



## Profile : Paradiso Peach

### Loose - Herb and Fruit Tea

November 21, 2025

**CUP CHARACTERISTICS:** Bold, bright, peach and fruit, slightly tart with some natural sweetness.

**INGREDIENTS:** Apple pieces, Hibiscus petals, Rosehip + Orange pieces, Natural flavors (organic compliant).

**INGREDIENTS FROM:** Turkey / Egypt / Chile

**REGION(S):** Anatolya / Nile Delta River / Patagonia

**GROWING ALTITUDES:** 200 - 1500 feet above sea level

**GRADE(S):** Grade #1 herb and fruit pieces

**MANUFACTURE TYPE(S):** Blend of air, sun and machine dried herbs and fruits

**ANTIOXIDANT LEVEL:** Low

**CAFFEINE LEVEL:** None - Caffeine Free Herb and Fruit

**KOSHER:** Yes

**VEGETARIAN:** Yes

**VEGAN:** Yes

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

**INFUSION:** Tending pinkish

#### **INFORMATION:**

Herb and fruit tea in some circles is considered a new type of tea. We formulated this blend to accommodate tastes of people who wanted to experience a refreshing healthy new style drink without caffeine. What we got was a terrific 'tea' that is unbelievably delicious and enjoyed Hot or Cold! This tea has a very exotic flavor profile. The delicious blend of peach and fruit flavors combined with the natural flavors and tartness of the various dried fruits create a summertime cooler or a wintertime summer reminder.

During May the Niagara Peninsula in Canada is ablaze with color from the blossoms of the soft fruit trees. A large percentage of the trees are peach trees and by end of July these delicate blossoms manifest themselves into large, soft, juice running down your chin yellow peaches. This fruit and herb tea has a flavoring that is reminiscent of these peaches - perhaps a little more full bodied and fruity but still has the wonderful tones of Niagara Peninsula peaches.

For a summer time drink Paradiso Peach iced is hard to beat. It is refreshing and thirst quenching and not overly sweet. For formal times garnish the glass with a slice of peach and a sprig of mint - for non-formal times pour it into your glass and enjoy it gulp after gulp! If you have small children use the Paradiso Peach tea to make popsicles - they taste great and contain very little sugar.

By virtue of the fact that these blends do not contain any tea and are a special blend of fruits and herbs - they are caffeine free! An additional benefit is that these 'teas' contain Vitamin C. What could be better - a healthy drink that tastes GREAT!





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#### 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	5-10 min	5-10 min	5-10 min
<b>MetroTea recommends 5-10 min</b>			

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	5-10 min	5-10 min	5-10 min
<b>MetroTea recommends 5-10 min</b>			

#### SERVING RECOMMENDATIONS:

MILK	SUGAR	LEMON	MINT
NO	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 2 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 5-10 minutes according to taste (the longer the steeping time the stronger the tea).

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

Place 12 slightly heaping teaspoons of herb & fruit blend 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 herb & fruit blend. Steep for 5-10 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 herb & fruit tea is to increase the strength of hot brew since it will be poured over ice and diluted with cold water.

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

Place 2 slightly heaping teaspoons of herb & fruit blend 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 herb & fruit blend. Cover and let steep for 5-10 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. Garnish and sweeten to taste. A rule of thumb when preparing fresh brewed herb & fruit tea is to increase the strength of hot tea since it will be poured over ice and diluted.

**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.

