



## 不使用農藥・化學肥料 嬰兒都能喝的柔和手工茶

No pesticides /  
chemical fertilizers used, handmade  
Gentle tea that even babies can drink

想給我孩子喝！強身健體的手工粗茶  
I want my child to drink! Bancha, handmade, gentle to the body

在獲得有機 JAS 認證的茶園裡充分接受夏季強烈陽光照射的茶芽裡富含多種礦物質和兒茶素。我們手工將這些茶芽一片片展開曬乾，然後再通過目視篩選出品質優良的部分。因為基本上不含有咖啡因，所以不管是胃功能不好的人還是喝了咖啡和綠茶後睡不著的人，甚至是嬰兒和孕婦，因此自古以來粗茶都是用來補充水分的人氣產品。產品口感非常好，可以大口飲用。本產品也受到了推崇自然天然的客戶的關注，甚至被孕產雜誌所推薦，非常適合作為送禮禮品來贈送。

Tea shoots were grown in an organic JAS-certified tea plant that received plenty of strong summer sunshine. A lot of minerals and catechins are included. We spread them by hand and visually sort out only those with good sun-drying quality. Because there is almost no caffeine, it is a traditional Japanese bancha that is very popular for people with weak stomach, those who cannot sleep when drinking coffee or green tea, and hydration for babies and pregnant women. As it is so good on the way down, you can drink it a lot! It is also published in maternity magazines and attracts attention from nature-oriented customers. Perfect for baby gifts.



無農藥自然曬乾嬰兒粗茶茶包  
內容量 2g×20包  
賞味期限 180天 保存溫度 常溫  
Pesticide-free Sun-drying bancha for baby Tetra Pack  
Contents: 2g x 20 packages/Expiration: 180 days/ Temperature: ordinary



無農藥自然曬乾嬰兒粗茶  
本產品為優美裝的嬰兒粗茶茶葉。  
內容量 100g  
賞味期限 180天 保存溫度 常溫  
Pesticide-free Sun-drying bancha for baby  
It is bancha for baby, economical size, half type.  
Contents: 100g/ Expiration: 180 days/ Temperature: ordinary



無農藥自然曬乾嬰兒粗茶利樂包裝 TP大  
內容量有所增加，1包最多可泡 2L 茶。本特惠包裝  
可使用約 1 個月。  
內容量 6g×25包  
賞味期限 180天 保存溫度 常溫  
Pesticide-free Sun-drying bancha for baby Tetra Pack TP large  
Increase the content, you can use up to 2 liters in one pack. It's economical type that you can use for approximately one month.  
Contents: 6g x 25 packages/Expiration: 180 days/ Temperature: ordinary

### 可提促銷用 POP



### 銷售・表彰等業績



### 公司概要

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### 得到茶道家認可的炭及茶的生產商

本公司成立於 1945 年，位於具有多種特產且自然資源豐富的丹波地區。現已成為丹波代表性品牌。冬季我們會採伐森林，用傳統土窯製成日本茶道用的手前炭。製作手前炭時一起生產出來的木醋液和炭粉就會被當做肥料使用到整年的有機丹波茶的製造中。炭是非常稀少的高級產品，因此也受到了茶道家的喜愛。費工費時自然曬乾製作而成的丹波茶作為小朋友也能放心飲用的粗茶得到了育兒人士和保育人士的很高評價。

1945 在丹波地區製造和銷售燃料（木炭）以及丹波茶  
1975 製造和銷售茶道用炭（櫛木炭）  
1985 開始生產能夠放心給小孩子喝的茶。製造和銷售有機栽培自然曬乾的「手工嬰兒粗茶」

Charcoal recognized by Tea master, a Tea producer  
Founded in 1945 in the Tamba region, which is rich in nature with many special products as the Tamba brand. We deforest the forest in winter and manufacture "otemae sumi" for Japanese tea ceremony in the traditional soil. While using Pyrolytic acid and charcoal dust which were made at that time as fertilizer, we carry out organic Tamba tea making throughout the year. Charcoal is favored by the tea master as a rare luxury item. Tamba tea made with Sun drying is a bancha that small children can drink safely. For this reason, it has a high reputation from families with small children and nurces.  
1945 Production and sale of fuel (charcoal) and production and sale of Tamba tea in Tamba region  
1975 Production and sales of Kiku-sumi (Kanugi charcoal) for tea ceremony  
1985 Start making tea that small children can drink safely. Production and sales of "baby bancha" by hand-made with organic cultivation sun-drying



## 徳寿園の代表的なお茶 / Our main teas



### 天日干し 赤ちゃん番茶 Organic Sun-dried Akachan-Bancha

We pick tea buds containing lots of minerals and catechins, which grow in the strong summer sunlight in our tea fields. We don't use any pesticides or chemical fertilizers, and finish the tea by sun-drying. We recommend this tea for those who have a weak stomach, those who cannot sleep when drinking green tea, and babies. This fine tea grew receiving pure water and air, and a lot of sunshine. It is easy to make by just brewing with boiling water, so it's suitable for every-day drinking. Akachan Bancha has high commendation from people all over Japan, as this tea can be drunk by small children or the whole family. It is also delicious when made with cold water.



### 丹波在來品種 垣根茶 Organic The native tea species in Tamba KAKINE

This native tea species is ancient, yielding only half the amount of tea leaves compared to the modern-bred tea trees of today. However KAKINE has many minerals as this native species is rooted deep underground and absorbs a lot of soil minerals. This is also responsible for the tea's rich aftertaste. We sort the tea leaves of the native tea species depending on the product. KAKINE is made with the sprout, and powdered tea and ÔJIYANAGI is made from the large tea leaves. KAKINE is rare tea, which sells out every winter. Please enjoy tasting it.



### 丹波在來品種 大路柳 Organic The native tea species in Tamba ÔJIYANAGI

This native tea species is ancient, yielding only half the amount of tea leaves compared to the modern-bred tea trees of today. However KAKINE has many minerals as this native species is rooted deep underground and absorbs a lot of soil minerals. This is also responsible for the tea's rich aftertaste. We sort the tea leaves of the native tea species depending on the product. KAKINE is made with the sprout, and powdered tea and ÔJIYANAGI is made from the large tea leaves. KAKINE is rare tea, which sells out every winter. Please enjoy tasting it.



### 天日干し生番茶 太陽のお茶 Organic Sun drying and raw coarse green tea TAIYO

This is a raw, coarse green tea made before roasting Akachan-Bancha. We pick the tea sprouts containing many minerals and catechins, and package up the sun-dried teas. It is renowned as a tea that can smell sunshine and has an 'original tea' taste. Also the taste changes depending on the picking-season; spring, summer, or autumn. Please enjoy the seasonal flavor and taste.



### 春一番摘み深蒸し煎茶 橋爪 Organic Picked up at the beginning of spring and deep steamed Sencha (high quality) HASHIZUME

We call the tea fields, where the most delicious tea is grown, HASHIZUME. Here you can find YABUKITA. The character of the YABUKITA tea leaves is a sweet and fresh taste, with moderate bitterness. We grow them without pesticides and finally finish by deep-steaming the leaves. You can drink it anywhere, and anytime; when waking up, on your lunch-break, or when eating a snack. Also it is possible to make a delicious drink using either cold or boiling water.



### 香り熟成煎茶 山裾茶 Organic Mature Sencha YAMASUSO

These tea leaves grow in fields with natural fertilizer made from the fallen leaves of broad-leaved trees. Upon drinking, you can first smell the tea's roasted flavour, after that, you can enjoy tasting the sweetness of Sencha. We produce this tea via a original manufacturing method, so it is a very popular product among ours.