

桑  
抹茶

ORGANIC  
100%

SHIMANE  
ORGANIC FARM  
PRODUCT OF  
JAPAN

# MULBERRY MATCHA

Non-caffeine herbal tea powder

## NEW Healthy beverage

Ever since ancient times, mulberry leaves have been known for their therapeutic properties and used in oriental medicine. The leaves are rich in minerals, especially in calcium, and contain no caffeine.

According to recent studies, the minerals and vitamins contained in mulberry leaves could have many health benefits, including preventing diabetes (see further information attached).

Mulberry is carefully grown in Shimane's rich soils without using of any chemical fertilizers or pesticides and the powder is made without the use of preservatives, colorings or flavorings.

Mulberry tea powder is easy to dissolve and blend in a wide range of healthy and tasty recipes.

**We have powdered tea blend varieties available for every taste and needs**

ORGANIC  
100%  
MULBERRY  
TEA POWDER

Non-caffeine herbal tea powder

Mulberry matcha is made from the

Mulberry matcha is made from the Japan's finest mulberry leaves. It is noteworthy for it's smooth texture, beautiful green color and natural aroma. Mulberry tea contains, while being caffeine free, making it the preferred choice for health concios.



### Organic Mulberry Leaf

Nutritional value	per 100g
Energy	1443kJ/345kcal
Total fat	2.6g
Saturated fat	0.84g
Total carbohydrate	61g
Sugars	8.7
Dietary fiber	41.2g
Protein	19.5g
Salt	0.01g

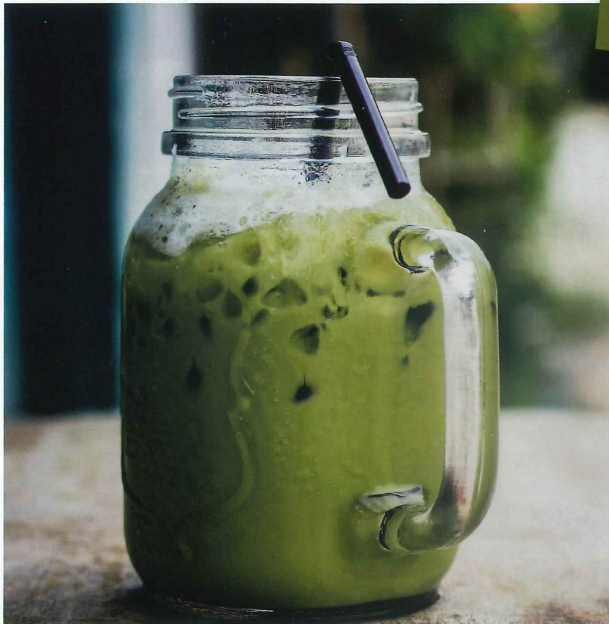


SHIMANE ORGANIC FARM  
しまね有機ファーム株式会社



# easy recipe with MULBERRY MATCHA

## MULBERRY SOY LATTE



🕒 5 mins

🍴 2 servings

### Ingredients

1 ½ tsp Organic Mulberry Matcha  
200ml soy milk (or any milk)  
Some malt or maple syrup to taste (optional)

### Methods

1. Place one and a half tsp of Mulberry Matcha in a glass.
2. Pour the soy milk into the glass and stir. If you're using a shaker, shake until your desired texture. You can add the syrup for sweetness.

## BANANA MULBERRY MATCHA ICE CREAM

🕒 5 mins  
+ freezing

🍴 2 servings



### Ingredients

2 bananas  
1 ½ tsp Organic Mulberry Matcha  
A splash of rice milk

### Methods

1. Peel the bananas, cut into small chunks and freeze.
2. Put all the ingredients in a food processor and mix. Eat immediately for soft serve, or put in the freezer until it has the consistency of ice cream.



SHIMANE ORGANIC FARM

Address: 507-1, Ichiyama, Sakurae-cho, Gotsu-shi, Shimane, Japan 699-4221

<http://www.shimaneorganicfarm.com>

E-mail: [global@kuwakuwa.tv](mailto:global@kuwakuwa.tv)