



## Profile : Crime of Passion

### Loose - Flavored Green Tea

November 20, 2025

**CUP CHARACTERISTICS:** Papaya and juicy passion fruit notes infused within luxury high grown green tea. Refreshingly sweet citrus punch.

**INGREDIENTS:** Green tea, Papaya pieces, Marigold + Sunflower petals, Natural flavors (Organic Compliant).

**INGREDIENTS FROM:** India / China / Thailand / Poland

**REGION(S):** Nilgiri / Hunan / Petchabun / Gdansk

**GROWING ALTITUDES:** 1500 - 4500 feet above sea level

**GRADE(S):** Sencha - Made to Japanese specifications

**MANUFACTURE TYPE(S):** Non fermented, Traditional steamed, Pan dried and polished

**ANTIOXIDANT LEVEL:** High

**CAFFEINE LEVEL:** Low

**KOSHER:** Yes

**VEGETARIAN:** Yes

**VEGAN:** Yes

**ARTISANAL NOTES:** Small batch blended and packed in Canada at The Metropolitan Tea Company.

**INFUSION:** Bright, pale green to yellow, light colored cup

#### INFORMATION:

What constitutes a crime of passion? Lovers driven wild with lust? Deception? Being pushed by the heart to cross the line? This blend, inspired by a visit to the sultry hot beaches of Rio de Janeiro captures all of this and more. Brazil is a land of lovers. On the Copacabana beach in Rio, time seems to stand still as Brazilians recline in the heat of the equatorial sun. Strolling along one might notice sun worshippers and young couples feeding each other freshly cut pieces of papaya and passion fruit as they wallow in the sand. The sweet profiles of both fruits perfectly compliment the heat, humidity and the goings on at the beach perfectly. We know it might sound cliché but that combination of heat, sand, water and fresh fruit is so enticing; it should be a crime in itself. With this in mind we created this refreshingly sweet tea with a sinfully citrus punch you'll want to enjoy again and again.

The blend has as its base a Sencha style green tea manufactured in Hunan Province in South Eastern China. Interestingly, green and black teas can be produced from the same plants. Green tea is produced by forgoing the fermentation process required to produce black tea. Instead, the leaves are steamed as soon as they are plucked, and then bruised either by machine or by hand. The leaves are then pan-fried or basket fired - a process that gives the tea its distinctive glossy look and feel. Sencha green teas typically have dark green, needle shaped leaves and produce a pale green to yellow, very bright, smooth cup with a sweetish, honey like finish. The natural sweetness of this green tea makes it perfectly suited for blending with our dried Papaya pieces and natural passion fruit flavorings. You'll notice that we've also added sunflower petals, to enhance the visual qualities of the tea - when you're selling loose tea, looks are important too! Brew a pot today and be transported to the sultry Copacabana. Incidentally, this is one tea that can't be beat over ice!

#### STEEPING TIME

| TEA CUP                     | 8oz (237ml)                                                          | 10oz (296ml)                                                         | 12oz (355ml)                                                           |
|-----------------------------|----------------------------------------------------------------------|----------------------------------------------------------------------|------------------------------------------------------------------------|
| AMOUNT                      | 1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-) | 1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-) | 1.5 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-) |
| MILD                        | 1-2 min                                                              | 1-2 min                                                              | 1-2 min                                                                |
| MEDIUM                      | 2-3 min                                                              | 2-3 min                                                              | 2-3 min                                                                |
| STRONG                      | 3-5 min                                                              | 3-5 min                                                              | 3-5 min                                                                |
| MetroTea recommends 3-5 min |                                                                      |                                                                      |                                                                        |

| TEA POT                     | 18oz (532ml)                                                    | 36oz (1064ml)                                                        | 48oz (1419ml)                                                        |
|-----------------------------|-----------------------------------------------------------------|----------------------------------------------------------------------|----------------------------------------------------------------------|
| AMOUNT                      | 2 heaping teaspoons of "The Perfect Measure Spoon" (11MS-1370-) | 1 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-) | 2 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-) |
| MILD                        | 1-2 min                                                         | 1-2 min                                                              | 1-2 min                                                              |
| MEDIUM                      | 2-3 min                                                         | 2-3 min                                                              | 2-3 min                                                              |
| STRONG                      | 3-5 min                                                         | 3-5 min                                                              | 3-5 min                                                              |
| MetroTea recommends 3-5 min |                                                                 |                                                                      |                                                                      |





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#### SERVING RECOMMENDATIONS:

| MILK | SUGAR | LEMON | MINT |
|------|-------|-------|------|
| NO   | NO    | NO    | NO   |

**IDEAL BREWING TEMPERATURE:** 85°C/185°F. For Food Safety reasons bring water to 100°C/212°F and let it cool down to 85°C/185°F.

#### HOT BREWING METHOD:

Bring filtered or freshly drawn cold water to a rolling boil. Place 1 slightly heaping teaspoon of loose tea for each 7-9oz / 200-260ml of fluid volume in the teapot. Pour the boiling water into the teapot. Cover and let steep for 3-7 minutes according to taste (the longer the steeping time the stronger the tea).

#### ICED TEA BREWING METHOD (*Pitcher*): (*To Make 1 Liter/Quart*):

Place 6 slightly heaping teaspoons of loose tea or 6 tea bags into a teapot or heat resistant pitcher. Using filtered or freshly drawn cold water, boil and pour 11/4 cups/315ml over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the tea or removing the tea bags. Add ice and top-up the pitcher with cold water. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted with cold water. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

#### ICED TEA BREWING METHOD (*Individual Serving*):

Place 1 slightly heaping teaspoon of loose tea or 1 tea bag into a teapot for each serving required. Using filtered or freshly drawn cold water, boil and pour 6-7oz/170-200ml per serving over the tea. Cover and let steep for 5 minutes. Add hot tea to a 12oz/375ml acrylic glass filled with ice, straining the tea or removing the bags. Not all of the tea will fit, allowing for approximately an additional ½ serving. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

**FOOD SAFETY ADVISORY:** We strongly recommend using filtered or freshly drawn cold water brought to a rolling boil when brewing all types of tea. Today's water has been known to carry viruses, parasites and bacteria. Boiling the water will kill these elements and reduce the potential incidence of water-borne illnesses.

**RECOMMENDATION:** We recommend the use of our '1 Cup of Perfect Tea' measuring spoon (Item# 11MS-1370) for best results. Please contact Metropolitan Tea to place an order.

**ANTIOXIDANT BENEFIT:** For a greater antioxidant benefit brew longer and use more tea.



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