

MARUZEN

PREMIUM JAPANESE TEAS

PRODUCT CATALOG

2019



About

The idea behind Maruzen Tea Morocco is to bring Japanese tea processing technology to Morocco in order to serve the EU and beyond with home-grown Japanese tea; specifically Gyokuro, Sencha, Matcha, Hojicha and Genmaicha.

Our tea is grown in Japan where it undergoes the first few steps of the manufacturing process. It's from there that we deliver to Morocco in order to proceed with the final processing steps. This ensures that we can deliver fresh Japanese Tea to our customers all over the world.

All of our raw materials are cultivated in Japan along with our tea processing machines and accessories. The work ethic and process behind every stage is entirely Japanese.

GYOKURO

The farming process for Gyokuro is the same as sencha tea leaves, but is shaded for approximately three weeks prior to harvest. Through shading, umami* (savoriness) and sweetness is concentrated in the leaves. Gyokuro is high in amino acids which relax one's mind and body.



Gyokuro

High grade green tea carefully grown under sunshade. Shaded green tea has fresh green color with concentrated umami* (savoriness) and sweetness.

SENCHA

Grown under sunshine, Sencha is the most common Japanese tea. Just picked leaves are steamed right away, allowing for fresh green color and catechins to remain. Sencha is rich in catechins, a natural antioxidant with many health benefits.

Depending on the steaming time, there are two types: Asamushi and Fukamashi. Asamushi is sencha that is lightly steamed (for about 30 seconds). By steaming in a short time, the fresh green flavor and beautiful clear color remains in the leaves. Fukamushi is deeply steamed sencha (for about 1 minute or more). As a result of a longer steaming time, it becomes more powdery than standard sencha but steeps into a deep-green color with a rich and mild flavor.



Sencha A Asamushi

High grade first flush green tea grown under sunshine.
Lightly steamed sencha, allowing for a fresh green flavor
and beautiful clear green color to enjoy.



Sencha A Fukamushi

High grade first flush green tea grown under sunshine.
Deeply steamed sencha, having a deep-green color with
a rich and mild flavor.



Sencha B Asamushi

Second flush green tea grown under sunshine.
Lightly steamed sencha, allowing for a fresh green flavor
and beautiful clear green color to enjoy.



Sencha B Fukamushi

Second flush green tea grown under sunshine.

Deeply steamed sencha, having a deep-green color with a rich and mild flavor.



Sencha C Asamushi

Made from summer and autumn leaves grown under sunshine. Lower in caffeine, and has a nice and unique flavor. Lightly steamed sencha, allowing for a fresh green flavor and beautiful clear green color to enjoy.



Sencha C Fukamushi

Made from summer and autumn leaves grown under sunshine. Lower in caffeine, and has a nice and unique flavor. Deeply steamed sencha, having a deep-green color with a rich and mild flavor.



Organic Sencha A Asamushi

Organic first flush green tea grown under sunshine.
Lightly steamed sencha, allowing for a fresh green flavor
and beautiful clear green color to enjoy.



Organic Sencha B Asamushi

Organic second flush green tea grown under sunshine.
Lightly steamed sencha, allowing for a fresh green flavor
and beautiful clear green color to enjoy.



Organic Sencha C Asamushi

Organic sencha made from summer and autumn leaves grown under sunshine. Lower in caffeine, and has a nice and unique flavor. Lightly steamed sencha, allowing for a fresh green flavor and beautiful clear green color to enjoy.

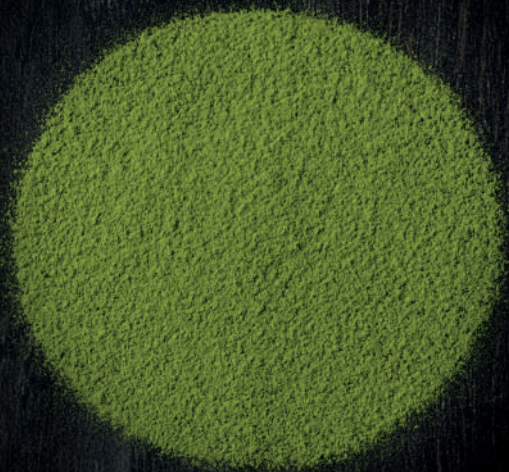


Sencha Rainforest Alliance

Rainforest Alliance certified sencha made from summer and autumn leaves. Lower in caffeine, and has a nice and unique flavor.

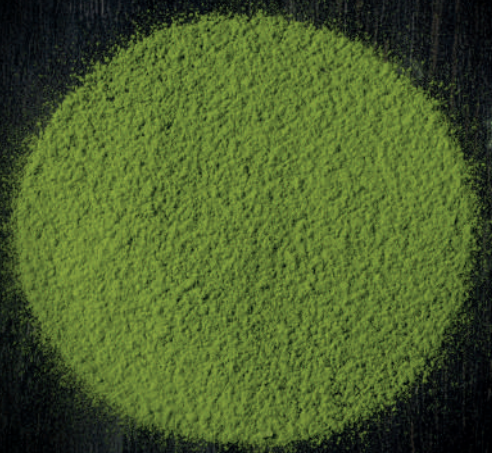
MATCHA

Made from tencha whose leaves are steamed and dried without rolling. This unrolled dried tencha is ground into a fine powder. High grade tencha tea leaves are usually shaded before harvest (about 4 weeks). Through shading, umami* (savoriness), sweetness, as well as its unique bright green color is concentrated in the leaves.



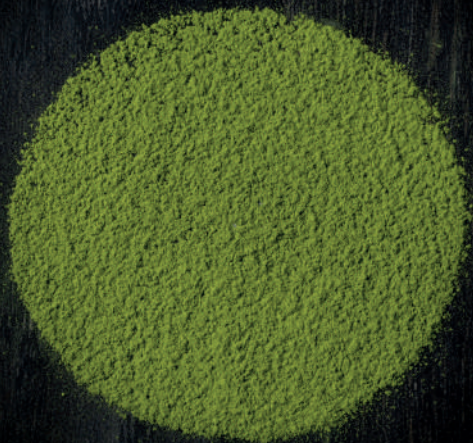
Matcha A

Powdered early first flush green tea in which tea leaves are shaded before harvest (about 4 weeks). Through shading, umami* (savoriness), sweetness and bright green color is concentrated in the leaves.



Matcha B

Powdered first flush green tea in which tea leaves are shaded before harvest (about 4 weeks). Through shading, umami* (savoriness), sweetness and bright green color is concentrated in the leaves.



Matcha C

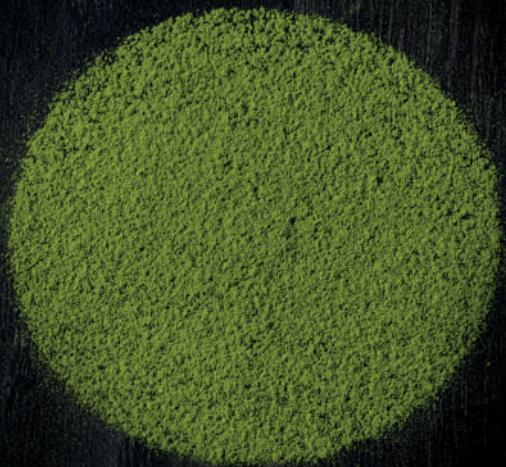
Matcha from second and third flush leaves.

Great for bulk usage. Useful for adding color and flavor to sweets.



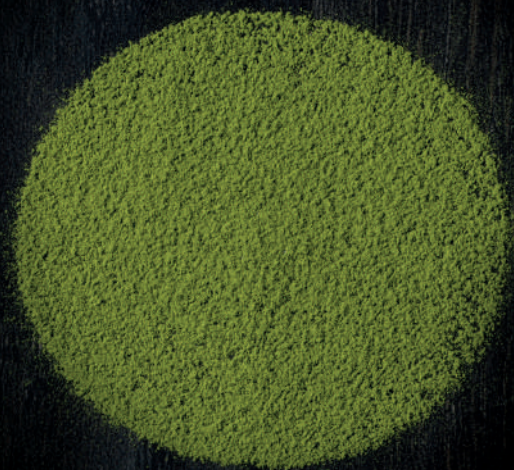
Matcha D

Matcha from summer and autumn plucked leaves.
Great for bulk usage. Useful for adding color and flavor to sweets.



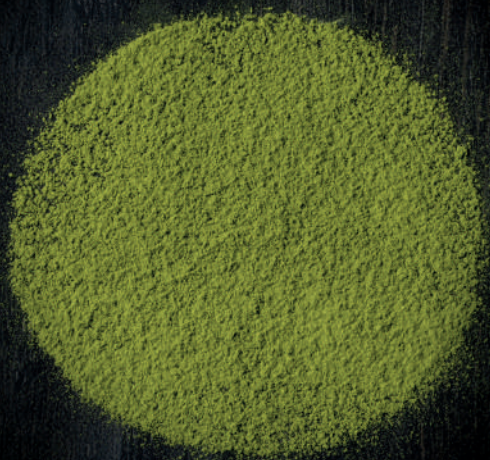
Organic Matcha A

Powdered early first flush organic green tea in which tea leaves are shaded before harvest (about 4 weeks). Through shading, umami* (savoriness), sweetness and bright green color is concentrated in the leaves.



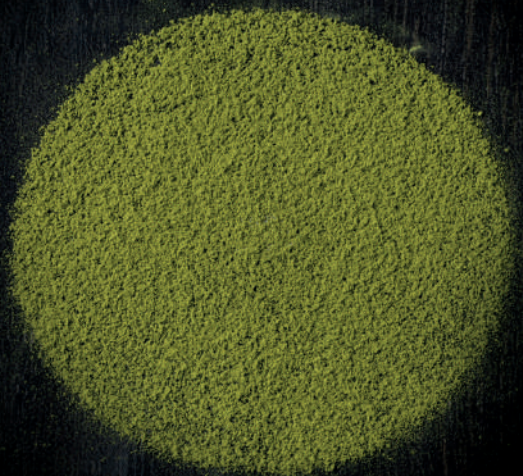
Organic Matcha B

Powdered first and second flush organic green tea in which tea leaves are shaded before harvest (about 4 weeks). Through shading, umami* (savoriness), sweetness and bright green color is concentrated in the leaves.



Organic Matcha C

Organic matcha from second and third flush leaves.
Great for bulk usage. Useful for adding color and flavor to
sweets.



Organic Matcha D

Organic matcha made from summer and autumn plucked leaves. Great for bulk usage. Useful for adding color and flavor to sweets.



Matcha Rainforest Alliance

Rainforest Alliance certified matcha made from summer and autumn plucked leaves.

OTHERS

Genmaicha is a tea to which roasted rice is added. It has a light yellow water color and is mild to drink. The taste is nutty and has a subtle aroma of roasted rice. Roasted rice helps to bring out the sweetness in taste.

Hojicha is Sencha roasted at high temperatures (180-200°C). Having a refreshing roasted aroma and being low in caffeine makes it a good after meal tea. It has a slightly smoky sweet taste and is low in caffeine. Unlike other types of green tea, Hojicha has a distinct reddish-brown appearance in the cup.



Genmaicha

Roasted rice is mixed with the sencha. Has a roasted rice aroma and special sweet flavor.



Hojicha

Refreshing earthy and smoky aroma. Low in caffeine.

