

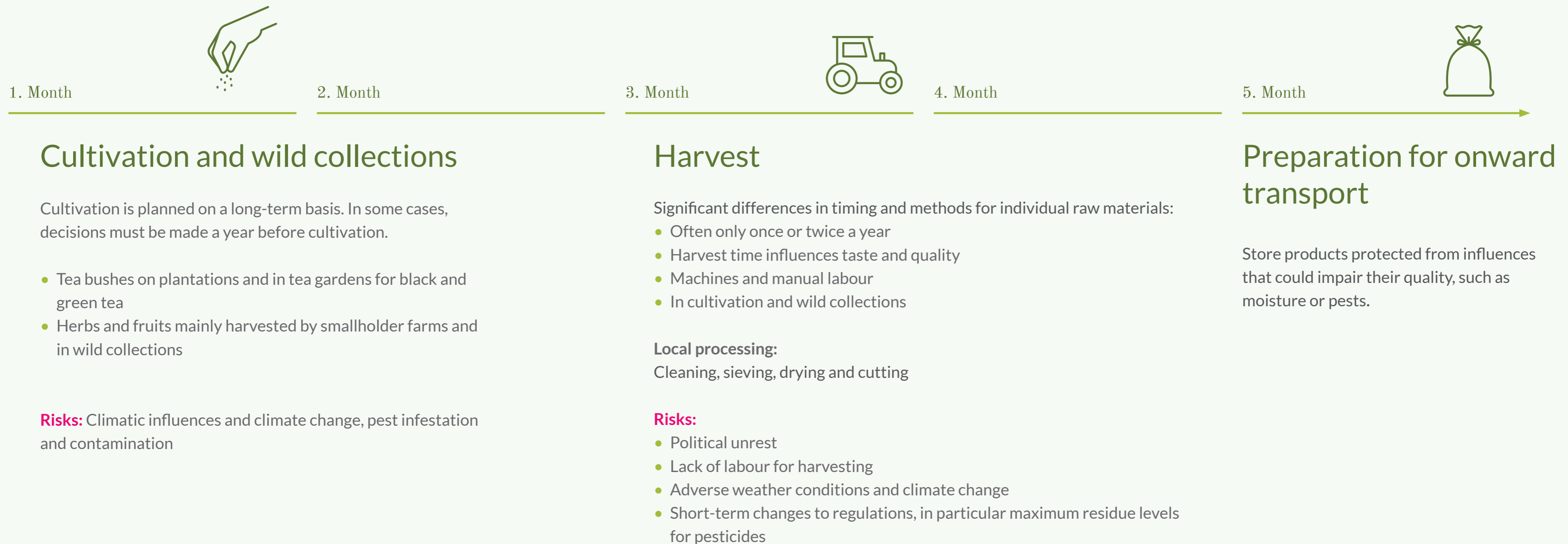


From the field to the cup

The lifespan of tea, herbal and fruit infusions

Variety by nature

Tea, herbal and fruit infusions are diverse natural products for which 400 plant parts from 300 plants are imported from all over the world. From cultivation to the cup, numerous steps are necessary to make the product a true delight and these steps take time. The highly complex supply chains are sensitive and therefore require even more stable legal and political framework conditions.





From the field to the cup

The lifespan of tea, herbal and fruit infusions

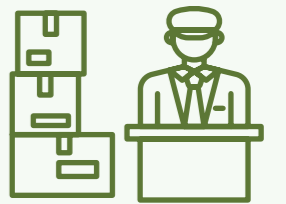
6. Month



7. Month



8. Month



9. Month

Offer samples

Tea growers send initial samples and analysis certificates to import companies in Germany. These form the basis for decisions on the selection of raw materials.

Contract preparation

Tea growers and import companies in Germany conclude the contract based on existing samples.

Preliminary analysis tea manufacturers

Importing companies have tea samples from the countries of origin analysed by independent laboratories before delivery to Europe.

Transport

Raw materials usually arrive in Europe by sea.
Risks: Missing containers, diversions of ships due to port blockades or rebel attacks.

Customs clearance

Product samples are examined by customs and a Certificate of Inspection (COI) is issued.
Risks: Delays and refusal of release



From the field to the cup

The lifespan of tea, herbal and fruit infusions

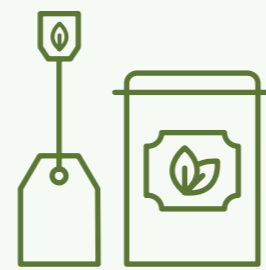
Reliable rules for a reliable product

Tea, herbal and fruit infusions are safe foods. Their cultivation and production require time and care. Product safety is guaranteed at all times. This should be taken into account when adapting legal requirements in order to avoid economic damage to the tea industry and prevent unnecessary food waste.

10. Month



11. Month



12. Month

24. Month

36. Month

48. Month

Arrival at import companies

When the goods arrive at the importing companies, a comprehensive incoming goods inspection is carried out on representative samples of the entire batch, including laboratory analysis, tasting, etc.

Storage

The import companies store the raw materials again. In order to keep supply chains stable, goods are kept in stock for one to two years' worth of demand. This prevents possible crop failures, especially for products that are only harvested once a year.

Production finished product

The import companies or the manufacturing companies supplied by them complete the tea production process. This includes the processing and refining of the raw materials, including germ reduction/thermal treatment, blending and finally packaging.

Goods up to three years on the market

Tea, herbal and fruit infusions are safe and stable products with a low moisture content. The best before date is therefore based on the high quality standards that are guaranteed until the specified date

