



Profile : Decaf Monk's Blend

Loose - Decaf - Flavored Black Tea

November 21, 2025

CUP CHARACTERISTICS: The decadent pleasures of a delicious vanilla and grenadine combination.

INGREDIENTS: Decaf black tea, Calendula + Sunflower petals, Natural flavors (Organic Compliant).

INGREDIENTS FROM: India / Poland / Egypt

REGION(S): Travancore / Gdansk / Nile Delta + Fayoum

GROWING ALTITUDES: 3000 - 4000 feet above sea level

GRADE(S): FP (Flowery Pekoe)

MANUFACTURE TYPE(S): Orthodox (Traditional leafy)

ANTIOXIDANT LEVEL: Medium

CAFFEINE LEVEL: Removed naturally using CO2

KOSHER: Yes

VEGETARIAN: Yes

VEGAN: Yes

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

INFUSION: Tending bright with coppery notes

INFORMATION:

We thoroughly scrutinize our decaffeinated teas to ensure that they stand up to Canadian Quality specifications. All of our decafs are processed using the Co2 Process. The advantage of this decaffeination process is that no chemical solvents are used to remove the caffeine. Using the naturally occurring Co2 in a circulation process, which carefully uses high pressure and temperature to extract the caffeine, the origin distinct character of the tea is retained in the cup. There is a slight change in the character of the tea due to the process but the end result is an uncompromising cup of tea with no chemical overtones.

We use high grown tea as the base for decaffeinated blends for several reasons: High grown tea gives us the character we are looking for - a flavoury and satisfying tea. The high grown estates are visited by our staff to confirm that they undertake proper manufacturing techniques, keep plucking standards high, and reinvest in the estate and its personnel. Most importantly, high grown teas retain their character under Co2 decaffeination processes much better than other teas we have tested. Following this we only use natural flavors to give the tea a satisfying and true taste - something you deserve!

Typically, quality of the tea is judged by hundreds of the tea tasters around the world. On a weekly basis raucous lively auctions are held in various producing countries where world prices are set. Tasters are looking for similar characteristics, so in the matter of a few seconds the value of the tea is established according to supply and demand functions and quality gradients.

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	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
MetroTea recommends 4-5 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	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
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SERVING RECOMMENDATIONS:

MILK	SUGAR	LEMON	MINT
OK	OK	NO	NO

IDEAL BREWING TEMPERATURE: 100°C/212°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 1 1/4 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. Garnish and sweeten to taste. 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 1/2 serving. Sweeten and/or add lemon to taste. 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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