



FUNCTIONAL TEAS & SUPERFOOD BLENDS FOR A HEALTHIER BODY AND MIND NATURALLY

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1st HARVEST CEREMONIAL GRADE BO HOJICHA JAPANESE ROASTED GREEN TEA – HIGH GRADE

Our Bo Hojicha powder is sourced from Japan and is crafted by tea makers with a heritage of 150 years of crafting matcha.

This is a 1st Harvest Ceremonial Grade (Spring harvest) of a very high quality and is perfect for making bo hojicha tea or bo hojicha lattes.

Bo Hojicha is a premium Japanese tea made from 100% stem hojicha tea and has lower caffeine than matcha/hojicha so is perfect for calm energy. In Japanese history, bo hojicha was consumed as a premium tea.

It is a pure roasted bo hojicha tea without any added sugar, added milk powder, fillers, preservatives or colours.

If you are looking for a high quality premium bo hojicha tea with authenticity and heritage, this is the tea for you. Packed in a beautiful recyclable paper tube, this Bo-hojicha is eco-friendly and perfect for gifting.

Ingredients:

100% Bo Hojicha Roasted Japanese green tea powder

Allergens:

May contain traces of tree nuts, peanuts, soya, sesame, eggs, milk, mustard, celery, gluten, sulphites

Storage:

Store in a cool dry place away from light in an air tight container

How to Prepare:

Sift ½ - 1 tsp of this blend in a bowl

Add 80ml of water at 80 degrees Celsius and whisk. Enjoy as is or:

For an iced latte: In a glass, add ice, milk and pour over whisked bo hojicha.

For a hot latte: In a cup, add hot milk, whisked bo hojicha and sweetener if desired. Mix.

(The water and milk can be adjusted depending on how creamy you like it)