

Brewing

- **Water Temperature:**

Boiling water will harm or spoil the substance, taste and aroma. (we recommend not to brew with boiling water)

- **Three easy steps:**

1. Use a cup with a water volume of approx. 300ml.
2. Use water at a temperature of approx. 80-90 degrees C. (Just off boiling point)
3. Infuse NISHIO teabag for approx. 2 minutes.

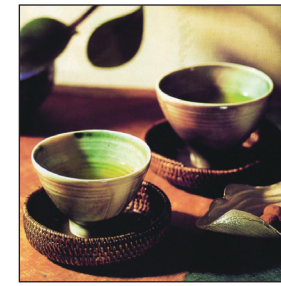


History



NISHIOMEIKOUEN Osaka, Japan.

- **NISHIO** - A name that in Japanese evokes the family name of the founder and a great Japanese Green Tea brand.
- **Since 1854** - The brand founder developed NISHIOMEIKOUEN products which gradually won nationwide acclaim. The NISHIOMEIKOUEN business operations and tea processing are still fully run by the Nishio Family today. Over four generations of tea refining experience in processing Green Tea in Japan, NISHIO has been selling their Green Tea with exquisite aroma and taste, winning a number of awards and Certificates of Excellence.
- **NISHIOMEIKOUEN** is well known in Japan for one of the best processed quality Green Teas. The Nishio Family are proud makers of NISHIO Houjicha, acclaimed number 1 for quality and taste in Japan.
- **Year 1997** - NISHIO established in Malaysia
- **Year 2009** - NISHIO established in Australia.



www.nishio1854.com

The most popular Green Tea in Japan



Storage

- Tea dislikes moisture, heat, odours and direct sunlight. We recommend you use the re-sealable NISHIO packets or, if you prefer, any airtight container. Store tea in a cool, dry, dark cupboard and keep away from the heat of electrical appliances.

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