

METZ TEA
ULTRA LUXURY

**Redefining
Ultra Luxury Tea**



**METZ TEA
TRAINING GUIDE**

A stylized botanical illustration in shades of gray and black. It features large, detailed leaves with prominent veins and a hand holding a tea bag. The background is a light gray, and the overall style is modern and artistic.

Welcome to METZ.

Your passport to the world's very best teas.

SIP-BY-SIP. WELCOME TO THE NEW ULTRA LUXURY.

Where there is tea, there is hope. From the Himalayan foothills to the sun-scorched banks of the Nile or the windswept valleys of Oregon State, METZ delivers a robust selection of the finest teas and tisanes the planet has to offer.

METZ 101

This guide offers everything you need to know about serving and selling METZ teas – both our loose and pyramid tea bag offering. Use it to ignite your passion for ultra luxury tea and provide your customers with the best experience possible.

Welcome aboard



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Backed By The Metropolitan Luxury Tea Group

LUXURY TEA EXPERTS

Wholly owned and operated by The Metropolitan Luxury Tea Group, METZ is backed by decades of tea trading, blending and tasting expertise. Metropolitan was founded in 1978 in Toronto, Canada with a focus on the premium aspects of the tea market.

Over the years, Metropolitan's Tea Masters have been instrumental in developing the global market for premium tea, ensuring fair and ethical industry practices, and educating the food and beverage industry on the many benefits of premium tea.

Thanks to an in-house team of tea blenders, sales associates and support staff, METZ builds on Metropolitan's 98% fill rates for hotels, restaurants, resorts, teashops, specialty food stores and gift shops around the world.

For more on Metropolitan Luxury Tea Group, visit metrotea.com or call:

North America

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Rest of World

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THE
Metropolitan
Tea Company
Ltd.



41 BUTTERICK ROAD

METZ tea from A to Z.

CAMELLIA SINENSIS

The royal queen of all true teas, *Camellia sinensis* cultivars are the source of all black, green, oolong and white varieties. Herbal teas, on the other hand, are sourced from numerous other plant species – more on that later.

DIFFERENTIATING BETWEEN VARIETIES

What differentiates a green tea from a black? A white from an oolong? The short answer is: time. Specifically, the length of time freshly plucked tea leaves are exposed to oxygen during manufacturing. This is called *oxidation*. The longer answer is: time, manufacturing style and curing method.

METZ TEA SHORTHAND: THE BANANA ANALOGY

If you're ever asked about the difference between varieties of *Camellia sinensis* varieties, think: banana. Bananas start out green. As they sit out, they slowly fade to a deeper yellow, then to mottled brown and finally black. Tea leaves similarly start out green, steadily changing to mottled brown (oolong) and finally black when they are exposed to oxygen.

**ON THE FOLLOWING PAGES WE'LL EXPLORE
THE MANY TEAS OF METZ.**





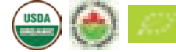
Rich and robust: Black Tea



EARL GREY 906



GRAND BREAKFAST 512



Black teas are known as fully oxidized or *fermented* teas. They are available in two basic leaf styles – orthodox (leafy shape) or CTC (Cut, Tear, Curl – pellet shape.) Their shape is the result of being exposed to oxygen before being dried.

When we think of an old fashioned British cuppa, we think of black tea. The best of these are known for their rich malty depths, balanced astringency, brisk character and coppery color. They take milk and sugar well and while are traditionally enjoyed in the morning, are excellent all day teas.

Caffeine /Antioxidant levels

Antioxidant level: Moderate

Caffeine: Moderate to high

METZ BLACK TEAS

- Cochin Masala Chai 951
- Cream Earl Grey 988
- Earl Grey 906*
- English Breakfast 004*
- Grand Breakfast 512
- Orange Pekoe 940
- Decaff Breakfast 512D
- Salted Caramel 90P

*Organic



FRESH TEA LAID OUT TO FERMENT.



60 MINUTES LATER THE TEA HAS FERMENTED. IT IS THEN COLLECTED TO BE DRIED - CAPTURING THE FULL FLAVOR.



Grassy, liquid honey: Green Tea



JAPAN SENCHA
MIKADO 92B



CUCUMBER MELON 90G

When we think of Chinese or Japanese teas, green tea is usually what we're imagining. (Many outstanding green teas are also produced elsewhere.) Owing to their delicate, often exceedingly complex characters, the best green teas are almost always served straight with no milk and no sugar.

The defining characteristic of all green teas, is that they are steamed or pan-fried before drying, to halt the oxidation process.

Caffeine /Antioxidant levels

Antioxidant level: Moderate to high

Caffeine: Low to moderate

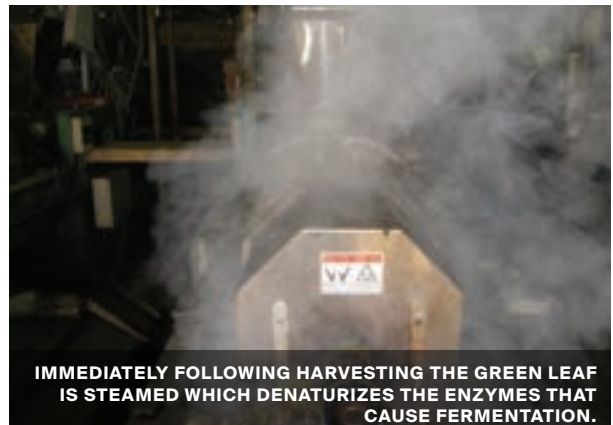
METZ GREEN TEAS

- Japan Sencha Mikado 92B
- Jasmine Gold Dragon 520*
- Kyoto Cherry Rose 131*
- Long Island Strawberry 950

*Organic  



GREEN TEA IS MECHANICALLY HARVESTED IN JAPAN.



IMMEDIATELY FOLLOWING HARVESTING THE GREEN LEAF IS STEAMED WHICH DENATURIZES THE ENZYMES THAT CAUSE FERMENTATION.



Natural treasure: Herbal Tea



BLUE NILE
CAMOMILE 971



CASCADE
PEPPERMINT 051



Herbal teas are tea-like beverages that come from sources other than *Camellia sinensis*. These usually have no caffeine and unlike true teas, can be grown in many corners of the world. Like teas, ultra luxury grade herbals are highly influenced by soil pH levels, mineral content and moisture.

METZ herbal teas may include flowers, herbs or leafy plants, each selected for their excellent terroir, characteristic of the regions in which they are grown.

Caffeine /Antioxidant levels

Antioxidant level: Varies widely from variety to variety

Caffeine: Non-existent

METZ HERBAL TEAS

- Blue Nile Camomile 971*
- Cascade Peppermint 051*

*Organic 



THE WORLD'S BEST AND MOST AROMATIC MINT COMES FROM OREGON/WASHINGTON STATE.



THE WORLD'S BEST AND MOST AROMATIC CAMOMILE COMES FROM EGYPT AND ONLY THE YELLOW CENTER IS USED FOR ULTRA LUXURY CAMOMILE.



Fun and flavorful: Herb + Fruit Tisane



BERRY BERRY 931



ANGEL FALLS MIST 932

METZ Herb and Fruit teas are proprietary blends of herbs, dried flowers, berries and fruit pieces, crafted specially for our clients. Each of these are caffeine free and produce deeply flavored, luscious cups of highly sippable tisanes. They're also great over ice, and make a great alternative to soft drinks, particularly for kids.

Caffeine /Antioxidant levels

Like most herbal teas, these contain no caffeine. Thanks to their fruit, berry and flower ingredients, they contain moderate to high levels of antioxidants.

Antioxidant level: Moderate to high

Caffeine: Non-existent

METZ HERB & FRUIT TISANES

- Angel Falls Mist 932
- Berry Berry 931*
- Lemon Mango 933*
- Strawberry Kiwi 928

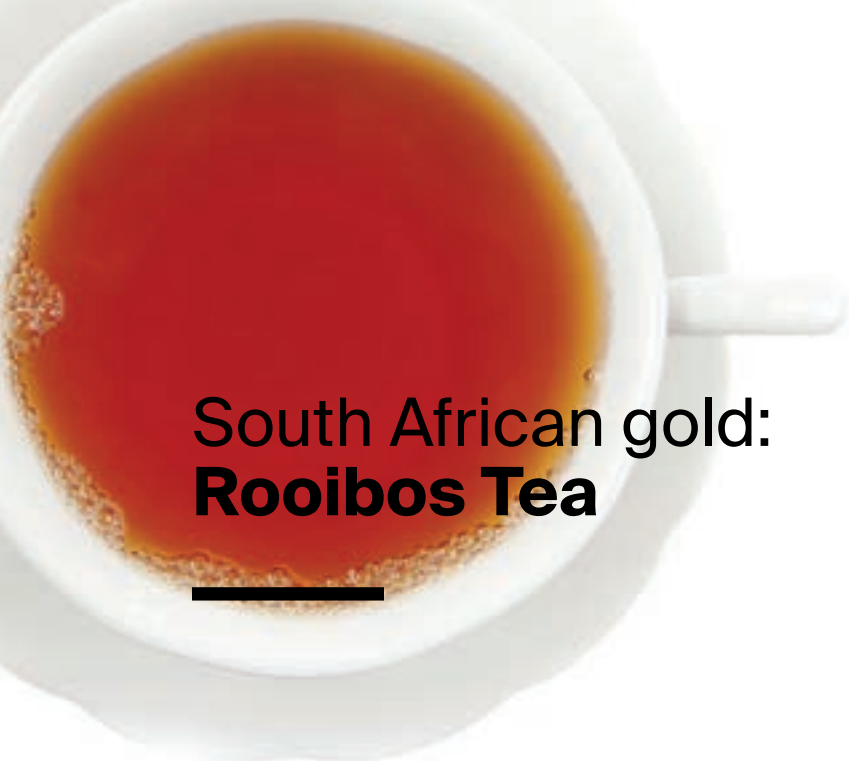
*Organic



CHILE'S PATAGONIA REGION GROWS THE BEST ROSEHIPS. INTERESTINGLY THEY ARE WILD COLLECTED.



SPAIN AND TURKEY PROVIDE THE HERBAL TEA TRADE WITH TOP QUALITY ORANGE PEEL.



South African gold: Rooibos Tea

The pride of South Africa, Rooibos grows only in South Africa's Cederberg district. The plant thrives in the dry, rocky terrain where it remains the region's primary agricultural export.

This nutrient-rich plant with pine-shaped needles was first discovered centuries ago by the indigenous people. They found that a beverage made from the needles produced a soothing, restorative effect on the body and mind – a truth METZ seeks to pass on to your customers.

Caffeine /Antioxidant levels

Antioxidant level: High
Caffeine: Non-existent



ROOIBOS ONLY GROWS IN SOUTH AFRICA. THE NEEDLE-LIKE LEAVES ARE CRUSHED, FERMENTED AND DRIED TO MAKE THE DISTINCTIVE ROOIBOS - AKA 'RED TEA'.



BOURBON STREET VANILLA 946



*Organic 



Be Well: Functional Tea



MEDITERRANEAN BLUE 976



LEMON GINGER 954



Teas, herbs, fruits and flowers have always been prized by herbalists, Ayurvedic adherents, nutritionists and more. In virtually every culture on earth, they have been used to create wellness concoctions to treat ailments ranging from hangovers to stomach ailments and fatigue.

Building on this tradition, METZ offers a series of Functional teas designed to cure what ails you. (Please keep in mind that while we cannot medically substantiate any health claims pertaining to our blends, we can affirm their character, flavor and substance.)

Caffeine /Antioxidant levels

Antioxidant level: Moderate to high

Caffeine: Moderate to non-existent

Ayurvedic Body Balance 936*

DETOXIFY

Cucumber Melon 90G

BEAUTY + SKIN

Lemon Ginger 954*

IMMUNITY

Mediterranean Blue 976

DIGEST + PURIFY

Turmeric Ginger Peach 90H*

ANTI-INFLAMMATORY

METZ FUNCTIONAL TEAS

- Ayurvedic Body Balance 936*
- Lemon Ginger 954*
- Cucumber Melon 90G
- Mediterranean Blue 976
- Turmeric Ginger Peach 90H*

*Organic   

The long and winding road, that leads to your cup.

A brief history of tea.



THIS LOWLY BEGINNING WAS A DRIVING FACTOR OF THE BRITISH EMPIRE - IT INITIATED CHANGE. (HERE IS A PICTURE OF 'EXPATS' IN CEYLON AS IT WAS THEN KNOWN.)

1650s-1660s

Tea was first offered on the menu of a London coffeehouse in 1657. Three years later in 1660 two pounds, two ounces of tea were formally presented to King Charles II by officers of the British East India Company. (At this time, only green tea was available on world markets.)



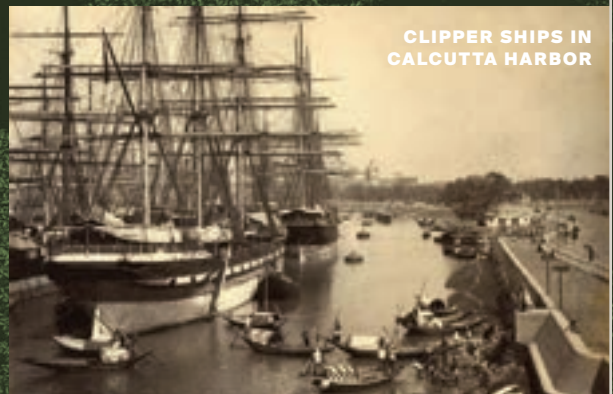
ILLUSTRATION OF EMPEROR SHEN NUNG

2737 BC

According to tea legend, in the year 2737 BCE, Chinese emperor Shen Nung discovered tea when a few leaves from a nearby bush blew into a pot of water he was boiling. Rather than discard the water, since his servant had travelled a great distance to fetch it, he drank the brew. Finding it delicious and invigorating, he asked his servants to collect more of the leaves and tea was born.

1800s

The golden age of the Tea Clipper. For decades, these sleek ships delivered teas from the Far East to points in England and North America, clocking some of the fastest ocean crossings ever accomplished by commercial sailing vessels.



CLIPPER SHIPS IN CALCUTTA HARBOR



COLOMBO'S TEA AUCTION CENTER
- SIMILAR TO THE FORMER TERMINAL MARKET LONDON TEA AUCTION.

1839

Assam teas are first offered for sale at the London Tea Auction. Around this time, tea surpasses beer and ale as the breakfast beverage of choice in the United Kingdom.



2000 to now

The pyramid tea bag is developed allowing luxury quality tea to finally be put into a tea bag. Gaining rapid popularity, the market has grown to \$249.3 million USD in 2022.

1908

The tea bag is said to have been created in 1908 by NYC tea merchant Thomas Sullivan. According to lore, Mr. Sullivan began sending tea samples in small silk bags. Rather than opening the bags to get their tea, his customers simply began to brew the tea in the bags.

2023

METZ Tea debuts their fully compostable tea bag overwraps as part of their commitment to environmental and social sustainability. Pioneering new standards in the hospitality industry, METZ Teas now include: 100% plant-based tea bags, compostable envelope overwraps and recycled paper boxes.



Speak like METZ.

As a Sommelier describes fine wines, or a chef describes flavors, so to, does a Tea Master describe the subtleties of his or her trade. We've put together the following list as a sort of guideline you can use when answering questions your own customers may ask about the teas you serve and sell.

TEA TASTING TERMINOLOGY

LIQUOR:

Brewed tea – the liquid in the cup

AROMA:

The smell or scent denoting the *inherent character* one should expect from a brewed tea.

BRIGHT:

A bright, lively visual appearance. This is what we look for in the cup liquor (brewed tea).

COPPERY:

The brightly, copper colored leaves of black tea. Coppery color is indicative of well-manufactured tea.

BODY:

Tea with *body* exhibits fullness and strength.

BRISK:

A bright, lively character that surprises the taste buds. Indicative of well-made tea.

FULL:

A *full* tea is one with the right balance of color and strength.

COLORY:

A *colory* tea is one with a deep color indicative of strength.

MOUTH-FEEL:

A tea with good *mouth feel* is one with a full, well-balanced astringency that satisfies all the taste receptors in the mouth.

STRENGTH:

The substance of the cup resulting from brewing time. The longer the brew, the stronger the cup.

THICK:

Liquor with excellent color and strength.



EXPERTS EVALUATING TEA IN KAGOSHIMA, JAPAN.

The world according to METZ

We travel the world to source ultra luxury teas and herbs, from the planet's premier producers.



WASHINGTON & OREGON, USA
CASCADE PEPPERMINT 051*



PATAGONIA, CHILE
ANGEL FALLS MIST 932
MEDITERRANEAN BLUE 976
STRAWBERRY KIWI 928
BERRY BERRY 931*
LEMON MANGO 933*

VA
B
LEM

TIRANA

CREAM EARL
CUCUMBER M
EARL
LONG ISLAND STRAW

PROVENCE, FRANCE

MEDITERRANEAN BLUE 976

CORI

MEDITERRAN
BERI

S
COCH
AN
MEDIT
ST
DECA
TURMERIC
KYOT

BLUE
BOURBON S

ARNA, BULGARIA

BERRY BERRY 931*
BOURBON STREET VANILLA 946*

A, ALBANIA

EARL GREY 988
CUCUMBER MELON 90G
EARL GREY 906*
BERRY BERRY 950

PRISTINA, KOSOVO

BLUE NILE CAMOMILE 971*
BOURBON STREET VANILLA 946*

ANTH, GREECE

MEDITERRANEAN BLUE 976
BERRY BERRY 931*

ANATOLIA, TURKEY

SALTED CARAMEL 90P
ANGEL FALLS MIST 932
STRAWBERRY KIWI 928
LEMON MANGO 933*
LEMON GINGER 954*

FAYOUM, EGYPT

SALTED CARAMEL 90P
COCHIN MASALA CHAI 951
ANGEL FALLS MIST 932
MEDITERRANEAN BLUE 976
STRAWBERRY KIWI 928
DECAFF BREAKFAST 512D
TURMERIC GINGER PEACH 90H*
CUCUMBER MELON 90G
ORANGE PEKOE 940
BERRY BERRY 931*
LEMON MANGO 933*
BLUE NILE CAMOMILE 971*
BOURBON STREET VANILLA 946*
LEMON GINGER 954*

NILGIRI, INDIA

CREAM EARL GREY 988
ORANGE PEKOE 940
SALTED CARAMEL 90P
EARL GREY 906*

KERICHO, KENYA

GRAND BREAKFAST 512
CREAM EARL GREY 988
ORANGE PEKOE 940
SALTED CARAMEL 90P
COCHIN MASALA CHAI 951
DECAFF BREAKFAST 512D
ENGLISH BREAKFAST 004*
EARL GREY 906*

CEDERBERG, SOUTH AFRICA

MEDITERRANEAN BLUE 976
BOURBON STREET VANILLA 946*

HUNAN, CHINA

CUCUMBER MELON 90G
KYOTO CHERRY ROSE 131*
LONG ISLAND STRAWBERRY 950

YUNNAN, CHINA

SALTED CARAMEL 90P
STRAWBERRY KIWI 928

ASSAM, INDIA

GRAND BREAKFAST 512
ORANGE PEKOE 940
COCHIN MASALA CHAI 951
ENGLISH BREAKFAST 004*

GUJARAT, INDIA

TURMERIC GINGER
PEACH 90H*

ANHUI, CHINA

ORANGE PEKOE 940
ENGLISH BREAKFAST 004*

SHANDONG, CHINA

ANGEL FALLS MIST 932
CUCUMBER MELON 90G
STRAWBERRY KIWI 928
LONG ISLAND STRAWBERRY 950

KYUSHU, JAPAN

SALTED CARAMEL 90P
JAPAN SENCHA MIKADO 92B

FUJIAN, CHINA

MEDITERRANEAN BLUE 976
JASMINE GOLD DRAGON 520*

QUANG NGAI, VIETNAM

COCHIN MASALA CHAI 951

PETCHABUN, THAILAND

COCHIN MASALA CHAI 951
MEDITERRANEAN BLUE 976
TURMERIC GINGER PEACH 90H*
LEMON GINGER 954*
LONG ISLAND STRAWBERRY 950

HIGHGROWN, SRI LANKA

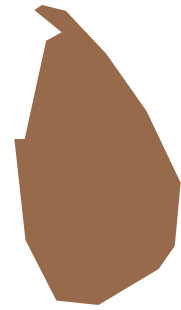
CREAM EARL GREY 988
SALTED CARAMEL 90P
ENGLISH BREAKFAST 004*
EARL GREY 906*
TURMERIC GINGER PEACH 90H*

KERALA, INDIA

COCHIN MASALA CHAI 951
MEDITERRANEAN BLUE 976
ENGLISH BREAKFAST 004*
TURMERIC GINGER PEACH 90H*
BOURBON STREET VANILLA 946*

*Organic   

Sri Lanka (Ceylon)



METZ GROWING DISTRICTS: Uva, Nuwara Eliya, Dimbula

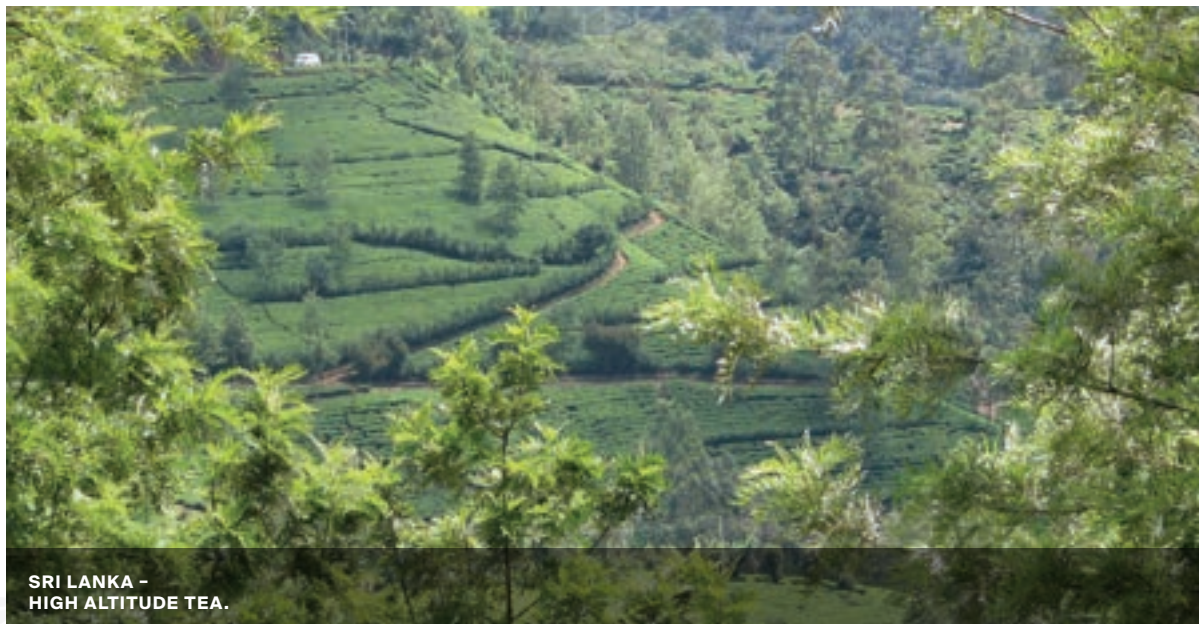
The best Ceylon teas are grown “up-country” on Estates first planted by the British in the 19th century. Located in the central highlands area, teas here benefit from high humidity, cool temperatures and monsoon rains that wash across the Indian Ocean.

KNOWN PRIMARILY FOR:

Black tea

WHAT TO LOOK FOR:

The best Ceylons offer a pleasing, mouth-watering astringency, bright golden cup and floral notes. These open exceptionally well with a splash of milk, displaying a smooth round fullness of character. Our flavored black teas are primarily composed of Ceylon teas.



SRI LANKA -
HIGH ALTITUDE TEA.

China



METZ GROWING DISTRICTS: Anhui, Shandong, Yunnan, Hunan, Fujian

There's a reason for the phrase "for all the tea in China". By some estimates, China produces thousands of varieties, but the reality is, the true number is likely uncountable. METZ sources only the top 2% of production, drawing on our decades of doing business with growers in China's premier growing districts. We seek out seasonal green teas that often, have been grown on centuries' old vines, hand-plucked and manufactured according to recipes that have been passed down for generations.

KNOWN PRIMARILY FOR:

Green tea (although China also produces exceptional black, white and oolong varieties as well).

WHAT TO LOOK FOR:

The best Chinese green teas are noted for their raw character, with a refined edge. Expect notes of damp, mossy grass dappled with subtle honey. Chinese green teas should only ever be enjoyed au naturel. Milk and sugar is a definite no-no.



YUNNAN - HIGH ALTITUDE MOUNTAIN GROWN TEA.



FUJIAN - LIGHTLY FERMENTED IN SMALL BATCHES IN THE WUYI MOUNTAINS OF FUJIAN PROVINCE.

Kenya



METZ GROWING DISTRICTS: Kericho

East of Kenya's Rift Valley, where the sun shines hot, the air is damp and the soil smells alive with nutrients, grow some of world's finest varieties of *Camelia Sinensis*. Plucked at altitudes of between 1500–2700 metres above sea level, peak growing season coincides with the rainy season to produce exceptional teas that meet METZ standards.

Thanks to our long-standing relationships with growers in the region, we're able to select the top 2% of production, from estates with peerless track records of social and environmental care.

KNOWN PRIMARILY FOR:

Black tea

WHAT TO LOOK FOR:

Kenyan black teas are known for their round full-bodied character, high antioxidants, deep astringent layers, and dripping notes of lush malt. They take milk and sugar exceptionally well and are often used to round out breakfast blends.



KERICHO - TEA IS GROWN ON A HIGH ALTITUDE PLATEAU.



KERICHO - EXCEPTIONAL SOCIAL POLICIES (ALL OF THE TEA ESTATES USED IN METZ HAVE SIMILAR POLICIES). WE BELIEVE THAT EVERYONE SHOULD BENEFIT.

India



METZ GROWING DISTRICTS: Assam, Nilgiri

First planted by the British during the 19th century, Indian teas are positively legendary. Since quality can vary widely from estate to estate, and crop to crop, METZ relies on our decades of experience in India to source only the top 2% of annual, seasonal production. We've been buying from India for decades, take care only to work with estates that continue to exhibit flawless detail to environmental and social care.

KNOWN PRIMARILY FOR:

Black tea

WHAT TO LOOK FOR:

When tasting Indian teas, look for brisk notes of malt and cascading layers of astringency wrapped up in a full-bodied tea with exceptional "mouth feel". Typically enjoyed with a splash of milk and dash of sugar to open the cup and really boost the flavor.



Japan



METZ GROWING DISTRICTS: Kyushu

Japan has taken green tea and perfected it – right down to each individual leaf. The only country where the best teas are harvested by machine, (most of the world’s premium teas are hand-plucked), Japanese greens offer a refined elegance found nowhere else. Perfectly suited to accompany Asian foods, or for enjoyment on their own. (Note: After the 2011 Fukushima nuclear event, Metropolitan Group purchases teas from Southern Japan only.)

KNOWN PRIMARILY FOR:

Green tea

WHAT TO LOOK FOR:

Japanese green teas are the epitome of tea-drinking refinement. The best examples offer exceptionally clean notes of sweet grass, honey and bright straw. These should never be consumed with milk or sugar. With Japanese greens – au naturel is the only way to truly savor the delicate nuances they offer.



EARLY SEASON TEA FIELDS ON THE ISLAND OF KYUSHU, IMPECCABLY CLEAN AND ORGANIZED. DESPITE MECHANICAL PLUCKING THE QUALITY IS EXCEPTIONAL.

Egypt



METZ GROWING DISTRICT: Nile Delta

Since the dawn of time, the Nile River has flowed from deep in the heart of the African continent, through game reserves, past ancient cities and towns, toward the sea. Along the way, its currents carried nutrient rich silt and minerals, depositing them along the vast flood plains lining the river.

Today, these same flood plains are where the world's best camomile is grown. These delicate yellow flowers thrive in the heat, moisture and nutrient-rich soil, reaching maturity to produce a liquor packed with flavor, nuance and bright fruity overtones.

KNOWN PRIMARILY FOR:

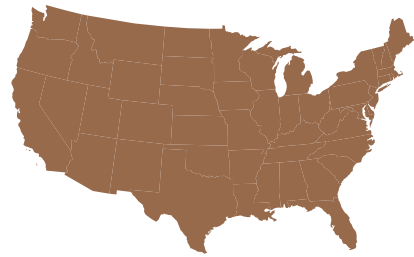
Camomile

WHAT TO LOOK FOR:

With each sip, the fragrant tones of this exceptional camomile wash over the tongue, filling the mouth with subtle, sweet fruity notes. Expect bright, evenly balanced notes with deep camomile flavor.



USA



METZ GROWING DISTRICTS: Oregon, Washington State

Peppermint likes three things: abundant rain, bright sun and nutrient-rich soil. Which is why, nestled in amongst the vineyards, farms and rolling hills of the Pacific Northwest, you'll find the world's finest peppermint.

This part of the world is so fertile that in the 1820s the US government billed the region as a "promised land of flowing milk and honey." Richness of soil in the area has been attributed to massive floods occurring in the last ice-age that stripped topsoil from the wider region, depositing it in this lush river valley.

KNOWN PRIMARILY FOR:

Peppermint

WHAT TO LOOK FOR:

With every sip, expect extremely snappy notes of high calibre menthol. Also note an expansive, natural sweetness.



South Africa



METZ GROWING DISTRICT: Cederberg

The mountainous Cederberg district, 250 km to the north of Cape Town, owns the distinction of being the only place in the world where Rooibos grows. Here, the hardy plant takes full advantage of the clean air, pure mountain streams and natural drainage offered by the sloping terrain.

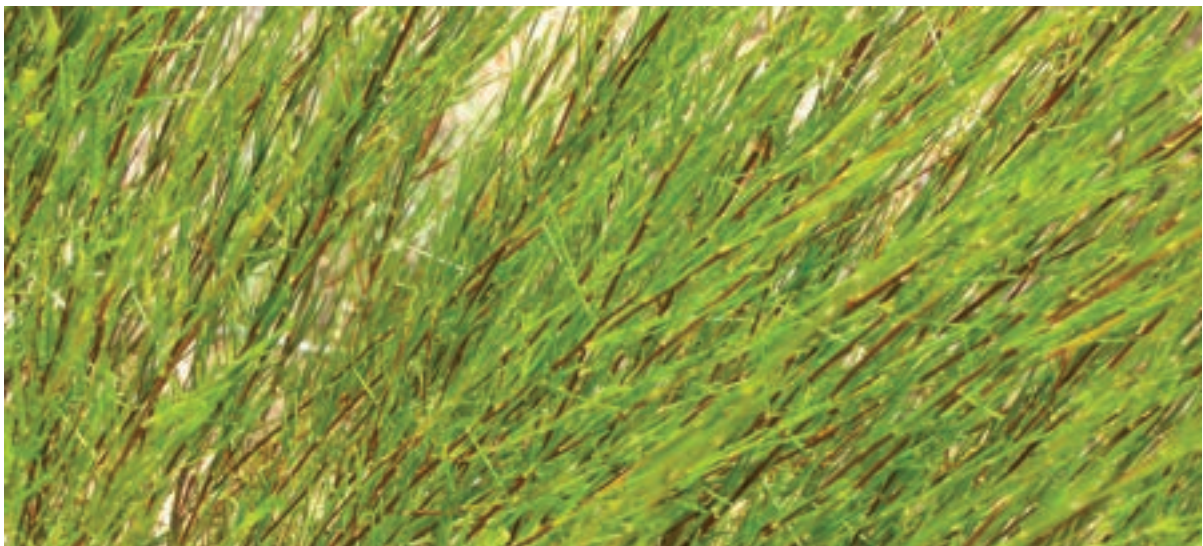
Rooibos was first collected and processed for drinking eons ago by the San people of South Africa, who discovered that the needle-like leaves could be chopped, bruised and infused into a highly thirst-quenching beverage.

KNOWN PRIMARILY FOR:


Rooibos

WHAT TO LOOK FOR:

Mellow, herbaceous tones of honey, wood, spice and caramel. Interestingly, while most herbal teas are best consumed straight, Rooibos can gain additional dimensional layers with the addition of a dash of milk and sugar.



ROOIBOS CLOSE UP. YOU CAN SEE THE NEED-LIKE LEAVES, FOR THE BEST ROOIBOS THEY ARE SEPARATED FROM THE STEM, CRUSHED, FERMENTED, SUN DRIED AND THEN CUT TO DESIRED LENGTHS. THE FERMENTING PHASE TURNS THE LEAVES RED.



**For your
brewing
pleasure**

THE TEAS OF METZ



English Black Tea

METZ teas take a twist on British tradition. While you'll recognize the names of these blends, the depth of character, impeccable flavor profiles and attention to craft is what sets these apart from their run-of-the-mill counterparts. From London with love.





Cream Earl Grey 988



Leaf style: Orthodox with chopped flowers

Ingredients: Black Tea, Cornflower, Natural Flavors

Country of origin: India (Region: Nilgiri), Sri Lanka (Region: Highgrown – Dimbula, Uva, Nuwara Eliya), Kenya (Region: Kericho), Albania (Region: Tirana)

Cup flavor: Ravishing bergamot with creamy notes.

Function: Antioxidants

Description

Just who was the Earl Grey? Some say he was a legend. Some say he didn't exist. We say, who cares? What we're more concerned with is the outrageously captivating character of this stunning Cream Earl Grey tea. From top to bottom, this one exudes lush bergamot layered with sweet cream. We aren't lying when we say this is without a doubt the best Earl Grey we've ever tasted. Ever.

Brewing strength

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 6-7 minutes

We recommend medium to strong.

Best enjoyed:

- Straight up or
- With a splash of milk or
- With a splash of milk and sugar or
- With honey



TEA MASTER'S NOTES

“
Wow! Now this is Earl Grey tea. Unbelievably bright with standout notes of bergamot. Sweet cream on the finish. This is what ultra luxury tea is all about, right here.
 ”



Earl Grey 906

ORGANIC

Leaf style: Orthodox with chopped flowers

Ingredients: Black Tea*, Cornflower*, Natural Flavors

Country of origin: India (Region: Nilgiri), Sri Lanka (Region: Highgrown – Dimbula, Uva, Nuwara Eliya), Kenya (Region: Kericho), Albania (Region: Tirana)

Cup flavor: Classic double bergamot.

Function: Antioxidants

Description

There is Earl Grey, and then there is METZ Organic Earl Grey – a pure expression of this classic tea. Small batch crafted, we start with exceptional, seasonal black teas, drum-roll them with 100% all-natural bergamot flavoring oil and that’s it – no flavor crystals required. The result is an ethereal Earl Grey that needs to be tasted to be believed.

*organic

Brewing strength

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 6-7 minutes.

We recommend medium to strong.

Best enjoyed:

- Straight up or
- With a splash of milk and dash of sugar or
- With honey

TEA MASTER’S NOTES

“
Exquisite Earl Grey. Probably the best I’ve ever tasted. Perfectly balanced with light layers of astringency offset by almost haunting bergamot character. Best steeped 4 minutes or so to draw out the bergamot character.
 ”





English Breakfast 004

ORGANIC



Leaf style: Orthodox

Ingredients: Black Tea*



Country of origin: Sri Lanka (Region: Highgrown – Dimbula, Uva, Nuwara Eliya), India (Regions: Kerala, Assam), Kenya (Region: Kericho), China (Region: Anhui)



Cup flavor: Rich and malty - full of flavor.

Function: Antioxidants



Description

The organic cousin of our Grand English Breakfast, Organic English Breakfast offers the same malty cup. What's the difference? Organic teas are farmed naturally, free of any chemical input. Crafted in limited batches, this is breakfast tea as it was intended. Bright, golden, malty and natural.

*organic

Brewing strength
 Mild: 2-3 minutes
 Medium: 4-5 minutes
 Strong: 6-7 minutes.

We recommend medium to strong.

Best enjoyed:

- Straight up or
- With a splash of milk and dash of sugar or
- With lemon and honey
- Lemon



TEA MASTER'S NOTES

“
Incredible organic tea. The terroir and nuance of our select growing regions really shines through. Bright, malty, you can almost taste the monsoon rains. Superb with a splash of milk.
 ”



Grand Breakfast 512

Leaf style: CTC

Ingredients: Black Tea

Country of origin: India (Region: Assam), Kenya (Region: Kericho)

Cup flavor: Lush burgundy depths, full and brisk.

Function: Antioxidants

Description

A cup fit for a King, Queen, Royal Consort, Prince, Princess, Duke, Prime Minister, Lord, you name it. This is the quintessential English breakfast tea. A full-bodied, blend of ultra luxury, handcrafted black teas sourced from some of the world's finest estates. Jolly good.

Brewing strength

Mild: 2-3 minutes
Medium: 4-5 minutes
Strong: 6-7 minutes

We recommend medium to strong.

Best enjoyed:

- Straight up or
- With a splash of milk and dash of sugar or
- With lemon and honey



TEA MASTER'S NOTES

“
This is next level English Breakfast. Brisk and clean, with a distinct maltiness that really rounds out the cup. Probably best with a splash of milk. Makes an outstanding iced tea as well.
 ”



Orange Pekoe 940



Leaf style: Orthodox with chopped flowers
Ingredients: Black Tea, Green Tea, Cornflower
Country of origin: India (Regions: Assam, Nilgiri), Kenya (Regions: Kericho), China (Region: Anhui)
Cup flavor: Moody and malty – hints of oak.
Function: Detoxifying

Description

No, Orange Pekoe isn't orange flavored. The name Orange Pekoe (otherwise known as OP) actually denotes the standard by which all black teas are measured. For the METZ ultra luxury hospitality lineup, we've sourced what we believe to be one of the finest OPs available on the global markets. Seasonally produced, bright, coppery and available in whole leaf ultra luxury pyramid and loose tea formats, this one sets a new standard all its own.

Brewing strength

Mild: 2-3 minutes
 Medium: 4-5 minutes
 Strong: 6-7 minutes

We recommend medium to strong.

Best enjoyed:

- Straight up or
- With a splash of milk or
- With a splash of milk and sugar or
- With honey and lemon



TEA MASTER'S NOTES

Truly stunning Orange Pekoe. Brisk and bright. You can taste the markers of seasonal quality and excellent manufacture. Slightly pointed on the palate with rich moody depth. Best brewed 4 to 5 minutes to draw out the malty notes.



Decaff Breakfast 512D

Leaf style: CTC with chopped flowers

Ingredients: Decaffeinated Black Tea, Camomile Petals

Country of origin: Kenya (Region: Kericho), Egypt (Region: Fayoum)

Cup flavor: Full body with notes of malt.

Function: Calming

Description

To some, the very idea of decaffeinated Irish Breakfast tea might sound sacrilegious. The Irish after all, are famous for enjoying their tea so “t’ick ye can stand up a spoon”. To those people we say” try this! Crafted using our patented Canadian CO₂ decaffeination process, this is so good it’s fooled professional tea tasters in blind tests. Top o’ the mornin’ to ye!

Brewing strength

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 6-7 minutes.

We recommend medium to strong.

Best enjoyed:

- Straight up or
- With a splash of milk and dash of sugar or
- With lemon and honey

TEA MASTER'S NOTES

“

Amazing. You would never know this was decaf. Powerful full ahead malt blasts through the cup with deep astringency and wonderful mouth feel. A bit of milk really opens the cup and softens the bite.

”





Black Tea

Sometimes you need a splash of flavor. We get it. METZ flavored black teas use only 100% natural ingredients and flavoring oils (never crystals) to produce a selection of teas that literally overflow with character.

Think of a dam bursting. You've never had flavored teas like this before.





Salted Caramel 90P



Leaf style: Orthodox with premium popped rice, chopped fruit and chopped flowers

Ingredients: Black Tea, Popped Rice, Apple, Camomile Petals, Safflower, Natural Flavors

Country of origin: India (Region: Nilgiri), Sri Lanka (Region: Highgrown – Dimbula, Uva, Nuwara Eliya), Kenya (Region: Kericho), China (Region: Yunnan), Egypt (Region: Fayoum), Japan (Region: Kyushu), Turkey (Region: Anatolia)

Cup flavor: Toasty butter and caramel.

Function: Antioxidants

Description

A long-time staple in the French region of Brittany (who but the French could have devised a confection so...shall we say, *delicieux*), salted caramels didn't really invade North American palates until sometime in the late 1990s. Our version, a sumptuous blend of seasonal black teas, popped rice, dried fruit, flowers and natural flavoring oils is all but guaranteed to have you saying "encore!" with each and every sip. Utterly sublime.

Brewing strength

Mild: 2-3 minutes
Medium: 4-5 minutes
Strong: 6-7 minutes.

We recommend medium.
(The longer it brews, the fuller the flavor.)

Best enjoyed:

- Straight up or
- With a splash of milk and dash of sugar or
- With a spoon of honey



TEA MASTER'S NOTES

Lovely sweet mouth feel. Sweet and toasty with a hint of buttery undertones. This one is superb with a dash of sugar to open the cup. Try it over ice. You'll be impressed!



Chai Tea

Spicy, warming and satisfying - what started as a beverage known only on the Indian subcontinent is now appreciated virtually everywhere. METZ whole leaf chai blends ultra luxury grade black tea leaves with 100% natural, premium spices, herbs and flavorings to brew a cup that's sure to garner repeat visits to any cafe, restaurant or hotel. Chayee!





Cochin Masala Chai 951



Leaf style: Orthodox with chopped herbs and premium flowers

Ingredients: Black Tea, Ginger, Cinnamon, Pepper, Cardamom, Clove, Nutmeg, Camomile Petals

Country of origin: India (Regions: Assam, Kerala), Kenya (Region: Kericho), Egypt (Region: Fayoum), Thailand (Region: Petchabun), Vietnam (Region: Quang Ngai)

Cup flavor: Full body, ginger cardamom finish.

Function: Clarity

Description

The unmistakable pride of India, Chai holds a special place in the hearts of all who inhabit the subcontinent. Based on a recipe our Master Taster was given many years ago on a buying trip to Cochin. Sip the spice and wonder the ancient world, and taste the history of the ancient spice trade with each sip.

Brewing strength

Mild: 2-3 minutes
Medium: 4-5 minutes
Strong: 5-10 minutes.

We recommend medium to strong. (The longer it brews, the fuller the flavor.)

Best enjoyed:

- Straight up or
- With a dash of sugar or
- With warmed milk and sugar



TEA MASTER'S NOTES

Now that is a fantastic chai. Deep notes of spice on the nose, with bright ginger and cardamom on the palate. Adding a splash of warm milk is a must to truly complete the experience. Stunning.



Green Tea

METZ ultra luxury hospitality green teas make it simple to offer your customers all the nuance and health benefits of the the world's most popular beverage. Thanks to our relationships with some of the tea industry's top producers, we're able to bring you the best of these – green teas some would describe as life-altering.

These are the green teas you can't live without. 100% natural, small-batch crafted ultra luxury leaves. A feast for the senses.





Japan Sencha Mikado 92B



Leaf style: Sencha

Ingredients: Green Tea

Country of origin: Japan (Kyushu)

Cup flavor: Classic ethereal green tea.

Function: Antioxidants

Description

Legend maintains that in ancient Japan meticulously crafted Sencha was for a time, worth its weight in gold. From Edo to Kyoto, tea traders traversed the ancient Tōkaidō highway plying their trade, under the guard of *Ronin*, Samurai-for-hire. The *Ronin*, paid in tea, protected the precious cargo, ensuring each season's crop reached market. This stunning Sencha is still grown on fields from that era. Truly exquisite.

Brewing strength

Mild: 1-2 minutes

Medium: 2-3 minutes

Strong: 3-5 minutes

Brew to taste – excellent at all strengths.

Best enjoyed:

- Straight up



TEA MASTER'S NOTES

“

Quintessential sencha. Fabulous notes of grass and soft honey. Exquisitely crafted and graded. Drink this one straight up, don't add anything!

”



Jasmine Gold Dragon 520

ORGANIC

Leaf style: Orthodox with chopped petals

Ingredients: Green Tea*, Jasmine*

Country of origin: China (Region: Fujian)

Cup flavor: Jasmine in abundance – exquisite!

Function: Antioxidants

Description

Legend maintains that the recipe for Jasmine Gold Dragon was given to an ancient tea farmer by a dragon in a dream, many centuries ago. Said to be a symbol of wealth and abundance, the tea is made by layering ultra luxury grade green tea with midnight-blossom jasmine petals for five nights. In the cup, Jasmine Gold Dragon offers a sweet jasmine cup that truly lifts the spirit.

*organic

Brewing strength

Mild: 1-2 minutes
Medium: 2-3 minutes
Strong: 3-5 minutes

Brew to taste – excellent at all strengths.

Best enjoyed:

- Straight up



TEA MASTER'S NOTES

“
Nice tea – very floral and clean. Definitely not run-of-the-mill jasmine. An exceptional green tea that won't turn bitter if over-steeped – a trait of high-grown green teas.
”



Kyoto Cherry Rose 131



Leaf style: Sencha with chopped flowers

Ingredients: Green Tea*, Rose*, Natural Flavors

Country of origin: China (Region: Hunan), Egypt (Region: Fayoum)

Cup flavor: Floral cherry over subtle green tea.

Function: Cleansing

Description

Each spring Japan's *Hanami*, or Cherry Blossom Festival draws crowds who gather to sing, drink and make merry. They do so under the billowy clusters of bright pinky white blooms of the Sakura tree. We've captured the feeling. Based on a meticulously crafted seasonal green tea layered with premium rose petals and natural flavors, prepare for a sippable party. Sweet springtime.

*organic

Brewing strength

Mild: 1-2 minutes
Medium: 2-3 minutes
Strong: 3-5 minutes

Brew to taste – excellent at all strengths.

Best enjoyed:

- Straight up



TEA MASTER'S NOTES

“
Lively! Sweet cherry and rose petals are a natural complement to the subtle grassiness of the green tea. This would be fabulous over ice on a hot day.
”



Long Island Strawberry 950

Leaf style: Sencha with chopped fruit and flowers

Ingredients: Green Tea, Strawberry, Papaya, Cornflower, Natural Flavors

Country of origin: China (Regions: Hunan, Shandong), Albania (Region: Tirana), Thailand (Regions: Petchabun)

Cup flavor: Luscious strawberry and green tea.

Function: Mental Clarity

Description

No summer drive out to Long Island is complete without a stop at a roadside strawberry stand. As the sun beats down, you savor the freshly plucked berries – luscious, juicy and bursting with sweet character. We've paired that feeling with a stunning green Sencha for a fruit-forward cup that's exceptional brewed hot or poured over ice. Deep summer in a cup.

Brewing strength

Mild: 1-2 minutes
Medium: 2-3 minutes
Strong: 3-5 minutes

Brew to taste – excellent at all strengths.

Best enjoyed:

- Straight up



TEA MASTER'S NOTES

“
Exceptionally bright strawberry flavor - true to the fruit. The cup exhibits lovely mouth-feel with a slightly astringent lift. Best steeped 3 minutes or so.
”



Herb + Fruit Tisane

Some say you haven't lived until you've tried our all natural Herb + Fruit tisanes. Crafted from a palette of full berries, natural fruit pieces and select herbs, these tisanes literally burst with flavor.

Manufactured with ingredients selected from reputable producers the world over, each of these is as good hot, as they are poured over ice. Packed and ready for ultra luxury hospitality and food service applications. Cafes, restaurants, hotels or bars, you name it, we've got a tisane with your name on it.





Angel Falls Mist 932

Leaf style: Chopped flowers, fruit pieces and herbs

Ingredients: Apple, Hibiscus, Rosehip, Orange, Strawberry, Calendula, Cornflower, Natural Flavors

Country of origin: Turkey (Region: Anatolia), Chile (Region: Patagonia), China (Region: Shandong), Egypt (Region: Fayoum)

Cup flavor: Cascading strawberry and lemon.

Function: Immunity

Description

In 1933, while searching for the legendary McCracken River of Gold, pilot Jimmy Angel “discovered” Venezuela’s Angel Falls. Many decades later, the falls that bear his name became the namesake of this spectacular herb & fruit tisane. In the cup, the liquor is lush and deep, much like the jungles surrounding the falls. Naturally caffeine-free and deeply nuanced with outstanding notes of strawberry and lemon.

Brewing strength

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 5-10 minutes

We recommend medium to strong

Best enjoyed:

- Straight up or
- With a dash of sugar or
- Over ice with liquid sweetener

TEA MASTER'S NOTES



“
Unbelievable herb and fruit tea. It's safe to say the cup is overflowing with flavor. Notes of strawberry, layers of lemon and citrus. Very juicy mouthfeel. This would make a fabulous iced tea, or even popsicles.
 ”



Berry Berry 931



Leaf style: Chopped flowers, fruit pieces and herbs

Ingredients: Elderberry*, Currant*, Hibiscus*, Rose*, Strawberry Leaves*, Natural Flavors

Country of origin: Greece (Region: Corinth), Chile (Region: Patagonia), Egypt (Region: Fayoum), Bulgaria (Region: Varna)

Cup flavor: Bold berry with hints of cream.

Function: Immunity

Description

Berry Berry, never contrary, how does your tea bag brew? With sweet elderberry and tart currant pieces, fragrant hibiscus and rose, strawberry leaves and natural flavors with gentle aromas on the nose. Long story short, Berry Berry delivers. An outstanding caffeine-free organic tisane that's as delicious served hot as it is over ice.

*organic

Brewing strength

Mild: 2-3 minutes
Medium: 4-5 minutes
Strong: 5-10 minutes

We recommend medium to strong

Best enjoyed:

- Straight up or
- With a dash of sugar or
- Over ice with liquid sweetener



TEA MASTER'S NOTES

Boom. Now that is a full-bodied herb and fruit tea. Thick, thick notes of berry that really fill the mouth, almost like velvet. Incredible.



Lemon Mango 933

ORGANIC

Leaf style: Chopped flowers, fruit pieces and herbs

Ingredients: Apple*, Hibiscus*, Rosehip*, Lemon*, Calendula*, Camomile Petals*, Natural Flavors

Country of origin: Turkey (Region: Anatolia), Chile (Region: Patagonia), Egypt (Region: Fayoum)

Cup flavor: Kisses of mango on juicy lemon.

Function: Refresh

Description

It should really come as no surprise that lemon and mango make beautiful music together. Like Lennon & McCartney or Hall & Oates, individually they're good, but together Lemon & Mango are a bona fide hit. Dripping with citrus sweetness and gentles tones of pulpy mango, caffeine-free Organic Lemon Mango strikes all the right notes whether you serve it hot, or as an iced tea. A partnership made in heaven.

*organic

Brewing strength

Mild: 2-3 minutes
Medium: 4-5 minutes
Strong: 5-10 minutes

We recommend medium to strong

Best enjoyed:

- Straight up or
- With a dash of sugar or
- Over ice with liquid sweetener

TEA MASTER'S NOTES

“
Gorgeous blend of fruit flavors. You can really taste the lemon layered over the sweet mango. Nice notes of honey. Over ice with some liquid sweetener and this would be magic.
”





Strawberry Kiwi 928



Leaf style: Chopped flowers, fruit pieces and herbs

Ingredients: Apple, Hibiscus, Rosehip, Strawberry, Kiwi, Amaranth, Natural Flavors

Country of origin: Turkey (Region: Anatolia), Chile (Region: Patagonia), China (Regions: Shandong, Yunnan), Egypt (Region: Fayoum), Bulgaria (Region: Varna)

Cup flavor: Full summer strawberry with kiwi.

Function: Rejuvenate

Description

Here at METZ we're all about partnerships. In this case, we're linking the pride of New Zealand, the Kiwi fruit, with North America's sweetest export, the wild strawberry. Together, this tag-team of decadent character weaves a spectacular web of tart sweet goodness that works well as a hot or iced tea. With Strawberry Kiwi it's always summer somewhere.

Brewing strength

Mild: 2-3 minutes
Medium: 4-5 minutes
Strong: 5-10 minutes

We recommend medium to strong

Best enjoyed:

- Straight up or
- With a dash of sugar or
- Over ice with liquid sweetener



TEA MASTER'S NOTES

“
The bright synergy between strawberry and kiwi really satiates the taste buds. Nice for sipping all day if you need an antioxidant boost.
”



Herbal Tea

From the ancient loamy banks of the Nile, to the verdant valleys of the American northwest. Our naturally grown herbal teas deliver nothing but a pure expression of the terroir in which they grow.

Offered here in whole leaf form, portioned and packaged for ultra luxury hospitality and food service. These herbal teas offer depth of character you don't typically find in mass-market herbal teas. Sumptuously divine in every way.





Blue Nile Camomile 971



Leaf style: Chopped flowers

Ingredients: Camomile*, Cornflower*

Country of origin: Egypt (Region: Fayoum), Kosovo (Region: Pristina)

Cup flavor: Soothing & restful – crabapple notes.

Function: Calming



Description

According to legend, chamomile was left in the burial chambers of the great Pharaohs as a peace offering for the other inhabitants of heaven. The chamomile was harvested from the loamy floodplains of the Nile, fortified with minerals deposited over thousands of years. Blue Nile Camomile comes from these same banks and fields as the flowers of antiquity. To this we've added a smattering of complementary flowers for added depth and dimension. Here's to eternity.

*organic



Brewing strength

Mild: 2-3 minutes
 Medium: 4-5 minutes
 Strong: 6-7 minutes

We recommend mild to medium.

Best enjoyed:

- Straight up or
- With a dollop of honey

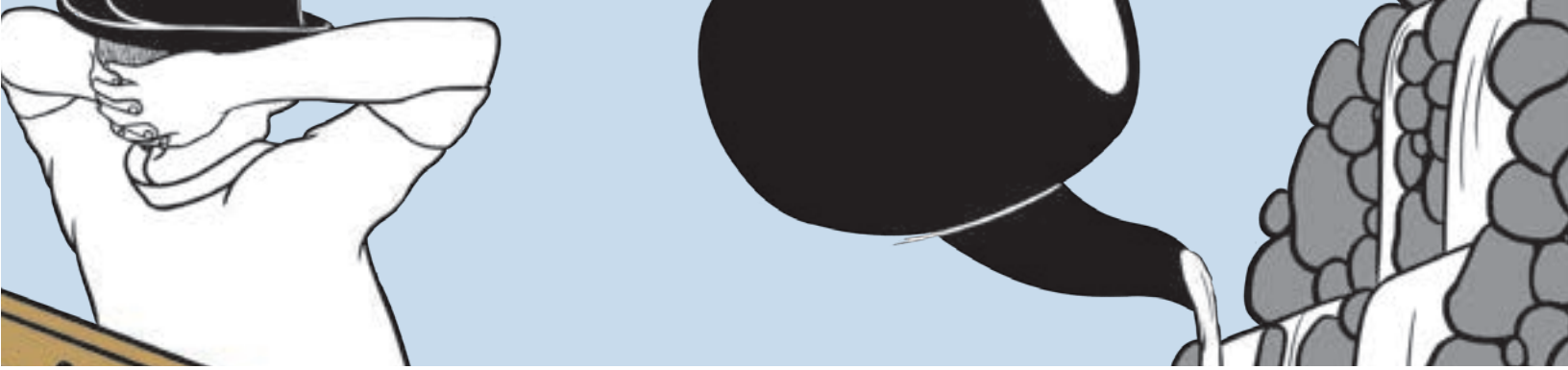


TEA MASTER'S NOTES

“

Exceptional chamomile. Peppered with notes of wild crabapple that add a sweet lingering finish to the cup. I'm loving the subtle touch of lavender under it all. This is what you want before bed. Outstanding herbal tea.

”



Cascade Peppermint 051



Leaf style: Chopped herbs

Ingredients: Pure American Peppermint*, Spearmint*

Country of origin: USA (Regions: Washington, Oregon)

Cup flavor: Pungent – peppermint perfection!

Function: Digestion

Description

Think cooling menthol. Harvested in the verdant Willamette Valley, Cascade Peppermint is some of the purest mint available worldwide. What makes it so hard to beat? The answer lies in the abundant volatile compounds present in the leaf. Expect pointed, precise notes of mint that wash over the tongue like a tsunami. This is what ultra luxury herbal tea tastes like.

*organic

Brewing strength

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 6-7 minutes.

We recommend mild to medium.

Best enjoyed:

- Straight up or
- With a dollop of honey

TEA MASTER'S NOTES

“
Unbelievable! By far the best expression of mint tea I've ever experienced. Truly unreal notes of cool pure mint. This is about as far from supermarket mint tea as you can get.
 ”





Rooibos Tea

Found only in South Africa's Cederberg district, Rooibos is something of a natural treasure chest of flavor and nutrients. First harvested centuries ago by the indigenous people, Rooibos offers a solid dose of zinc, iron and various vitamins, along with polyphenols containing anti-inflammatory, antiviral and antimutagenic properties.

These qualities, along with a warm, earthy flavor have made Rooibos one of the world's most sought-after herbal teas. It's also why, for a period of time in the 1940's, rooibos seeds were the most expensive on earth, trading at a whopping 80£/pound of dry seed. (That's the equivalent of about \$6000 US today)





Bourbon Street Vanilla 946

ORGANIC

Leaf style: Orthodox with chopped flowers, fruit pieces and herbs

Ingredients: Rooibos*, Star Anise*, Cornflower*, Camomile Petals*, Natural Flavors

Country of origin: South Africa (Region: Cederberg), India (Region: Kerala), Kosovo (Region: Pristina), Egypt (Region: Fayoum)

Cup flavor: Lively vanilla and jazzy depths.

Function: Antioxidants

Description

Legendary Bourbon Street has long been a hotbed of jazz, culture and celebration. We've captured it all in a highly sippable concoction that hits all the senses like a mardi gras parade. Based on a smooth naturally caffeine-free South African rooibos, the wild notes of vanilla fill the mouth with harmony. A tasty source of antioxidants, minerals and nutrients thanks to its Rooibos base. Like black tea, Rooibos can be enjoyed with milk and sugar.

*organic

Brewing strength

Mild: 2-3 minutes
 Medium: 4-5 minutes
 Strong: 6-7 minutes.

We recommend medium.

Best enjoyed:

- Straight up or
- With a splash of milk or
- With a splash of milk and sugar

TEA MASTER'S NOTES

“
 Now that is smooth. The lively notes of vanilla blend perfectly with the herbaceous character of Rooibos. Best brewed for about 4 minutes to really draw out the subtle nuances.
 ”





Functional Tea

It's a fact, life is busy, with no signs of slowing down. When our immune systems are compromised, energy levels drop making our ability to cope with the hectic side of life even more of a challenge. METZ Functional teas are here to provide the boost you need to stay on top of your game. Small batch crafted from natural ingredients, each of these are as delicious as they are restorative. Be well.





Ayurvedic Balance 936

ORGANIC

Leaf style: Chopped flowers, fruit pieces and herbs

Ingredients: Peppermint*, Spearmint*, Honeybush*, Ginger*, Camomile*, Hibiscus*, Calendula*, Rose*, Osmanthus*

Country of origin: Thailand (Region: Petchabun), Egypt (Region: Fayoum), South Africa (Region: Cederberg), USA (Regions: Washington, Oregon), China (Region: Anhui)

Cup flavor: Light fruit and spice, mint finish.

Function: Detoxify

Description

Whether you want to align your chakras or achieve yin and yang, finding balance in today's busy, always-on world has never been more challenging. We've got just the tea for you. Ayurvedic Body Balance draws on a cornucopia of essential herbs to soothe the spirit, calm the mind and fortify the body. Rich in vitamins, nutrients and antioxidants, this superb tisane will have you feeling balanced in no time.

*organic

Brewing strength

Mild: 2-3 minutes
Medium: 4-5 minutes
Strong: 6-7 minutes.

We recommend mild to medium.

Best enjoyed:

- Straight up or
- With a dash of sugar or
- With a spoon of honey

TEA MASTER'S NOTES

“
I love this blend. It's herbaceous and warming. The complexities of the many ingredients really blend together seamlessly. The honeybush adds a nice earthy touch. Fantastic.
”





Lemon Ginger 954



Leaf style: Chopped flowers, fruit pieces and herbs

Ingredients: Apple*, Hibiscus*, Lemon*, Lemongrass*, Ginger*, Stevia*

Country of origin: Thailand (Region: Petchabun), Egypt (Region: Fayoum), Turkey (Region: Anatolia), Bulgaria (Region: Varna)

Cup flavor: Tart lemon and lively ginger – soothing.

Function: Immunity

Description

Woke up feeling sluggish? Or worse, with the inkling of an impending cold? As purveyors of ultra luxury teas, we can help with that. Lemon Ginger offers an ultra-soothing, antioxidant rich blend of fruit and herbs selected for their ability to boost immunity and vitalize well-being. Loaded with lemongrass, ginger and stevia, Lemon Ginger is a delicious combination to start your morning refreshed or fend off the sniffles. Naturally caffeine free.

*organic

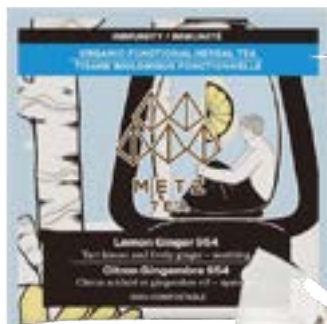
Brewing strength

Mild: 2-3 minutes
Medium: 4-5 minutes
Strong: 6-7 minutes.

We recommend medium.

Best enjoyed:

- Straight up or
- With a dollop of honey or
- With lemon



TEA MASTER'S NOTES

“
Very soothing. Gorgeous lemon notes tinged with the heat of ginger and hits of fruit. This would be great before bed when you're feeling unwell.
”



Cucumber Melon 90G

Leaf style: Sencha with vegetable pieces and chopped flowers

Ingredients: Green Tea, Cucumber, Cornflower, Natural Flavors

Country of origin: China (Regions: Hunan, Shandong),
Albania (Region: Tirana)

Cup flavor: Plush watermelon, cucumber finish.

Function: Beauty + Skin

Description

Behold, the awesome power of water! Both cucumbers and melons are comprised almost entirely of H₂O: cucumbers at 96%, with watermelons at 96%. We've taken the mild, mellow flavors of both, blended them with our exceptional sencha and crafted a green tea that's as thirst quenching as, well, a tall glass of water – maybe even more so. Fabulous hot or over ice.

Brewing strength

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 6-7 minutes.

We recommend medium.

Best enjoyed:

- Straight up



TEA MASTER'S NOTES

“
Now that is a refreshing green tea. The melon and cucumber notes are outstanding. A great way to get your day's supply of antioxidants.
”



Mediterranean Blue 976



Leaf style: Chopped flowers, fruit pieces and herbs

Ingredients: Anise, Licorice, Fennel, Currant, Hibiscus, Star Anise, Rosehip, Butterfly Blue Pea Flower, Nettle, Jasmine, Natural Flavor

Country of origin: Greece (Region: Corinth), Chile (Region: Patagonia), France (Region: Provence), South Africa (Region: Cederberg), India (Region: Kerala), Egypt (Region: Fayoum), China (Region: Fujian), Thailand (Region: Petchabun)

Cup flavor: Tuscany summer in a cup.

Function: Digest + Purify

Description

Ah...Tuscany. Where the sun hangs high in the sky, casting its warm glow over rolling fields of fruit, flowers, herbs and spices. Molto bene. We've selected an assortment of earthly treasures from this storied region of the world to concoct an herbal tea that's as smooth as the Tuscan leather seats of a vintage Ferrari. Taste the terroir, benefit from the antioxidants, this one's as bellissima as it gets.

Brewing strength

Mild: 2-3 minutes
 Medium: 4-5 minutes
 Strong: 6-7 minutes.

We recommend mild to medium.

Best enjoyed:

- Straight up or
- With a dollop of honey



TEA MASTER'S NOTES

“

Wow. Want to fall in love with an herbal tea? The bright notes of anise and licorice really tie this one together. You can just about feel the restorative power of the herbs and spices with every sip.

”



Turmeric Ginger Peach 90H

Leaf style: Orthodox with chopped flowers, fruit pieces and herbs

Ingredients: Black Tea*, Turmeric*, Ginger*, Calendula*, Natural Flavors

Country of origin: Sri Lanka (Region: Highgrown – Dimbula, Uva, Nuwara Eliya), India (Regions: Kerala, Gujarat), Egypt (Region: Fayoum), Thailand (Region: Petchabun)

Cup flavor: Turmeric meets sultry ginger peach.

Function: Anti-inflammatory

Description

Turmeric and Ginger are held sacred by practitioners of Ayurveda. Turmeric (*Curcuma longa*) is said to promote digestion. Ginger (*Zingiber officinale*), known as the *Ayurvedic medicine chest* is said to ease pain and help the body absorb nutrients. Peaches, well, peaches are just plain delicious. We brought them together and the result is a soothing, delicious balm for the body and soul.

*organic

Brewing strength

Mild: 2-3 minutes
 Medium: 4-5 minutes
 Strong: 6-7 minutes

We recommend mild to medium.
 (The longer it brews, the fuller the flavor.)

Best enjoyed:

- Straight up or
- With a splash of milk and dash of sugar or
- With a spoon of honey

TEA MASTER'S NOTES

“

Wow. The heat of ginger blended with the juiciness of peach is outstanding. Highly sippable. This one is a real pick-me-up. A dash of sugar will open the cup beautifully. This would be fantastic over ice.

”





Iced Tea

Who says iced tea only comes from a bottle? If you ask us, the best iced tea is made by pouring freshly brewed ultra luxury grade tea over ice, sweetening it with liquid sweetener and garnishing with real fruit.

That's why we've assembled this outstanding lineup of ultra luxury hospitality ready premium iced tea blends. These are small batch crafted from 100% natural teas, flavorings, fruits and herbs, and packed in our larger iced tea format. This is what summer tastes like.





Cream Earl Grey 988

Leaf style: Orthodox with chopped flowers

Ingredients: Black Tea, Cornflower, Natural Flavors

Country of origin: India (Region: Nilgiri), Sri Lanka (Region: Highgrown – Dimbula, Uva, Nuwara Eliya), Kenya (Region: Kericho), Albania (Region: Tirana)

Cup flavor: Ravishing bergamot with creamy notes.

Function: Antioxidants

Description

Our classic METZ Cream Earl Grey tea, packaged in our larger, iced tea format. If you've never tried iced Earl Grey, you're in for an unforgettable treat. Sultry notes of bergamot, deep astringent tones, this one has it all. Brew it hot, pour it over ice with a dash of liquid sweetener and you've got a new favorite on your hands.



Brewing strength

Strong: 6-7 minutes

When making iced tea, ice will dilute the brewed tea, hence the longer recommended brewing time.

Best enjoyed:

- Liquid sweetener (simple syrup)
- Sliced fruit garnish

TEA MASTER'S NOTES

“
Bright bright notes of bergamot! Round and exceptionally full-bodied, this is iced tea that's a step beyond. Liquid sweetener really brings out the creamy undertones.
”



Grand Breakfast 512



Leaf style: Orthodox

Ingredients: Black tea

Country of origin: India (Region: Assam), Kenya (Region: Kericho)

Cup flavor: Lush burgundy depths – brisk golden cup.

Function: Antioxidants

Description

Our classic METZ English Tea, packaged in our larger, iced tea format. Use this one to make classic sweet tea. Brew it up hot, pour over a heaping serving of ice and add liquid sweetener to taste. (Granulated sugar won't melt in cold beverages.) Garnish with a slice of lemon, lime or orange, and you're ready to sip away a hot summer's day.

Brewing strength

Strong: 6-7 minutes

When making iced tea, ice will dilute the brewed tea, hence the longer recommended brewing time.

Best enjoyed:

- Liquid sweetener (simple syrup)
- Sliced fruit garnish



TEA MASTER'S NOTES

“
Wow! Full-bodied and lush. Bright malty notes really stand out thanks to the addition of liquid sweetener. Perfect for a breakfast picnic in summer.
”



Orange Pekoe 940

Leaf style: Orthodox with chopped flowers

Ingredients: Black Tea, Green Tea, Cornflower

Country of origin: India (Regions: Assam, Nilgiri), Kenya (Regions: Kericho), China (Region: Anhui)

Cup flavor: Moody and malty – hints of oak.

Function: Detoxify

Description

The first thing you'll notice, once you've brewed this one piping hot and poured it over ice is: Where did all this incredible flavor come from? The answer lies in our select, premium whole leaf Orange Pekoe leaves. A world away from bottled iced tea. Simply divine.

Brewing strength

Strong: 6-7 minutes

When making iced tea, ice will dilute the brewed tea, hence the longer recommended brewing time.

Best enjoyed:

- Liquid sweetener (simple syrup)
- Sliced fruit garnish



TEA MASTER'S NOTES

“
 Classic iced tea flavor just bursts from the glass. Subtle astringency with brisk bright overtones brought out by the addition of liquid sweetener.
 ”



Long Island Strawberry 950



Leaf style: Sencha with chopped fruit and flowers

Ingredients: Green Tea, Strawberry, Papaya, Cornflower, Natural Flavors

Country of origin: China (Regions: Hunan, Shandong), Albania (Region: Tirana), Thailand (Regions: Petchabun)

Cup flavor: Luscious strawberry and green tea.

Function: Mental Clarity

Description

Now we're talkin'. This fabulous iced tea is refreshment in its purest form. Grassy green tea blended with real fruit pieces and flowers creates an iced tea you'll want to guzzle by the gallon. Positively luscious strawberry flavor that can't be beat. Brew it up nice and strong, since the addition of ice will dilute the tea somewhat.

Brewing strength

Strong: 6-7 minutes

When making iced tea, ice will dilute the brewed tea, hence the longer recommended brewing time.

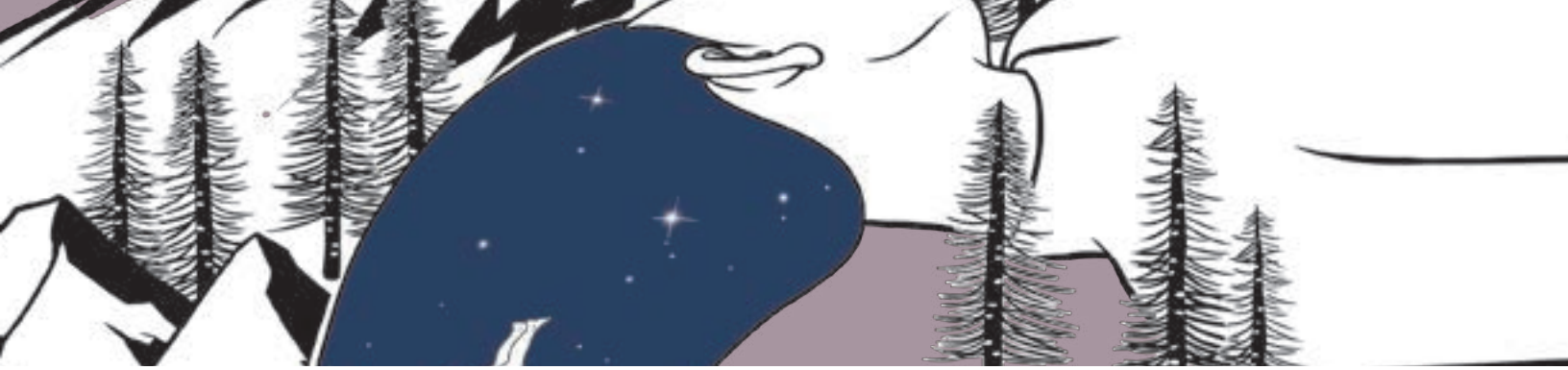
Best enjoyed:

- Liquid sweetener (simple syrup)
- Sliced fruit garnish



TEA MASTER'S NOTES

“
Now that's a fabulous iced tea. Luxurious strawberry character rises to the fore. Gentle astringent green tea notes are elevated by the addition of liquid sweetener.
”



Angel Falls Mist 932

Leaf style: Chopped flowers, fruit pieces and herbs

Ingredients: Apple, Hibiscus, Rosehip, Orange, Strawberry, Calendula, Cornflower, Natural Flavors

Country of origin: Turkey (Region: Anatolia), Chile (Region: Patagonia), China (Region: Shandong), Egypt (Region: Fayoum)

Cup flavor: Cascading strawberry and lemon.

Function: Immunity

Description

Our classic METZ Angel Falls Mist 932, packaged in our larger, iced tea format. Fruit forward, bright and simply incredible on a hot summer's day. Brewed up hot and poured over a tall glass of ice with liquid sweetener and sliced fruit garnish, and you've got the perfect recipe, for a perfectly refreshing afternoon.

Brewing strength

Strong: 5-10 minutes

When making iced tea, ice will dilute the brewed tea, hence the longer recommended brewing time.

Best enjoyed:

- Liquid sweetener (simple syrup)
- Sliced fruit garnish



TEA MASTER'S NOTES

“
Absolutely stunning. Bright notes of strawberry, lemon and citrus burst from the glass. Extra juicy character that achieves next level brightness with a touch of sweetener.
 ”



Berry Berry 931



Leaf style: Orthodox with chopped flowers, fruit pieces and herbs

Ingredients: Elderberry*, Currant*, Hibiscus*, Rose*, Strawberry Leaves*, Natural Flavors

Country of origin: Greece (Region: Corinth), Chile (Region: Patagonia), Egypt (Region: Fayoum), Bulgaria (Region: Varna)

Cup flavor: Bold berry with hints of cream.

Function: Immunity

Description

Looking for an uncommonly good iced tea? Look no further. Loaded with sweet, tart berry goodness, Berry Berry offers a deeply nuanced iced tea with miles and miles of flavor. Sweetened with liquid sweetener (granulated sugar won't melt in ice tea), the full impact of the berry blend quenches your thirst like a true champion. Positively heavenly.

*organic

Brewing strength

Strong: 5-10 minutes

When making iced tea, ice will dilute the brewed tea, hence the longer recommended brewing time.

Best enjoyed:

- Liquid sweetener (simple syrup)
- Sliced fruit garnish



TEA MASTER'S NOTES

“
Wow. This is exceptional iced tea. The tart berry character is perfectly lengthened by the addition of liquid sweetener. Tremendous mouth feel. Can I have the rest??
 ”



Lemon Mango 933

ORGANIC

Leaf style: Chopped flowers, fruit pieces and herbs

Ingredients: Apple*, Hibiscus*, Rosehip*, Lemon*, Calendula*, Camomile Petals*, Natural Flavors

Country of origin: Turkey (Region: Anatolia), Chile (Region: Patagonia), Egypt (Region: Fayoum)

Cup flavor: Kisses of mango on juicy lemon.

Function: Immunity

Description

Can't manage a winter island getaway? No worries. Lemon Mango ultra luxury iced tea delivers all the flavor and refreshment of a trip to the tropics. Lush layers of fruit give way to a sweet finish you'll want over and over. Brew it up hot, pour over ice with a dash of sweetener, garnish with sliced lemon and think summer.

*organic

Brewing strength

Strong: 5-10 minutes

When making iced tea, ice will dilute the brewed tea, hence the longer recommended brewing time.

Best enjoyed:

- Liquid sweetener (simple syrup)
- Sliced fruit garnish



TEA MASTER'S NOTES

“
Can I have more? A perfectly balanced iced tea with cascading layers of summer lemon and fresh cut mango. The sweetener really makes the flavors pop. Exceptionally full-bodied.
 ”



Lemon Ginger 954



Leaf style: Chopped flowers, fruit pieces and herbs

Ingredients: Apple*, Hibiscus*, Lemon*, Lemongrass*, Ginger*, Stevia*

Country of origin: Thailand (Region: Petchabun), Egypt (Region: Fayoum), Turkey (Region: Anatolia), Bulgaria (Region: Varna)

Cup flavor: Tart lemon and lively ginger – soothing.

Function: Immunity

Description

Lemon Ginger luxury iced tea is the perfect way to sip an impending cold away. Soothing, refreshing and loaded with antioxidants, this one will change the way you think about iced teas. Functional refreshment. Win/win.

*organic

Brewing strength

Strong: 6-7 minutes

When making iced tea, ice will dilute the brewed tea, hence the longer recommended brewing time.

Best enjoyed:

- Liquid sweetener (simple syrup)
- Sliced fruit garnish



TEA MASTER'S NOTES

“
Soothing! Lemon notes get a boost from the addition of liquid sweetener, followed by tones of ginger. High in antioxidants. Perfect iced tea for those days you don't want to get out of bed.
 ”



Cucumber Melon 90G

Leaf style: Sencha with vegetable pieces and chopped flowers

Ingredients: Green Tea, Cucumber, Cornflower, Natural Flavors

Country of origin: China (Regions: Hunan, Shandong),
Albania (Region: Tirana)

Cup flavor: Plush watermelon, cucumber finish.

Function: Beauty + Skin

Description

Refreshment at its finest. Although at first it may seem a curious combo, the subtleties of cucumbers and watermelon blend to produce a tea that's as refreshing as it is delicious. Simply put, this one's a winner. We like this one unsweetened, but a dollop of liquid sweetener will definitely heighten the experience. A fantastic green iced tea.



Brewing strength

Strong: 6-7 minutes

When making iced tea, ice will dilute the brewed tea, hence the longer recommended brewing time.

Best enjoyed:

- Liquid sweetener (simple syrup)
- Sliced fruit garnish

TEA MASTER'S NOTES

“

*Highly quaffable iced tea!
Thick, juicy notes of watermelon rounded out by subtle cucumber notes.
Liquid sweetener really opens up the flavor. Can't get enough of this one.*

”



Mediterranean Blue 976



Leaf style: Chopped flowers, fruit pieces and herbs

Ingredients: Anise, Licorice, Fennel, Currant, Hibiscus, Star Anise, Rosehip, Butterfly Blue Pea Flower, Nettle, Jasmine

Country of origin: Greece (Region: Corinth), Chile (Region: Patagonia), France (Region: Provence), South Africa (Region: Cederberg), India (Region: Kerala), Egypt (Region: Fayoum), China (Region: Fujian), Thailand (Region: Petchabun)

Cup flavor: Tuscany summer in a cup.

Function: Digest + Purify

Description

When it's meant to be, it's meant to be. We've selected an assortment of earthly treasures from around the Mediterranean to produce the Ferrari of iced teas. Taste the terroir, benefit from the antioxidants – this is iced tea worth writing an opera about.

Brewing strength

Strong: 6-7 minutes

When making iced tea, ice will dilute the brewed tea, hence the longer recommended brewing time.

Best enjoyed:

- Liquid sweetener (simple syrup)
- Sliced fruit garnish



TEA MASTER'S NOTES

“
Mmm. The blend of herbs really shines. Anise and licorice are amplified by the liquid sweetener we added. This one just feels good...would be perfect after a spicy meal.
 ”



Turmeric Ginger Peach 90H

Leaf style: Orthodox with chopped flowers, fruit pieces and herbs

Ingredients: Black Tea*, Turmeric*, Ginger*, Calendula*, Natural Flavors

Country of origin: Sri Lanka (Region: Highgrown – Dimbula, Uva, Nuwara Eliya), India (Regions: Kerala, Gujarat), Egypt (Region: Fayoum), Thailand (Region: Petchabun)

Cup flavor: Turmeric meets sultry ginger peach.

Function: Anti-inflammatory

Description

Say goodbye to bottled iced tea forever. Loaded with juicy peach flavor, offset by sweet ginger heat, brew Turmeric Ginger Peach hot, pour it over ice, add a dash of liquid sweetener and you'll never look back. Not to mention, this one lets you reap the Ayurvedic rewards of spicy turmeric. Can bottled iced tea do that?

*organic

Brewing strength
Strong: 6-7 minutes

When making iced tea, ice will dilute the brewed tea, hence the longer recommended brewing time.

Best enjoyed:

- Liquid sweetener (simple syrup)
- Sliced fruit garnish



TEA MASTER'S NOTES

“
Hot heat in an iced tea! Bright hot ginger is mellowed out by juicy peach. The flavor opens wide with liquid sweetener. I could sip this all day. Serve with peaches!
”




Serving METZ Tea

Not all teas are created equal. As such, certain varieties are best served with particular additives: milk, sugar, lemon, honey, etc.

What follows is a guide to ensure you maximize the ultra luxury flavor of both our ultra luxury whole leaf pyramid teabags and loose leaf teas. (Keep in mind, that with METZ, you get the same ultra luxury blends either way.)

Black Tea plain – offer milk, sugar or honey and lemon

English Breakfast 004 
Grand Breakfast 512
Orange Pekoe 940
Decaff Breakfast 512D



Black Tea with natural flavors – offer milk, sugar or honey

Cream Earl Grey 988

Earl Grey 906

Salted Caramel 90P

Turmeric Ginger Peach 90H



Chai – offer milk, sugar or honey

Cochin Masala Chai 951



Green Tea – generally consumed straight-up, no condiments

Cucumber Melon 90G

Japan Sencha Mikado 92B

Jasmine Gold Dragon 520 

Kyoto Cherry Rose 131 

Long Island Strawberry 950



Herb + Fruit Tisane – offer sugar, honey or lemon – NEVER milk (it will curdle)

Angel Falls Mist 932

Berry Berry 931 

Lemon Mango 933 

Strawberry Kiwi 928



Herbal Tea – generally consumed straight-up, no condiments

Ayurvedic Balance 236

Blue Nile Camomile 971

Cascade Peppermint 051

Lemon Ginger 954

Mediterranean Blue 976



Rooibos – offer milk, sugar or honey

Bourbon Street Vanilla 946





METZ Whole Leaf Pyramids

A key feature of the METZ ultra luxury hospitality tea program is our unique, single use pyramid shaped tea bags. These premium tea bags contain the perfect amount of ultra luxury tea for one cup, in a whole leaf format. Compare them with traditional style teabags and you'll see the difference immediately.

More on what makes them unique

- METZ Pyramid bags allow for easy brewing of whole leaf, loose teas, the exact same high quality tea as our bulk loose teas.
- The unique pyramid shape allows loose leaf teas to expand and release their full flavour.
- A tea showcase – they are highly visually appealing.
- The tea bag material is made from plant-based PLA produced from the starches of corn, sugar cane and cassava and is completely compostable.
- The tea bag string, tag and envelope overwrap are also completely compostable.
- During packing into the box of 25 – every 2nd bag is rotated by a robot 180 degrees. METZ tea bags require 25% less packaging material compared to other pyramid tea bags on the market (the robot earns it's keep – tea bags are made at 200 per minute).
- Each METZ tea bag during overwrapping is subjected to a patented nitrogen gas injection system. Nitrogen is an inert gas and this fact extends the freshness of the tea significantly. METZ is the freshest tea on the market.
- The compostable material was specially developed in North America for the METZ project. It is completely impervious to cross contamination. It helps retain freshness much longer than normal tea bags.

How many Pyramid Bags should I use?

- 1 Pyramid tea bag = 1 cup or 7-9 ounces (200-260 ml)
- 2 Pyramid tea bags = 2 cup teapot - 13-16 ounces capacity

The worst thing you can do is make tea too weak. Following is our guideline for preparation.

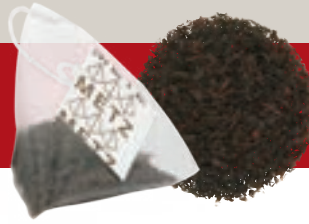


How to prepare the perfect cup of METZ hot tea

Whole Leaf Ultra Luxury Pyramid Tea Bags | Whole Leaf Tea



HOT TEA ENGLISH BLACK TEA



1 SERVING

(7-9 OZ/200-260 ML STEEPING VESSEL -
TEAPOT, CUP OR TEA PRESS)

Step 1:

- 1 tea bag (containing loose tea).
- or: 1 heaping tsp loose tea placed in TeaBrew Filter (Size #3).
- or: 1 heaping tsp loose tea.

Step 2: Put into small teapot, cup or press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Add sugar or milk to taste.

3 SERVINGS

(20-24 oz/590-710 ml STEEPING VESSEL -
TEAPOT OR TEA PRESS)

Step 1:

- 3 Tea bags (containing loose tea).
- or: 3 heaping tsp loose tea placed in TeaBrew Filter (Size #4).
- or: 3 heaping tsp loose tea.

Step 2: Put into teapot or press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Add sugar or milk to taste.

STEEPING TIME

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 6-7 minutes

WE RECOMMEND 4-5 MINUTES

NOTES:

- Over-brewing may make tea bitter (this happens with high quality tea).
- Interestingly the longer you brew tea the more antioxidants are released.
- Black teas may turn cloudy if left to sit and cool or iced. This is normal, and a sign of high quality tea.

HOT TEA BLACK TEA



1 SERVING

(7-9 OZ/200-260 ML STEEPING VESSEL -
TEAPOT, CUP OR TEA PRESS)

Step 1:

- 1 tea bag (containing loose tea).
- or: 1 heaping tsp loose tea placed in TeaBrew Filter (Size #3).
- or: 1 heaping tsp loose tea.

Step 2: Put into small teapot, cup or press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Add sugar or milk to taste.

3 SERVINGS

(20-24 oz/590-710 ml STEEPING VESSEL -
TEAPOT OR TEA PRESS)

Step 1:

- 3 Tea bags (containing loose tea).
- or: 3 heaping tsp loose tea placed in TeaBrew Filter (Size #4).
- or: 3 heaping tsp loose tea.

Step 2: Put into teapot or press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Add sugar or milk to taste.

STEEPING TIME

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 6-7 minutes

WE RECOMMEND 4-5 MINUTES

NOTES:

- Over-brewing may make tea bitter (this happens with high quality tea).
- Interestingly the longer you brew tea the more antioxidants are released.
- Black teas may turn cloudy if left to sit and cool or iced. This is normal, and a sign of high quality tea.

How to prepare the perfect cup of METZ hot tea

Whole Leaf Ultra Luxury Pyramid Tea Bags | Whole Leaf Tea



HOT TEA CHAI TEA



1 SERVING

(7-9 OZ/200-260 ML STEEPING VESSEL -
TEAPOT, CUP OR TEA PRESS)

Step 1:

- 1 tea bag (containing loose tea).
- or: 1 heaping tsp loose tea placed in TeaBrew Filter (Size #3).
- or: 1 heaping tsp loose tea.

Step 2: Put into small teapot, cup or press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Add sugar or milk to taste.

3 SERVINGS

(20-24 oz/590-710 ml STEEPING VESSEL -
TEAPOT OR TEA PRESS)

Step 1:

- 3 Tea bags (containing loose tea).
- or: 3 heaping tsp loose tea placed in TeaBrew Filter (Size #4).
- or: 3 heaping tsp loose tea.

Step 2: Put into teapot or press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Add sugar or milk to taste.

STEEPING TIME

Mild: 2-3 minutes

Medium: 4-5 minutes

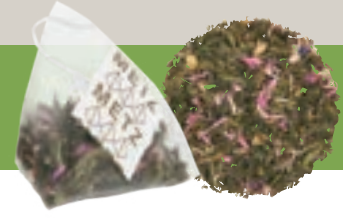
Strong: 5-10 minutes

WE RECOMMEND 5-10 MINUTES

NOTES:

- Over-brewing may make tea bitter (this happens with high quality tea).
- Interestingly the longer you brew tea the more antioxidants are released.
- Black teas may turn cloudy if left to sit and cool or iced. This is normal, and a sign of high quality tea.

HOT TEA GREEN TEA



1 SERVING

(7-9 OZ/200-260 ML STEEPING VESSEL -
TEAPOT, CUP OR TEA PRESS)

Step 1:

- 1 tea bag (containing loose tea).
- or: 1 heaping tsp loose tea placed in TeaBrew Filter (Size #3).
- or: 1 heaping tsp loose tea.

Step 2: Put into small teapot, cup or press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Sugar or milk NOT recommended.

3 SERVINGS

(20-24 oz/590-710 ml STEEPING VESSEL -
TEAPOT OR TEA PRESS)

Step 1:

- 3 Tea bags (containing loose tea).
- or: 3 heaping tsp loose tea placed in TeaBrew Filter (Size #4).
- or: 3 heaping tsp loose tea.

Step 2: Put into teapot or press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Sugar or milk NOT recommended.

STEEPING TIME

Mild: 1-2 minutes

Medium: 2-3 minutes

Strong: 3-5 minutes

WE RECOMMEND 3-5 MINUTES

NOTES:

- Over-brewing may make tea bitter (this happens with high quality tea).
- Interestingly the longer you brew tea the more antioxidants are released.
- For Food Service locations we recommend that boiling water be used. Often green tea is recommended to use water that is 90° C / 190° F or less. If you do this, bring the water to a boil first and let it cool to 90° C / 190° F. It is the food safe thing to do.

How to prepare the perfect cup of METZ hot tea

Whole Leaf Ultra Luxury Pyramid Tea Bags | Whole Leaf Tea



HOT TEA HERB + FRUIT TISANE



1 SERVING

(7-9 OZ/200-260 ML STEEPING VESSEL -
TEAPOT, CUP OR TEA PRESS)

- Step 1:
1 tea bag (containing loose tea).
or: 1 heaping tsp loose tea placed in TeaBrew Filter (Size #3).
or: 1 heaping tsp loose tea.
Step 2: Put into small teapot, cup or press.
Step 3: Pour freshly boiled filtered water over tea.
Step 4: Steep for desired time and remove tea or plunge.
Step 5: Sugar/simple syrup to taste; milk NOT recommended.

3 SERVINGS

(20-24 OZ/590-710 ML STEEPING VESSEL -
TEAPOT OR TEA PRESS)

- Step 1:
3 Tea bags (containing loose tea).
or: 3 heaping tsp loose tea placed in TeaBrew Filter (Size #4).
or: 3 heaping tsp loose tea.
Step 2: Put into teapot or press.
Step 3: Pour freshly boiled filtered water over tea.
Step 4: Steep for desired time and remove tea or plunge.
Step 5: Sugar/simple syrup to taste; milk NOT recommended.

STEEPING TIME

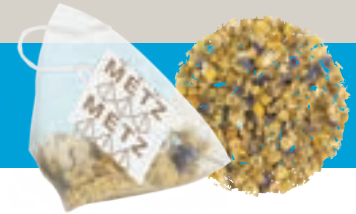
Mild: 2-3 minutes
Medium: 4-5 minutes
Strong: 5-10 minutes

WE RECOMMEND 5-10 MINUTES

NOTES:

- All herb + fruit tisanes are naturally caffeine-free.
- If brewing for Iced Tea purposes, brew the tea very strong (the ice will dilute it).
- Herb + Fruit tisanes do not get bitter the longer you brew them - they get a more full flavor.
- A dash of sugar lifts the flavor profile even more.

HOT TEA HERBAL TEA



1 SERVING

(7-9 OZ/200-260 ML STEEPING VESSEL -
TEAPOT, CUP OR TEA PRESS)

- Step 1:
1 tea bag (containing loose tea).
or: 1 heaping tsp loose tea placed in TeaBrew Filter (Size #3).
or: 1 heaping tsp loose tea.
Step 2: Put into small teapot, cup or press.
Step 3: Pour freshly boiled filtered water over tea.
Step 4: Steep for desired time and remove tea or plunge.
Step 5: Sugar or milk NOT recommended.

3 SERVINGS

(20-24 OZ/590-710 ML STEEPING VESSEL -
TEAPOT OR TEA PRESS)

- Step 1:
3 Tea bags (containing loose tea).
or: 3 heaping tsp loose tea placed in TeaBrew Filter (Size #4).
or: 3 heaping tsp loose tea.
Step 2: Put into teapot or press.
Step 3: Pour freshly boiled filtered water over tea.
Step 4: Steep for desired time and remove tea or plunge.
Step 5: Sugar or milk NOT recommended.

STEEPING TIME

Mild: 2-3 minutes
Medium: 4-5 minutes
Strong: 6-7 minutes

WE RECOMMEND 2-3 MINUTES

NOTES:

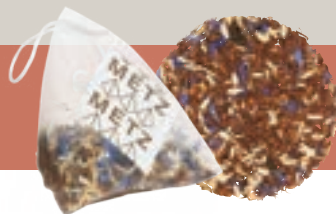
- If brewing for Iced Tea purposes, brew the tea slightly stronger (the ice will dilute it).

How to prepare the perfect cup of METZ hot tea

Whole Leaf Ultra Luxury Pyramid Tea Bags | Whole Leaf Tea



HOT TEA ROOIBOS



1 SERVING

(7-9 OZ/200-260 ML STEEPING VESSEL -
TEAPOT, CUP OR TEA PRESS)

Step 1:

1 tea bag (containing loose tea).

or: 1 heaping tsp loose tea placed in TeaBrew Filter (Size #3).

or: 1 heaping tsp loose tea.

Step 2: Put into small teapot, cup or press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Sugar/simple syrup to taste; milk NOT recommended.

3 SERVINGS

(20-24 OZ/590-710 ML STEEPING VESSEL -
TEAPOT OR TEA PRESS)

Step 1:

3 Tea bags (containing loose tea).

or: 3 heaping tsp loose tea placed in TeaBrew Filter (Size #4).

or: 3 heaping tsp loose tea.

Step 2: Put into teapot or press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Sugar/simple syrup to taste; milk is recommended.

STEEPING TIME

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 6-7 minutes

WE RECOMMEND 6-7 MINUTES

NOTES:

- If brewing for Iced Tea purposes, brew the tea slightly stronger (the ice will dilute it).



How to prepare the perfect cup of METZ iced tea

Whole Leaf Ultra Luxury Pyramid Tea Bags | Whole Leaf Tea



ICED TEA ENGLISH BLACK TEA



1 SERVING

(7-10 OZ/200-285 ML STEEPING VESSEL - TEAPOT)

Step 1:

1 tea bag (containing loose tea).

or: 1 heaping tsp loose tea placed in TeaBrew Filter (Size #3).

or: 1 heaping tsp loose tea.

Step 2: Put into small teapot or tea press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Pour into acrylic glass full of ice.

Step 6: Add sugar or simple syrup to taste.

3 SERVINGS

(20-24 OZ/590-710 ML STEEPING VESSEL -
TEAPOT OR TEA PRESS)

Step 1:

3 Tea bags (containing loose tea).

or: 3 heaping tsp loose tea placed in TeaBrew Filter (Size #4).

or: 3 heaping tsp loose tea.

Step 2: Put into small teapot or tea press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Pour into acrylic glass full of ice.

Step 6: Add sugar or simple syrup to taste.

STEEPING TIME

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 6-7 minutes

WE RECOMMEND 6-7 MINUTES

NOTES:

- Black teas may turn cloudy. This is normal, and a sign of high quality tea.

ICED TEA BLACK TEA



1 SERVING

(7-10 OZ/200-285 ML STEEPING VESSEL - TEAPOT)

Step 1:

1 tea bag (containing loose tea).

or: 1 heaping tsp loose tea placed in TeaBrew Filter (Size #3).

or: 1 heaping tsp loose tea.

Step 2: Put into small teapot or tea press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Pour into acrylic glass full of ice.

Step 6: Add sugar or simple syrup to taste.

3 SERVINGS

(20-24 OZ/590-710 ML STEEPING VESSEL -
TEAPOT OR TEA PRESS)

Step 1:

3 Tea bags (containing loose tea).

or: 3 heaping tsp loose tea placed in TeaBrew Filter (Size #4).

or: 3 heaping tsp loose tea.

Step 2: Put into small teapot or tea press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Pour into acrylic glass full of ice.

Step 6: Add sugar or simple syrup to taste.

STEEPING TIME

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 6-7 minutes

WE RECOMMEND 6-7 MINUTES

NOTES:

- Black teas may turn cloudy. This is normal, and a sign of high quality tea.

How to prepare the perfect cup of METZ iced tea

Whole Leaf Ultra Luxury Pyramid Tea Bags | Whole Leaf Tea



ICED TEA GREEN TEA



1 SERVING

(7-10 OZ/200-285 ML STEEPING VESSEL - TEAPOT)

Step 1:

1 tea bag (containing loose tea).

or: 1 heaping tsp loose tea placed in TeaBrew Filter (Size #3).

or: 1 heaping tsp loose tea.

Step 2: Put into small teapot or tea press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea.

Step 5: Pour into acrylic glass full of ice.

Step 6: Add sugar or simple syrup to taste.

3 SERVINGS

(20-24 OZ/590-710 ML STEEPING VESSEL -
TEAPOT OR TEA PRESS)

Step 1:

3 Tea bags (containing loose tea).

or: 3 heaping tsp loose tea placed in TeaBrew Filter (Size #4).

or: 3 heaping tsp loose tea.

Step 2: Put into small teapot or tea press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Pour into acrylic glass full of ice.

Step 6: Add sugar or simple syrup to taste.

STEEPING TIME

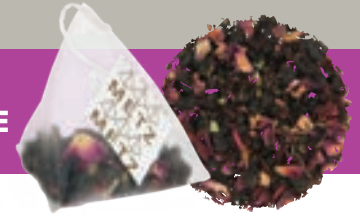
Mild: 1-2 minutes

Medium: 2-3 minutes

Strong: 3-5 minutes

WE RECOMMEND 3-5 MINUTES

ICED TEA HERB + FRUIT TISANE



1 SERVING

(7-10 OZ/200-285 ML STEEPING VESSEL - TEAPOT)

Step 1:

1 tea bag (containing loose tea).

or: 1 heaping tsp loose tea placed in TeaBrew Filter (Size #3).

or: 1 heaping tsp loose tea.

Step 2: Put into small teapot or tea press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea.

Step 5: Pour into acrylic glass full of ice

Step 6: Add sugar or simple syrup to taste

3 SERVINGS

(20-24 OZ/590-710 ML STEEPING VESSEL -
TEAPOT OR TEA PRESS)

Step 1:

3 Tea bags (containing loose tea).

or: 3 heaping tsp loose tea placed in TeaBrew Filter (Size #4).

or: 3 heaping tsp loose tea.

Step 2: Put into small teapot or tea press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Pour into acrylic glass full of ice.

Step 6: Add sugar or simple syrup to taste.

STEEPING TIME

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 5-10 minutes

WE RECOMMEND 5-10 MINUTES

Notes:

- All herb + fruit tisanes are naturally caffeine-free.
- Herb + Fruit tisanes do not get bitter the longer you brew them – the get a more full flavor.
- A dash of sugar lifts the flavor profile even more.

How to prepare the perfect cup of METZ iced tea

Whole Leaf Ultra Luxury Pyramid Tea Bags | Whole Leaf Tea



ICED TEA HERBAL TEA



1 SERVING

(7-10 OZ/200-285 ML STEEPING VESSEL - TEAPOT)

Step 1:

1 tea bag (containing loose tea).

or: 1 heaping tsp loose tea placed in TeaBrew Filter (Size #3).

or: 1 heaping tsp loose tea.

Step 2: Put into small teapot or tea press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea.

Step 5: Pour into acrylic glass full of ice

Step 6: Add sugar or simple syrup to taste

3 SERVINGS

(20-24 OZ/590-710 ML STEEPING VESSEL -
TEAPOT OR TEA PRESS)

Step 1:

3 Tea bags (containing loose tea).

or: 3 heaping tsp loose tea placed in TeaBrew Filter (Size #4).

or: 3 heaping tsp loose tea.

Step 2: Put into small teapot or tea press.

Step 3: Pour freshly boiled filtered water over tea.

Step 4: Steep for desired time and remove tea or plunge.

Step 5: Pour into acrylic glass full of ice.

Step 6: Add sugar or simple syrup to taste.

STEEPING TIME

Mild: 2-3 minutes

Medium: 4-5 minutes

Strong: 6-7 minutes

WE RECOMMEND 6-7 MINUTES



METZ Tea

iced tea preparation for 1 gallon/4 litre tea bags



ICED TEA ENGLISH BLACK TEA



- Instructions are for making 1 US Gallon/4 Litres of Iced Tea.
- If making more, simply apply recipe measurements to amount of Iced Tea required.

- Step 1: Place 1 Iced Tea Bag into a 1 US Gallon/4 Litre jug (that can withstand boiling water).
- Step 2: Draw fresh filtered cold water and bring to a boil.
- Step 3: Pour freshly boiled filtered water over the tea bag.
- Step 4: Steep for 5 minutes.
- Step 5: Squeeze tea bag as you remove it (captures all the flavor).
- Step 6: Pour contents from 1 US Gallon/4 Litre jug into serving vessel and dilute with 3 parts cold water.
- Step 7: Lightly sweeten to taste (simple syrup is recommended).
- Step 8: Add ice as required.
- Step 9: Garnish and serve.

SUN TEA

- Step 1: Place 1 tea bag into container for each 1 US Gallon/4 Litres.
- Step 2: Fill with filtered tap water.
- Step 3: Place in direct sun.
- Step 4: Steep for 5 hours or to preference.
- Step 5: Garnish and sweeten to taste.

ICED TEA BLACK TEA



- Instructions are for making 1 US Gallon/4 Litres of Iced Tea.
- If making more, simply apply recipe measurements to amount of Iced Tea required.

- Step 1: Place 1 Iced Tea Bag into a 1 US Gallon/4 Litre jug (that can withstand boiling water).
- Step 2: Draw fresh filtered cold water and bring to a boil.
- Step 3: Pour freshly boiled filtered water over the tea bag.
- Step 4: Steep for 5 minutes.
- Step 5: Squeeze tea bag as you remove it (captures all the flavor).
- Step 6: Pour contents from 1 US Gallon/4 Litre jug into serving vessel and dilute with 3 parts cold water.
- Step 7: Lightly sweeten to taste (simple syrup is recommended).
- Step 8: Add ice as required.
- Step 9: Garnish and serve.

SUN TEA

- Step 1: Place 1 tea bag into container for each 1 US Gallon/4 Litres.
- Step 2: Fill with filtered tap water.
- Step 3: Place in direct sun.
- Step 4: Steep for 5 hours or to preference.
- Step 5: Garnish and sweeten to taste.

METZ Tea

iced tea preparation for 1 gallon/4 litre tea bags



ICED TEA



ICED TEA GREEN TEA



- Instructions are for making 1 US Gallon/4 Litres of Iced Tea.
- If making more, simply apply recipe measurements to amount of Iced Tea required.

- Step 1: Place 1 Iced Tea Bag into a 1 US Gallon/4 Litre jug (that can withstand boiling water).
- Step 2: Draw fresh filtered cold water and bring to a boil.
- Step 3: Pour freshly boiled filtered water over the tea bag.
- Step 4: Steep for 5 minutes.
- Step 5: Squeeze tea bag as you remove it (captures all the flavor).
- Step 6: Pour contents from 1 US Gallon/4 Litre jug into serving vessel and dilute with 3 parts cold water.
- Step 7: Lightly sweeten to taste (simple syrup is recommended).
- Step 8: Add ice as required.
- Step 9: Garnish and serve.

SUN TEA

- Step 1: Place 1 tea bag into container for each 1 US Gallon/4 Litres.
- Step 2: Fill with filtered tap water.
- Step 3: Place in direct sun.
- Step 4: Steep for 5 hours or to preference.
- Step 5: Garnish and sweeten to taste.

ICED TEA HERB + FRUIT TISANE



- Instructions are for making 1 US Gallon/4 Litres of Iced Tea.
- If making more, simply apply recipe measurements to amount of Iced Tea required.

- Step 1: Place 1 Iced Tea Bag into a 1 US Gallon/4 Litre jug (that can withstand boiling water).
- Step 2: Draw fresh filtered cold water and bring to a boil.
- Step 3: Pour freshly boiled filtered water over the tea bag.
- Step 4: Steep for 7 minutes.
- Step 5: Squeeze tea bag as you remove it (captures all the flavor).
- Step 6: Pour contents from 1 US Gallon/4 Litre jug into serving vessel and dilute with 3 parts cold water.
- Step 7: Lightly sweeten to taste (simple syrup is recommended).
- Step 8: Add ice as required.
- Step 9: Garnish and serve.

SUN TEA

- Step 1: Place 1 tea bag into container for each 1 US Gallon/4 Litres.
- Step 2: Fill with filtered tap water.
- Step 3: Place in direct sun.
- Step 4: Steep for 5 hours or to preference.
- Step 5: Garnish and sweeten to taste.

METZ Tea

iced tea preparation for 1 gallon/4 litre tea bags



ICED TEA



ICED TEA HERBAL TEA



- Instructions are for making 1 US Gallon/4 Litres of Iced Tea.
- If making more, simply apply recipe measurements to amount of Iced Tea required.

- Step 1: Place 1 Iced Tea Bag into a 1 US Gallon/4 Litre jug (that can withstand boiling water).
- Step 2: Draw fresh filtered cold water and bring to a boil.
- Step 3: Pour freshly boiled filtered water over the tea bag.
- Step 4: Steep for 5 minutes.
- Step 5: Squeeze tea bag as you remove it (captures all the flavor).
- Step 6: Pour contents from 1 US Gallon/4 Litre jug into serving vessel and dilute with 3 parts cold water.
- Step 7: Lightly sweeten to taste (simple syrup is recommended).
- Step 8: Add ice as required.
- Step 9: Garnish and serve.

SUN TEA

- Step 1: Place 1 tea bag into container for each 1 US Gallon/4 Litres.
- Step 2: Fill with filtered tap water.
- Step 3: Place in direct sun.
- Step 4: Steep for 5 hours or to preference.
- Step 5: Garnish and sweeten to taste.



One part science. One part art. **All love.**

Can I use the same vessels, cups, french presses, pots, for serving coffee and tea?

No thanks! We always recommend keeping separate serving vessels for coffee and tea. Coffee leaves behind a strong character that can ruin a great cup of tea! NEVER serve tea from a vessel that has contained coffee.

Should teapots and french presses be cleaned after use?

Yes! Always give your tea vessels a thorough clean after using them. We recommend a cycle in an industrial, restaurant-style washer.

Can METZ pyramid tea bags be used more than once?

No! Our tea bags are designed for single-brewing only. (The same goes for loose tea.) After brewing, teas and herbal teas lose their strength, color and character.

Some black teas exhibit a milky color after they sit for a while. Is this normal?

Yes! If you notice that some black teas turn milky after they've been left to sit out for while, count yourself lucky – this is actually a characteristic of high quality, well-manufactured tea.

Can I use a glass vessel to prepare iced tea at the table?

No! Never serve DIY iced tea at the table with a glass vessel. Glass can crack or shatter when hot tea is poured over ice (it's called thermophilic shock). Always use ACRYLIC ONLY!

Is it really necessary to use freshly drawn cold water when boiling water for tea?

Usually! If you're using a kettle to boil water for tea, always use fresh water. Water that has sat for too long loses much of its oxygen, which can damper the flavor of your teas. That said, many restaurants and cafes

use water boiling machines, or boiled water dispensers, which are also acceptable.

I have heard that green tea is best brewed at a temperature below boiling. Is this safe?

Sometimes! If you wish to brew and serve green teas at a temperature below boiling, bring your water to a rolling boil to kill any impurities, then let it cool to 180° / 85° degrees to ensure food safety.

How much tea should I use per serving?

If serving METZ pyramid tea bags, use 1 per cup. If using loose tea, use 1 heaping teaspoon per cup. Use 1 Pyramid Tea Bag or 1 heaping teaspoon of loose tea for each 7-12 oz of water.

Hospitality Tea Tips

Keep separate French Presses for coffee and tea. Residual coffee flavor can easily ruin a great cup of tea!

- After brewing tea with a French Press, ensure no tea leaves are caught inside the mesh before reusing the press. If so, unscrew and clean out the mesh.
- Use TeaBrew sacs one time only! Reuse can taint the cup, diminishing guest enjoyment.
- Use Pyramid tea bags one time only! After brewing, tea leaves lose their strength, color and character.
- Some black teas exhibit a milky color after they sit for a while. This is normal, and actually a characteristic of high quality, well-manufactured tea.
- Never serve ice tea at the table with a glass vessel – use ACRYLIC ONLY! Glass can crack or shatter if hot tea is poured over ice.



Kosher Certification

For consumers who follow a Kosher regimen, it is important our ingredients and processes follow the required protocol. The COR logo verifies that all Metz Tea products meet or exceed the regulations of Kosher dietary laws and confirm that our premises are audited regularly ensuring adherence to the COR mandates.



Vegan Certification

Tea by nature is inherently vegan but for greater assurance we undertake regular audits of our practices and ingredients. Vegan Certification verifies that all Metz Tea products meet or exceed the requirements of a vegan diet.

Safe and sustainable tea – from crop to cup.

Here at METZ, we're 100% committed to providing a safe and sustainable supply of ultra luxury teas throughout the year. From ethically sourcing our raw ingredients, to maintaining strict control over our supply chain, we manufacture one of the most stable supplies of ultra luxury grade teas anywhere in the world.

We have always been at the forefront of sustainability. These logos represent our eco initiatives and manufacturing processes.



Immediate tracking

Literally every gram of tea in the METZ catalog is 100% traceable. Thanks to our supply network and organizational structure, in the unlikely event of a food safety issue, our team can trace every single teabag, or batch of loose tea, back to the originating farm and growing region, even to the date it was harvested and processes – within minutes.

As a subsidiary of Metropolitan Luxury Tea Group, METZ is certified in good standing with the following organizations:

- C-TPAT (Customs Trade Partners Against Terrorism)
- GMP (Good Manufacturing Practices)
- FSSC 22000
- ISO 22000:2005
- ACS (Air Cargo Security)
- PIP (Partners in Protection)





Ethical tea tastes better: The Ethical Tea Partnership

Wherever and whenever possible, METZ teas are purchased from tea estates certified by the Ethical Tea Partnership (ETP).

In 2003, our parent company, Metropolitan Luxury Tea Group became the first organization in North America to sign on with the Ethical Tea Partnership. An industry-led initiative, the Partnership's mandate is to create:

“A thriving tea industry that is socially just and environmentally sustainable.”

A not-for-profit player

The ETP, while similar to Free Trade, (both support social and environmental causes) is a not-for-profit organization. (Free Trade is a for-profit company, which is why we have chosen not to work with them.)

As an ETP member, we're committed to:

1. Raising social and environmental standards on the estates we purchase from
2. Improving the lives of tea workers and their families
3. Supporting small-hold tea farmers
4. Improving environmental management

In our experience, this extra effort is a key ingredient in producing true, ultra luxury grade teas.



ALL OF THE TEA ESTATES AND GROWERS WE WORK WITH HAVE SCHOOLS, SOCIAL WELFARE AND/OR MEDICAL INFRASTRUCTURE AS PART OF THEIR OPERATIONS.

Organic Certifications

Our parent company, Metropolitan Luxury Tea Group, is a Certified Organic Food Handler under USDA (NOP) Organic, Canada (COR) Organic guidelines and European Union (EU) Organic.



USDA Organic (Certificate #13-651)

Our National Organic Program (NOP) follows the United States Department of Agriculture (USDA) guidelines for the safe production of organic products. It integrates principles of HACCP, GMP, C-TPAT, COR and the European Union (EU) Organic program to ensure consistent, organic products.



Canada Organic (Certificate #13-651)

Our COR program follows Canadian Food Inspection Agency guidelines for the safe production of organic products. It integrates principles of HACCP, GMP, C-TPAT, COR and the European Organic program to ensure consistent, organic products.



European Organic (Certificate #13-651)

Our COR program is recognized through harmonization agreements between the Canadian Food Inspection Agency and EFSA (European Food Safety Authority). The result is recognition of the principles of North American HACCP, GMP, C-TPAT by the European Organic program to ensure consistent, organic products.

All organizations prohibit the following:

- The use of pesticides/petroleum-based fertilizers/sewage-sludge-based fertilizers
- Mixing organic and non-organic tea and herb products
- Organic products from coming into contact with prohibited substances
- Annual audits ensure all processes are in order and documentation is up-to-date.



METZ TEA
ULTRA LUXURY

**Welcome to the
METZ family**
