

The Clearspring Organic Japanese Tea experience



**Maria Dawson
/ Margreet Westerhuis**

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Details of Presentation

The Clearspring Organic Tea experience will give you an insight into the world of Japanese teas; its organic origins, production methods, processing and benefits. We will look into the differences between the 11 different types of tea under the Clearspring brand and finally we will talk about the new superfood on the market: Matcha.

Profile of Presenter

The Clearspring brand promises premium quality Japanese specialities and Organic Fine Foods that are authentic, versatile and support good health. Made to traditional recipes by master artisan producers, they bring you full, authentic flavours from some of the most exciting food cultures from around the world. They respect local food traditions and are made of the finest ingredients without using artificial additives, colourings or preservatives.

Japanese Tea



Lalith Lenadora

Head Of Tea department/Tea Master

The East India Company Ltd

www.eicfinefoods.com

lalith.lenadora@theeastindiacompany.com

Tel:020 8732 1420 or 079 5863 4299

Details of Presentation

Tea-History, Process, taste profile ,benefits

Profile of Presenter

My career started as an 18 year old 'Tea Planter' in my native Sri Lanka. I worked myself up to Senior Management and Directorate positions in some of the leading Sri Lankan and Indian tea companies.

I have had direct exposure to tea planting, tea processing, tea tasting, tea blending, valuing and marketing

Boutique Sencha, Tea Pairings and Matcha



Jameel Lalani

Senior Partner

Lalani & Co, London

www.lalaniandco.com

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Tel: 020 7101 0719

Details of Presentation

- Tasting of a small-batch, single varietal sencha
- Pairing it with a cheese and explaining the theory of the pairing
- A tasting of some matcha chocolates

Profile of Presenter

Boutique, family-run and dedicated to astonishing flavour; Lalani & Co curates just the most exquisite, small-batch, seasonal teas from passionate family gardens.

Lalani & Co is also a premium importer of Japanese matcha for culinary use, used by artisan ice cream makers, chocolatiers and pâtissiers.

European cakes and Japanese teas



Mina Hara

CEO

Lanka Catering LLP

www.lanka-uk.com/

lanka@lanka-uk.com

Tel: 020 7625 3366

Details of Presentation

Introducing the European style cakes with Japanese teas and tasting the samples.

Profile of Presenter

Her husband is a patisserie and produce French Style cakes with Japanese tea. Locals really love their cakes. LANKA is very rare premium fresh made cake shop in London.

Introduction of our green tea



Kouhei Sugihara

Sales Manager

Otsuka Green Tea Co., Ltd.

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Details of Presentation

1 Opening Speech by Hiroko Otsuka / 2 Introduction of Otsuka Green Tea by Mayumi Nagata / 3 Manufacturing process of deep steamed tea by Kohei Sugihara / 4 Introduce of health benefit of green tea / 5 Green tea tasting (3 different quality deep steamed green teas)

Profile of Presenter

I worked in Travel agency as well as a jewellers. I lived in Australia for more than 10 years. Since November 2012 I have been with Otsuka Green Tea Co., Ltd.

Beyond Green Tea



Timothy D'offay

Postcard Teas Ltd

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Tel: 020 7629 3654

Details of Presentation

Tim will talk about and focus on roasted and black tea from Japan which are less well-known than the country's great tea teas.

Profile of Presenter

Postcard Teas is London's finest loose leaf tea store located just off New Bond street in Mayfair, We have been visiting tea growing areas in Japan for 20 years and work with some of country's best small farms from Shizuoka to Kagoshima.

The Hattoris ---Challenging Japanese Tea family



Yoshiaki Hattori

CEO

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Details of Presentation

Company Introduction / Matcha Production & Shady Grown Tea / Tea family's Challenge

Profile of Presenter

I launched Fujita Matcha in 2009, appreciated European consumers have loved our products also including Michelin starred restaurants plus luxury retailers. Also we produce Gryokuro, which is a shady grown tea as well as Matcha. We would like real tea lovers to taste difference of such unique Japanese masterpiece teas!

The Many Pleasures of Matcha and Green Tea



Manami Endo Sloley

Proprietor

Tombo deli and café (Bento Chaya Ltd)

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Details of Presentation

Will Explain different types of Green Tea, demonstrations on how to enjoy them and show how to make Matcha/Hoji Latte. (Tasting samples of tea etc)

Profile of Presenter

After many years as an upmarket fashion buyer/interior designer, opened Tombo Café in South Kensington 3 years ago with a desire to introduce healthy Japanese tea and food in a casual environment.

Enjoying Traditional Japanese cakes with Green Tea



Harue Taguchi

Director

Wagashi Ltd

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Tel: 020 86991393

Details of Presentation

She will introduce and provide sample (their Dorayaki as well as some traditional Japanese sweets from Japan) together with Japanese teas.

Profile of Presenter

Founder of Wagashi Japanese Bakery now trading in the UK for 26 years