

mitsuru amacha (SWEET HYDRANGEA TEA)

Amacha is an herbal tea made in Japan from the fermented leaves of the hydrangea.



*very sweet but no-calories

*no-caffeine

*naturally derived

*sweet hydrangea 100%

*31 tea bags/pack

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HISTORY

Amacha (sweet tea) is an herbal tea made in Japan from the fermented leaves of the hydrangea. It has been used for more than 500 years at temples to celebrate the birth of the Buddha. It is a healthy tea which warms the body, with flavors that soften bitterness and refreshes the mouth, because it is very sweet, but has no calories, it is also used as a sweetener by diabetes patients. The sweetening ingredient is not sugar, but phylodulcin, which is approximately 400 times as sweet as sugar. About 20 years ago, it was discovered that amacha has various uses, such as being uniquely effective against periodontitis-causing bacteria deeply associated with diabetes. In recent years, amacha has become popular in Europe (UK, France, Germany, and others) and the US as a replacement for sugar in coffee and black tea. However, its production has been limited to Nagano and Iwate prefectures, which are at high altitudes and remain cool even in summer. The Mitsuru Plantec Institute which realized the magnificence of amacha, has undertaken crossbreeding efforts in order to be able to produce high-quality hydrangea leaves even in the slightly warmer region of Tochigi prefecture. Recently, as the result of 13 years of research and development, the Mitsuru Plantec Institute successfully began producing and selling Mitsuru Amacha, an excellent amacha with a higher degree of the sweetening ingredient. It is cultivated in a countryside filled with fireflies, sweetfish, and natural springs. There are no agricultural chemicals or radioactivity to be detected, either (FARL Analysis, Tochigi Analysis).

甘茶は我が国原産のアマチャアジサイから作られる発酵茶。500年以上の長きにわたり寺院で釈迦の誕生を祝う花祭りに使われるかたわら体が温まる健康茶として、また苦みを和らげる矯味剤や口腔清涼剤、さらに極めて甘くノンカロリーのため糖尿病患者のための甘味料としても用いられてきました。甘味成分は糖質ではなく、ショ糖の約400倍甘いフィロズルチンです。そして20年ほど前、甘茶は甘味以外にも糖尿病と深いつながりがある歯周病原菌への特異的抗菌作用など様々な効用があることが明らかにされました。甘茶は近年、ヨーロッパ(イギリス、フランス、ドイツなど)やアメリカでコーヒーや紅茶に砂糖の代わりとして人気となっています。しかし、生産はこれまで長野県や岩手県の夏季冷涼な高冷地に限られてきました。みつる植物研究所は甘茶の素晴らしさに着目し栃木県でも高品質な原料が生産できるよう品種改良に取り組み、このほど13年に及ぶ研究開発により甘味成分の多い素晴らしい甘茶【みつる甘茶】の生産販売に至りました。湧水と鮎と蛍の里で無農薬栽培しています。農薬、放射能とも不検出(FARL分析、栃木県分析)。安心安全な世界に誇る健康茶です。

