAMA**



**HIROMI OHASHI**



**MIYAKO OCHIAI**

## Our History



### Since 1948

OSADATEA has well experienced in Japanese organic tea market. We are very luckily located in the biggest Japanese tea produced industry and deep mountain area. We have over 30 years of organic tea experienced and our partner farmer and plantation is well relationship in organically.

## Our Philosophy



### Customer Satisfaction / Contribution to local community / Innovation

We are proud of leading Japan's organic tea industry and connect to the world tea market. We never compromise what our customers need and wish. We never forget appreciation for our environment, partners support, nature, and we take chance of innovative challenge.

# Contents



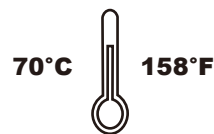
Japan's main tea district and feature of area


- 5 Sencha
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OSADATEA is certified by Japan's JAS ECOCERT, which is an approved equivalency of EU, USA, and CANADA.


**BT-01**  
**ORGANIC SENCHA**  
**ISAGAWA**



			
1ST	2ND	3RD	4TH

Annual Produce

**500KG**

Sweetness		4
Richness		4
Freshness		3
Roast Fragrance		3
Astringency		3
Steam Level		2

Sencha sweetness call as “UMAMI” is different from sugar sweet. ISAGAWA has the best balance of taste.

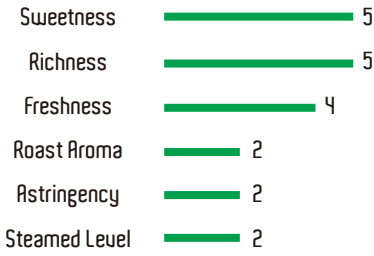
The richness of ISAGAWA taste very mild, but once you hold in your mouth the taste through straight to your nose and feel richness of Sencha.

Freshness of Sencha is typical taste for first flush. First flush is call as “SHIN-CHA” in Japanese, and it is premium season products.

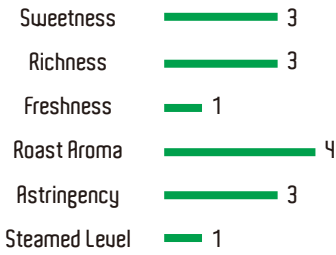
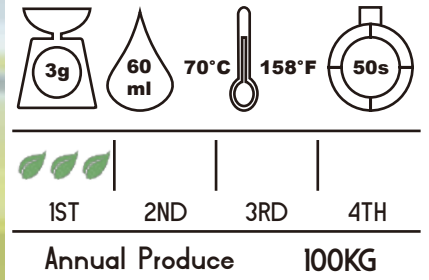
ISAGAWA has more roasted fragrance than other first flush tea. This strong leaves gives more characteristics in roasted aroma.

ISAGAWA astringency has well blended for deep tea lovers. Astringency is one of Japanese tea characteristic and necessary taste.

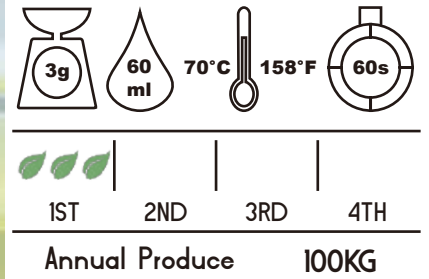
Lighter steamed level. Due to light steamed, the shape of leaves become as needle. The sharp shape represented traditional Japanese tea.



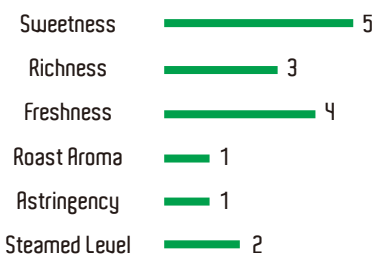
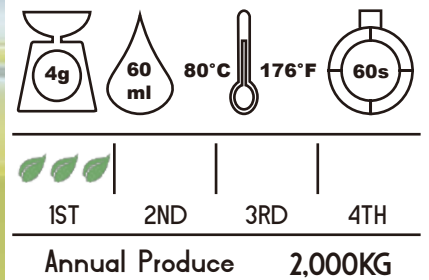
**BT-02**  
PREMIUM ORGANIC  
SENCHA ISAGAWA



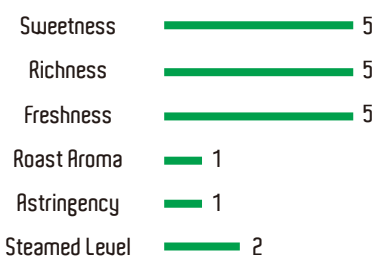
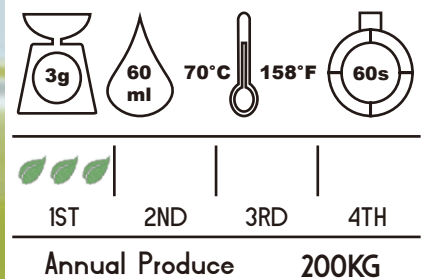
**BT-03**  
ORGANIC SENCHA  
HIRAKI ASAMUSHI



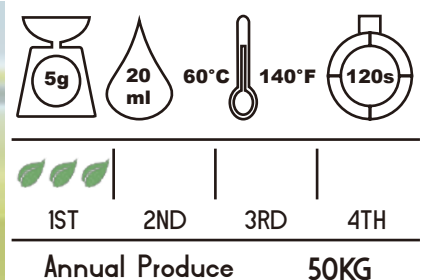
**BT-04**  
ORGANIC SENCHA  
KURUMI ASAMUSHI



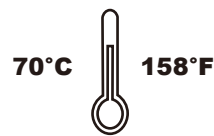
**BT-05**  
ORGANIC  
KABUSECHA




**BT-06**  
ORGANIC  
GYOKURO






**BT-07**  
**ORGANIC SENCHA**  
**SHINGU FUKAMUSHI**



			
1ST	2ND	3RD	4TH

Annual Produce

**1,000KG**

Sweetness		4
Richness		3
Freshness		3
Roast Fragrance		3
Astringency		2
Steam Level		4

Premium quality tea has more sweetness. SHINGU has strong sweetness among "FUKAMUSHI" selections.

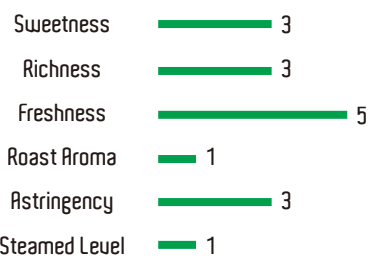
SHINGU has mild richness that represent first flush leaves. It is well balanced of richness and sweetness.

It is mild freshness as well. Too strong freshness makes taste bitter. SHINGU is highly recommendable for Sencha beginners.

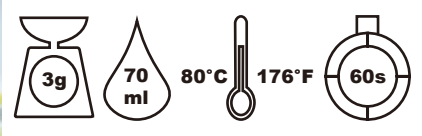
It is medium roast fragrance. It is difficult to meet this equal average quality. Tea master experience shine is this blend.

The method of "FUKAMUSHI" (deep steamed) makes astringency weaker. It has less astringency due to deep steamed.

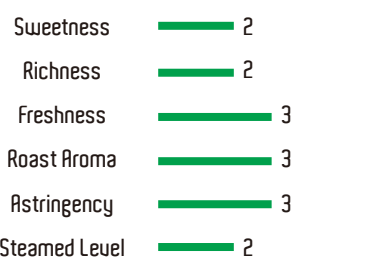
SHINGU made by deep steamed level. It is made for avoid astringency and let beginner to try Sencha easily.



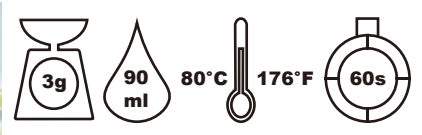
**BT-08**  
ORGANIC SENCHA  
KOSHUN



Annual Produce 300KG



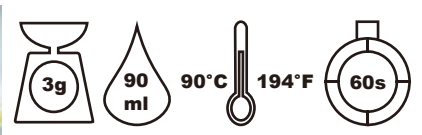
**BT-09**  
ORGANIC SENCHA  
MATSU



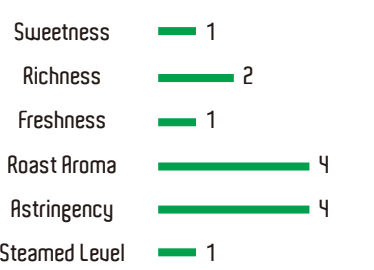
Annual Produce 1,000KG



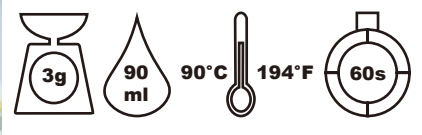
**BT-10**  
ORGANIC SENCHA  
TAKE



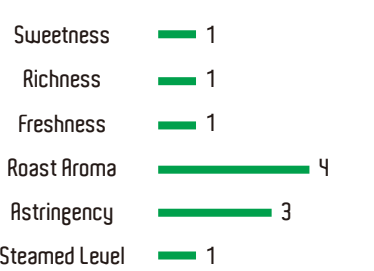
Annual Produce 1,000KG



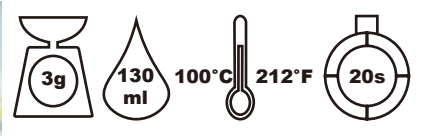
**BT-11**  
ORGANIC SENCHA  
UME



Annual Produce 1,000KG

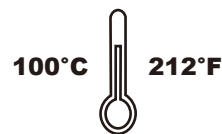



**BT-12**  
ORGANIC  
BANCHA



Annual Produce 6,000KG







**BT-13**  
**ORGANIC**  
**HOUJICHA FF**



			
1ST	2ND	3RD	4TH

Annual Produce

**500KG**

Sweetness	 1	Houjicha is roasted tea. It comes out more richness and less sweetness.
Richness	 3	It is clean and well blended richness. OSADATEA Houjicha uses more stick part of tea and roasted stronger.
Freshness	 1	Houjicha FF has less freshness than other first flush tea. First flush is call as "SHINCHA" in Japanese, and it is premium season products.
Roast Fragrance	 5	It is high roasted level and unique strong fragrance you can enjoy.
Astringency	 1	HOJICHA doesn't have astringency. It gives smooth and clean taste to refresh mouth.
Steam Level	 1	It doesn't affect steamed level. OSADATEA HOJICHA mainly use KUKI (Stick) parts. This method gives clean water color.

Sweetness		1
Richness		1
Freshness		1
Roast Aroma		5
Astringency		1
Steamed Level		1

**BT-14**  
ORGANIC  
HOJICHA



				
1ST		3RD		4TH
Annual Produce		2,000KG		

Sweetness		3
Richness		3
Freshness		1
Roast Aroma		5
Astringency		1
Steamed Level		1

**BT-15**  
ORGANIC  
GENMAICHA



				
1ST		3RD		4TH
Annual Produce		2,000KG		

Sweetness		3
Richness		3
Freshness		1
Roast Aroma		4
Astringency		1
Steamed Level		1

**BT-16**  
ORGANIC  
MATCHA GENMAICHA



				
1ST		3RD		4TH
Annual Produce		2,000KG		

Sweetness		4
Richness		3
Freshness		3
Roast Aroma		3
Astringency		1
Steamed Level		2

**BT-17**  
ORGANIC  
KUKICHA FF



				
1ST		3RD		4TH
Annual Produce		500KG		

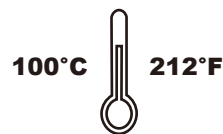
Sweetness		2
Richness		3
Freshness		1
Roast Aroma		4
Astringency		2
Steamed Level		1


**BT-18**  
ORGANIC  
KAMAIRICHA FF



				
1ST		3RD		4TH
Annual Produce		500KG		






**BT-28**  
**ORGANIC YAMAMUKI**  
**NADESHIKO**



			
1ST	2ND	3RD	4TH

Annual Produce

**3,000KG**

Sweetness		4
Richness		3
Freshness		1
Roast Fragrance		4
Astringency		1
Steam Level		1

YAMABUKI NADESHIKO is one of the most unique products among OSADATEA line-up. The sweetness is high.






It is categorized in rich selections in OSADATEA. This special leaf has highly rich flavor.

This unique processing method takes freshness away. This smooth taste will refresh Japanese tea experience.

Very high roast fragrance. This roast fragrance comes with richness and sweetness as well collaborated.




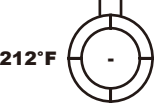
Don't feel astringency. It is recommended for someone not used to drink Japanese green tea because it is very different from Sencha.




This unique process of Japanese Sake fermentation will not affect steamed level.

Sweetness  4  
 Richness  3  
 Freshness  1  
 Roast Aroma  4  
 Astringency  1  
 Steamed Level







**BT-29**  
**ORGANIC YAMABUKI**  
**NADESHIKO POWDER**






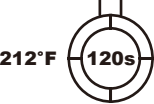
 | 
  | 
 | 
  | 
 4TH




Annual Produce **500KG**

Sweetness  4  
 Richness  3  
 Freshness  1  
 Roast Aroma  4  
 Astringency  1  
 Steamed Level  1







**BT-30**  
**ORGANIC YAMABUKI**  
**NADESHIKO**  
**5G TEABAG**






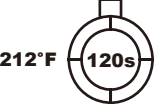
 | 
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 | 
  | 
 4TH




Annual Produce **3,000KG**

Sweetness  4  
 Richness  3  
 Freshness  1  
 Roast Aroma  4  
 Astringency  1  
 Steamed Level  1

**BT-31**  
**ORGANIC YAMABUKI**  
**NADESHIKO**  
**2G TEA BAG WITH LIME**



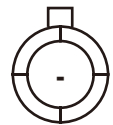
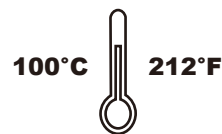
 | 
  | 
 | 
  | 
 4TH




Annual Produce **3,000KG**



Iced YAMABUKI NADESHIKO






# BT-19 ORGANIC HOJICHA POWDER



			
1ST	2ND	3RD	4TH

Annual Produce

**1,000KG**

Sweetness		2
Richness		2
Freshness		3
Roast Fragrance		3
Astringency		2
Steam Level		

It is same as leaves. HOJICHA powder is used for ingredients, so it is difficult to feel the sweetness of tea.

The richness comes out more with powder. Especially, using for ingredients of cakes or pudding. It brings one level up grade.

It has more smoothness than freshness. Freshness stays in mouth longer, but smoothness will clean mouth.

Roasted fragrance is the main point of HOJICHA. If you looking for ingredients of cakes or pudding, I highly recommend it.

Don't feel astringency, but if you use too much will be bitter. Powder has more bitterness than leaves.

Powder products doesn't effect steamed level.

Sweetness  2  
 Richness  2  
 Freshness  3  
 Roast Aroma  3  
 Astringency  2  
 Steamed Level

**BT-20**  
**ORGANIC POWDER**  
**TEA KIKYO**



0.5g 100 ml 100°C 212°F

1ST 2ND 3RD 4TH

Annual Produce 1,000KG

Sweetness  2  
 Richness  2  
 Freshness  3  
 Roast Aroma  3  
 Astringency  3  
 Steamed Level

**BT-21**  
**ORGANIC POWDER**  
**TEA MOEGI**



0.5g 100 ml 100°C 212°F

1ST 2ND 3RD 4TH

Annual Produce 2,000KG

Sweetness  2  
 Richness  2  
 Freshness  1  
 Roast Aroma  5  
 Astringency  1  
 Steamed Level

**BT-22**  
**ORGANIC POWDER**  
**TEA AKANE**



0.5g 100 ml 100°C 212°F

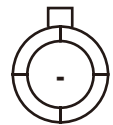
1ST 2ND 3RD 4TH

Annual Produce 1,000KG



**Cha Soba (Green tea noodles)**

**BT-23**  
**ORGANIC MATCHA**  
**KOIAI**



1ST

2ND

3RD

4TH

Annual Produce

**200KG**

Sweetness  5

KOIAI is the highest quality ceremonial Matcha. It has great UMAMI makes you feel and remind history of beautiful Japan.

Richness  5

Very rich! It has typical Matcha fragrance that makes high quality Matcha ceremony.

Freshness  3

This is well-balanced freshness. It reduced freshness as how it should be.

Roast Fragrance  3






This is well-balanced roast fragrance. Matcha easily gets burn, so it is important to control the roasted temperature to dry the leaves.

Astringency  1

Matcha has image of strong astringency, but OSADATEA quality Matcha is avoided the bitterness and bring out more sweetness.

Steam Level

Powder products doesn't effect steamed level.

Sweetness  5  
 Richness  4  
 Freshness  3  
 Roast Aroma  3  
 Astringency  1  
 Steamed Level






**BT-24**  
 ORGANIC MATCHA  
 KOGAMO



2g 70 ml 80°C 176°F

1ST 2ND 3RD 4TH

Annual Produce 500KG

Sweetness  4  
 Richness  4  
 Freshness  3  
 Roast Aroma  3  
 Astringency  1  
 Steamed Level






**BT-25**  
 ORGANIC MATCHA  
 KAKITSUBATA



2g 70 ml 80°C 176°F

1ST 2ND 3RD 4TH

Annual Produce 1,000KG

Sweetness  4  
 Richness  4  
 Freshness  3  
 Roast Aroma  3  
 Astringency  2  
 Steamed Level

**BT-26**  
 ORGANIC MATCHA  
 HAMANASU



2g 70 ml 80°C 176°F

1ST 2ND 3RD 4TH

Annual Produce 1,500KG

Sweetness  3  
 Richness  3  
 Freshness  3  
 Roast Aroma  3  
 Astringency  2  
 Steamed Level

**BT-27**  
 ORGANIC MATCHA  
 UGUISU



2g 70 ml 80°C 176°F

1ST 2ND 3RD 4TH

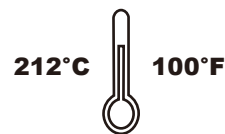
Annual Produce 500KG

Ceremonial Matcha



Ceremonial Matcha KOIAI



**BT-32**  
**ORGANIC**  
**BLACKTEA**



			
1ST	2ND	3RD	4TH

Annual Produce

**300KG (Order Production)**

Sweetness		2
Richness		3
Freshness		2
Roast Fragrance		3
Astringency		4
Steam Level		1

Japanese Black Tea call as WA-KOCHA that is not sweet as Indian black tea. It is clean and smooth taste and makes you relax.

It is rich black tea. Sweetness, fragrance, richness, has collaborated in perfectly well-balanced.

It doesn't have strong freshness. Japanese green tea style consider more freshness, but black tea follow more ethnic style.

Roast fragrance is important point for smooth taste. It need to be not too strong and not too weak.

This strong astringency is represent as black tea different from green tea. WA-KOCHA is recommended to drink as straight.

No steamed. Using Chinese style processing method doesn't have steaming process. It follow how black tea should be.

Sweetness 2  
 Richness 3  
 Freshness 2  
 Roast Aroma 3  
 Astringency 3  
 Steamed Level 1



**BT-33**  
**ORGANIC OOLOGTEA**

3g 200 ml 100°C 212°F 120s

1ST 2ND 3RD 4TH

Annual Produce **300KG**  
(ORDER PRODUCTION)

Sweetness 2  
 Richness 2  
 Freshness 3  
 Roast Aroma 2  
 Astringency 2  
 Steamed Level 2



**BT-34**  
**ORGANIC SUKUSUKU SENCHA 5G TEABAG**

5g 300 ml 80°C 176°F 60s

1ST 2ND 3RD 4TH

Annual Produce **1,000KG**

Sweetness 4  
 Richness 2  
 Freshness 1  
 Roast Aroma 4  
 Astringency 1  
 Steamed Level 1



**BT-35**  
**ORGANIC SUKUSUKU MATCHA GENMAICHA 5G TEABAG**

5g 300 ml 90°C 194°F 60s

1ST 2ND 3RD 4TH

Annual Produce **2,000KG**

Sweetness 4  
 Richness 2  
 Freshness 1  
 Roast Aroma 5  
 Astringency 1  
 Steamed Level 1



**BT-36**  
**ORGANIC SUKUSUKU HOJICHA 5G TEABAG**

5g 300 ml 90°C 194°F 60s

1ST 2ND 3RD 4TH

Annual Produce **2,000KG**

Sweetness 2  
 Richness 2  
 Freshness 3  
 Roast Aroma 3  
 Astringency 3  
 Steamed Level 1



**BT-37**  
**SENCHA TEABAG (ENVELOPE)**

2g 90 ml 80°C 176°F 30s

1ST 2ND 3RD 4TH

Annual Produce **3,000KG**

Black tea & Others

# Tea ware

## Tea pot



**TW-01**  
320ml



**TW-02**  
180ml



**TW-03**  
320ml



**TW-04**  
320ml



**TW-05**  
320ml



**TW-06**  
180ml



**TW-07**  
320ml



**TW-08**  
180ml

## Matcha accessories



**TW-09**  
Matcha Bowl



**TW-10**  
Matcha Whisk



**TW-11**  
Matcha Scoop



**TW-12**  
Leaf Tea Container

## Tea container

## Tea aroma



**TW-13**



**TW-14**



**TW-15**



**TW-16**



**TW-18**

# Product Selections

## OSADATEA Selections



**TP-01**  
Organic  
Gyokuro  
100g



**TP-02**  
Premium  
Organic Sencha  
100g



**TP-03**  
Organic  
Sencha  
100g



**TP-04**  
Organic Matcha  
Genmaicha  
100g



**TP-05**  
Organic  
Genmaicha  
100g



**TP-06**  
Organic  
Houjicha  
50g



**TP-07**  
Organic  
Kukicha  
100g

## Organic Matcha



**TP-08**  
Organic Matcha  
KOIAI  
30g



**TP-09**  
Organic Matcha  
KOGAMO  
30g



**TP-10**  
Organic Matcha  
KAKITSUBATA  
30g



**TP-11**  
Organic Matcha  
HAMANASU  
30g



**TP-12**  
Organic Matcha  
UGUISU  
30g

## OSADAEN Selections



**TP-13**  
Sencha MARUGOTO  
powder 40g



**TP-14**  
IICHADANE powder  
50g



**TP-15**  
SUKUSUKU Sencha  
5g T-bag



**TP-16**  
SUKUSUKU Houjicha  
5g T-bag



**TP-17**  
SUKUSUKU Matcha  
Genmaicha 5g T-bag

## YAMABUKI NADESHIKO



**TP-18**  
YAMABUKI NADESHIKO  
5g T-bag



**TP-19**  
YAMABUKI NADESHIKO  
Powder 40g



**TP-20**  
YAMABUKI NADESHIKO  
2g T-bag



**TP-21**  
YAMABUKI NADESHIKO  
500ml Bottle

# Our Plantation



**OSADATEA** is located right in the middle of Japan about 130km South West of Mt. Fuji. Our city call Morimachi-Mori in Shizuoka. It represented "Forest in the Forest Town" in English.



## Main Organic Plantation ISAGAWA

Plantation located 500 meters above sea level where the most natural spring water founded. It has rich flavor and fresh aroma that represented as "Mountain Tea Fragrance"



## Covered tea tree for Matcha

Matcha sweetness "UMAMI" increases by covering and slowly growing over time. All types of OSADATEA organic Matcha have been covered around 20 days and longer.

# Partner Farmer



**OSADATEA** organic farmers are well experienced and also developing younger generations that inherit the technique and quality. The plantation is certified over 30 years JAS Organic by ECOCERT which has equivalent with USDA, EURO LEAF, CANADA ORGANIC.



Tea leaves have uniquely different characteristics due to the location, season, year, and farmer. This is very important how to cultivate organically. All farmers are working as team to growing the organic tea industry bigger for world market needs.

# Our factory

Every leaves are separated by characteristics of shapes, colors, humidity, types, and prices. Our tea masters will blend the right collaboration and make final products. We have clean room system for control temperature and force fermented. Organic leaves are needed to be taking care as organic products from farm to store. As plantation needs to be certified, factory also needs to be certified as organic. We do final packaging for original OSADATEA organic selections by our own.

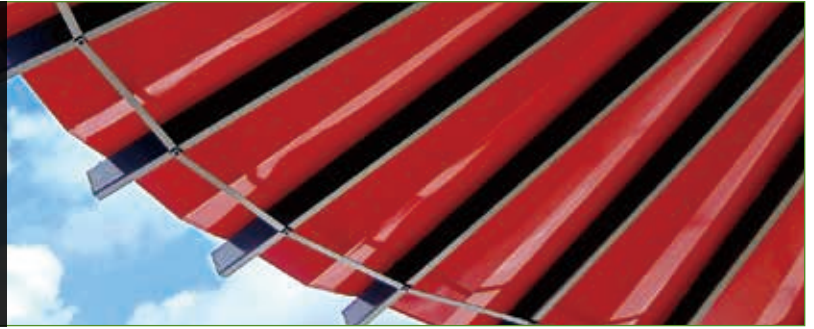


All OSADATEA items are available for OEM packages, bulk ingredients use for our business partner. We do tea manufacturing and producing final products for final consumers.

# Our Retail Store

## Welcome to OSADAEN

We have over 70 years experiences in Japan's tea industry. Our retail store "OSADAEN" opened 1999. OSADATEA original package, innovative unique products are sells here and introduce right taste for you. Our experienced tea advisor will recommend from best selection from our varieties.



Factory & Retail Store

# Japanese tea



“YABUKITA” is the most popular type of Japanese tea in Japan. It can be widely used such as Sencha, Gyokuro and Matcha etc. YABUKITA characteristics have well balanced of sweetness, aroma, UMAMI, astringency. It is also well grown in varieties environment.

“YUTAKAMIDORI” is popular in Kyushu area. It has deep green color and smooth astringency. It mostly sells as Sencha.

“OKUMIDORI” is founded in Shizuoka based on YABUKITA. OKUMIDORI means “Deep green” in Japanese. It is also popular in Kyoto, Kyushu area. It is one of the most well grown types among Japanese tea.

“SAEMIDORI” is early grown type. It is mixed with YABUKITA and ASATSUYU. Light green color takes young tea buds generation and has strong UMAMI as well.

“SAYAMAOKORI” is founded in Saitama area based on YABUKITA. It can harvest earlier than YABUKITA. The leaf shape is thinner. This uniqueness of tea is strong fragrance

“ASATSUYU” is popular in Kagoshima. It has deep green color and strong sweetness and become fine Sencha. It usually represented as Gyokuro sweetness and known as natural Gyokuro.

“TSUYUHIKARI” is designated as an encouraged variety in Shizuoka. It is made by crossing ASATSUYU and SHIZU 7132. It is characterized by less astringency, clean sweetness and a unique scent. The new leaves and water color is beautiful light green.

“SAMIDORI” is founded in Kyoto where is famous for Matcha. It is also mostly used for Matcha. It has light beautiful green color and smooth sweetness. It grows all over Japan, so it is well grown in varieties environment.

“GOKOU” is the one of the best match types for high quality Matcha. It is also good for Gyokuro. GOKOU is usually become high price Japanese tea selection. It is mostly grown in Kyoto, Shizuoka area and getting more so far.

“BENIFUKI” is unique type of Japanese tea. It has ASSAM characteristics which usually drink as black tea. It also known as anti-allergic nutrition, so usually categorized as healthy tea.

“SHIZU 7132” is one of newest type of Japanese tea that represent Japanese country flower SAKURA. It is getting popular in international market. This very unique fragrance has SAKURA leaf aroma and less astringency. It is the most recommendable tea for Japanese tea beginner.

# Distinction

## Gyokuro

The finest grade of Japanese green tea. Gyokuro has very unique characteristic of sweetness which call UMAMI and mildly astringent fragrance. The tea leaves are cultivated which involves shading the young tea leaves from direct sunlight for around 20 days after they first start to appear. This distinctive process inhibits astringency, producing tea leaves with large amounts of "Theanine" an amino acid that enhances UMAMI.

## Sencha

The most commonly enjoyed variety of Japanese green tea in SENCHA. The freshly-picked tea leaves are steamed and then dried as they are rolled. After the leaves have been shaped, they are blended to achieve the best flavor for the consumer. In general, SENCHA is green tinged with yellow and has a well-balanced combination of aroma, UMAMI and bitterness, providing you with a feeling of luxury that increases with the grade of green tea.

## Houjicha

This fragrant and refreshing Japanese green tea is made by roasting SENCHA or KUKICHA (stick parts) over a high flame. The roasting process diminishes the tannin and caffeine content of the leaves to suppress astringency and bitterness and draw out fragrance. HOJICHA is warm brown color, and since it has a somewhat mild flavor, is popular for children and the elderly. Low in caffeine, HOJICHA is also the green tea of choice for infants in Japan.

## Yamabuki Nadeshiko

YAMABUKI NADESHIKO is known as healthy tea that only using organic leaves harvested in Shizuoka. Applying Japanese Sake fermentation Kuro-Kouji-Kin (black fermentation starters) is being used to create a perfectly clean tea with a natural aroma and good taste. It is a truly Japanese tea, totally clean and safe and with a unique processing flow.

## Matcha

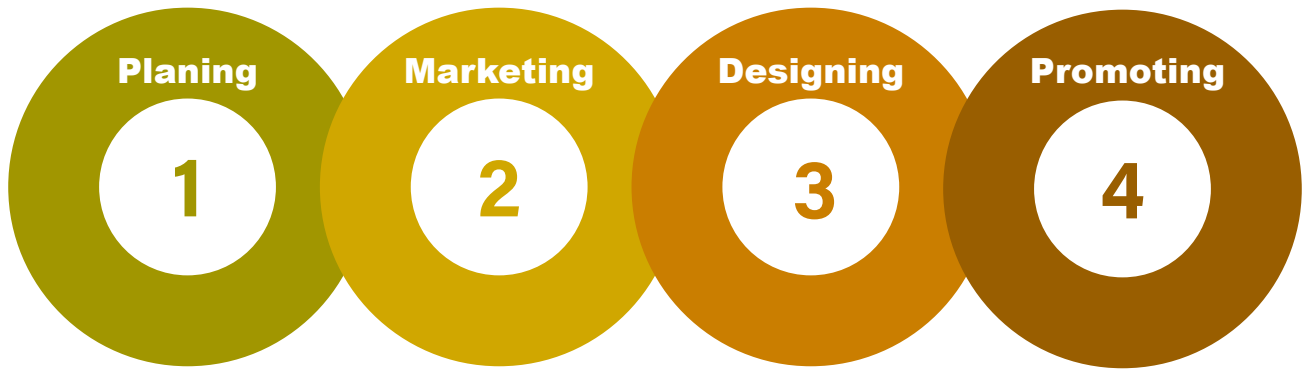
MATCHA is a fine powdered green tea commonly used in tea ceremony SADOU. The young tea leaves are shaded from direct sunlight and steamed in the same way as for GYOKURO, then turned into TENCHA (non-ground leaves) by drying without rolling, and finally ground in a stone mill. Its elegant aroma and concentrated sweetness make MATCHA a sheer pleasure to drink, and as the powder is dissolved in hot water, all of the tea's beneficial nutrients can be taken in. MATCHA is perfect for drawing out the flavors of Japanese confectionery and cuisine.

## Sencha Powder

SENCHA powder is the most useful product in various purposes. It can drink as regular green tea. Also it can be used for raw materials such as tea cakes and bread. Since it will be taken all nutrition of tea into a body, it is important to be safe raw material. It is easy to obtain compared to MATCHA and recommended for beginners.

# Collaborating

## Total Support of Collaborating Business



1 Planing Win Win business project

2 Reserch market needs

3 Draft original package

4 Design effective promotion material

• Checking all rquired nutrition and etc...

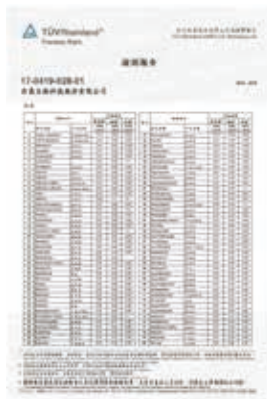
• Support selling event and fair

• Provide necessary documents

## We wish to keep our business relationship in 100 years or longer



Pesticide test



Organic certificates



Radioactivity test

**抹茶泡製方法**  
將約一約半(2克)的抹茶放入茶碗中，並注入80度C熱水約80cc。

**抹茶拿鐵製作方式**  
將兩小茶匙(3公克)的抹茶放入杯中，加入等量熱水攪拌均勻。

**抹茶運動飲料**  
將約兩茶匙(3公克)的抹茶攪攪，以及40公克的蜂蜜裝置瓶中，加入100cc.的熱水。

**抹茶白巧克力拿鐵**  
將約兩茶匙(3公克)的抹茶加入180cc.的熱牛奶，攪拌均勻。

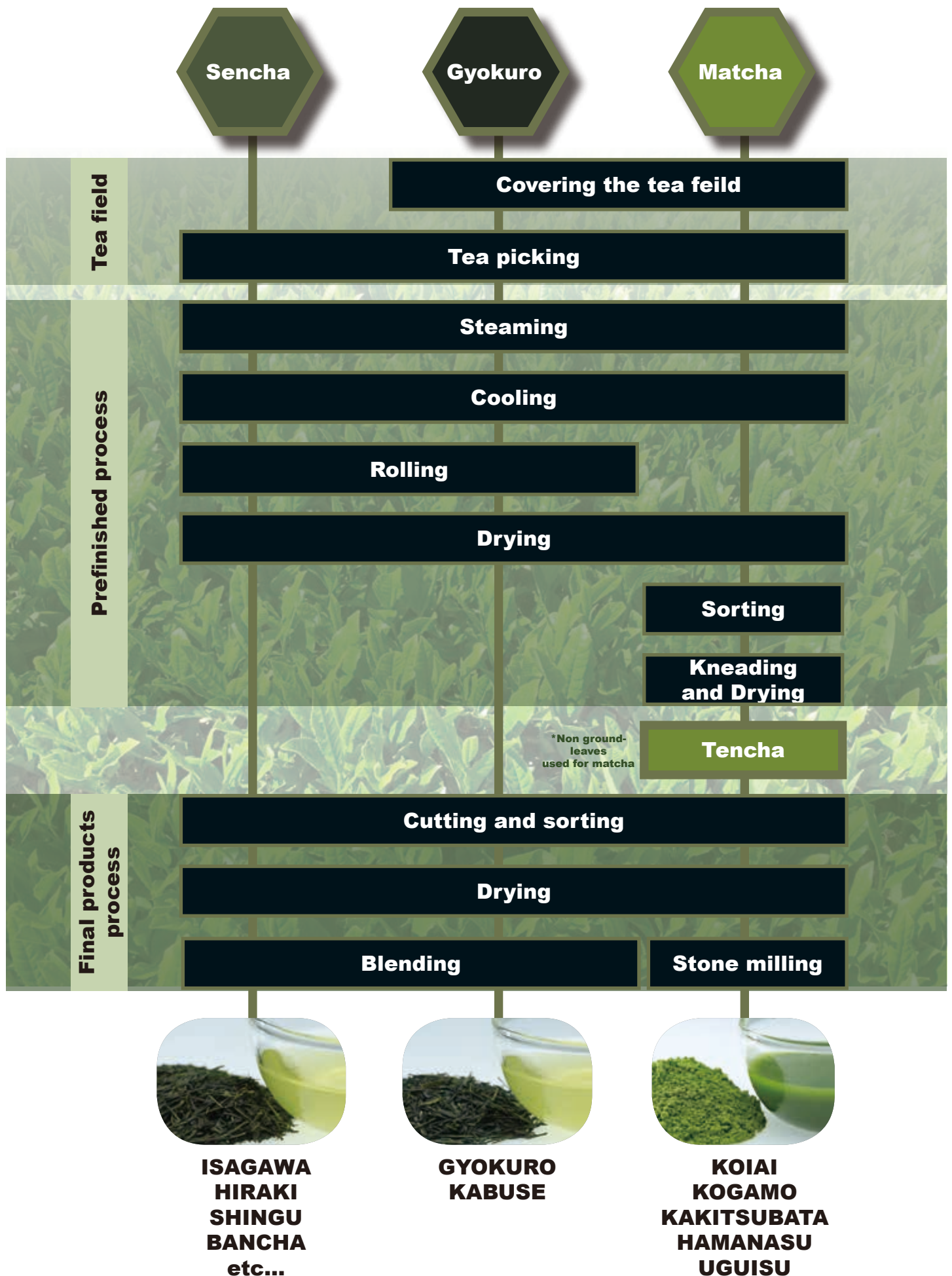
**什麼是抹茶?**  
抹茶是最高級的日本傳統茶。茶粉在採摘過程中，經過遮蓋陽光，茶葉不經過直接採摘，研碎成粉狀。

Example of promotion material



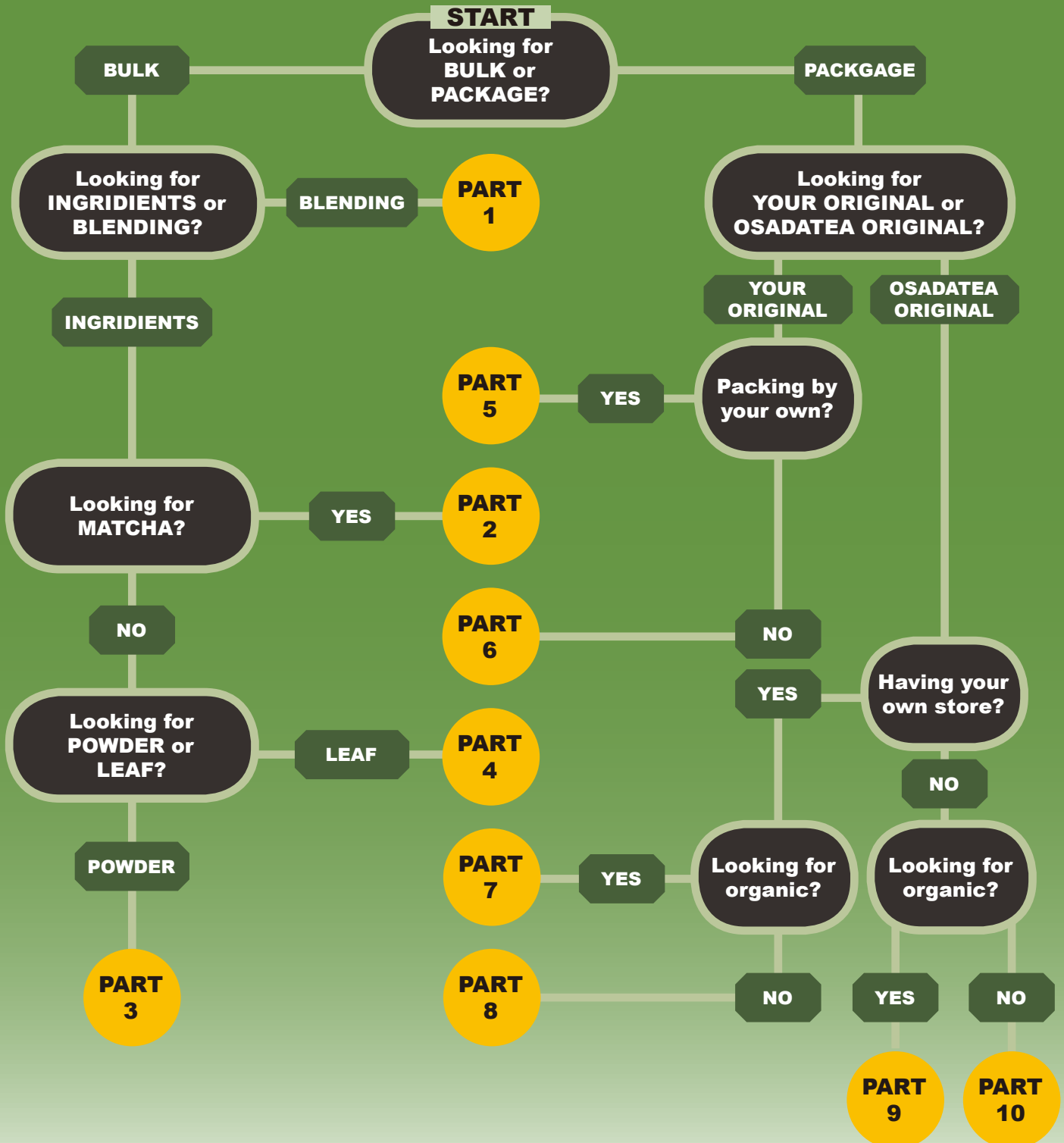
Example of Collaborating Products

# Tea processes



# Finding Partner

Please follow the questions,  
then let us recommend right products for you!



**WHICH PARTNER ARE YOU?**

# What we offer

Partner	Offer	Recommend Sample
<b>PART 1</b>	We can supply you our sencha blending samples. You can choose which types, price ranges, and qualities from this catalog.	Leaf Ingredients Set A
<b>PART 2</b>	We have variety of Matcha selections including organic and non-organic. Let's discuss about price ranges, qualities, and organic or non-organic.	Matcha Ingredients Set
<b>PART 3</b>	We have variety of tea powder from all over Japan. Depending which purpose you will use, we can give you recommendation and advice.	Powder Ingredients Set
<b>PART 4</b>	We have variety of tea leaves from all over Japan. Depending which purpose you will use, we can give you recommendation and advice. (T-bags, Bottled Tea, Blending, etc)	Leaf Ingredients Set B
<b>PART 5</b>	We can send you as bulk. We also can do T-bags. Let's discuss what kind of packing types you are thinking of, and we can give you recommendation and advice.	Leaf Ingredients Set B
<b>PART 6</b>	We can pack in our factory for you. Please tell me what quality and price range you are looking for. We also supply non-organic if you wish.	Leaf Ingredients Set A
<b>PART 7</b>	We can supply you our original OSADATEA package products. You can choose which types, price ranges, and qualities from this catalog.	Package Sample Set
<b>PART 8</b>	We can't supply you OSADATEA package products as non-organic. OSADATEA is organic Japanese Tea brand, but we have OSADAEN as Japanese domestic brand for organic and non-organic.	OSADAEN Package Set
<b>PART 9</b>	You can be OSADATEA distributor in your area. Let's discuss about collaborated business.	Package Sample Set
<b>PART 10</b>	You can be OSADATEA and OSADAEN distributor in your area. Let's discuss about collaborated business.	OSADAEN Package Set

Contact Us	Osada Tea Samples		
<p><b>info@osadatea.com</b></p> <p>Please tell us following</p> <ol style="list-style-type: none"> <li><b>Name</b></li> <li><b>Company and URL</b></li> <li><b>Business area</b></li> <li><b>Partner type (1~10)</b></li> </ol>	Sample Type	What's in it	Price
	Package sample set	OSADATEA original line-up	¥3,000
	Matcha ingredient set	BT-27 Uguisu 30g BT-26 Hamanasu 30g	Free
	Powder ingredient set	BT-27 Uguisu 30g BT-22 Akane 30g BT-19 Houjicha powder 30g	Free
	Leaf ingredient set A	BT-01 Isagawa 30g BT-07 Shingu 30g BT-16 Matcha genmaicha 30g	Free
	Leaf ingredient set B	BT-12 Bancha 30g BT-13 Houjicha 30g BT-15 Genmaicha 30g	Free
	OSADAEN package set	OSADAEN best selling line-up	¥3,000