



Profile : Jasmine with Flowers

Loose - Green Tea

November 20, 2025

CUP CHARACTERISTICS: A green tea with surprising body and a captivating floral character accentuated by specially selected May Jasmine blossoms.

INGREDIENTS: Green tea, Jasmine flowers.

INGREDIENTS FROM: China

REGION(S): Fujian Province

GROWING ALTITUDES: 1500 - 4900 feet above sea level

GRADE(S): Jasmine Grade #1

MANUFACTURE TYPE(S): Non fermented, Orthodox (Traditional leafy), Small batch crafted

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: Pale green liquor

INFORMATION:

Jasmine tea is one of the most pleasant tasting green teas available on the market. On the nose the dry tea has a floral bouquet, which literally causes your senses to come alive with pleasant thoughts. The flavour is enhanced with the addition of jasmine blossoms which give the tea a visual appeal few other teas are capable of copying.

There are many different grades of jasmine tea. This particular grade is the first grade below the exotic jasmines. It has all the flavor, aroma and good green tea qualities but not the exorbitant price. In China they declare this jasmine tea as 'Jasmine #1'.

The production of jasmine tea is quite interesting. It is important to begin with high quality green tea - tea that has been produced between the middle of March and the middle of May. Equally important for jasmine tea are fine jasmine blossoms - flowers that bloom between the 1st of May and the end of May (these have the most intense aroma). Traditionally layers of jasmine blossoms were placed between fine green tea. In time the scent of the jasmine permeated the tea. Today, hot air is passed through the jasmine blossoms and then filtered through the tea so that the blossoms can be used more than once. The exhausted blossoms are then used to decorate the tea. Produced in both China and Taiwan, jasmine tea yields a cup with all the concentrated heady bouquet of a garden in bloom.

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			

SERVING RECOMMENDATIONS:





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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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