



Japanese green tea  
お茶は緑の水宗園

Suisouen for wonderful green tea  
绝妙绿茶水宗园



# Kagoshima Organic Project 鹿児島有机项目

Est.2016 / 2016 年



# To deliver organic teas with the 供应口味与安全性

## Kagoshima Organic Project / 鹿儿岛有机项目

Nuruki Tea Factory started organic farming from 1998 in Chiran, and has challenged to produce organic teas, overcoming various hardships with continuous trial and error. The area of farming field, which was 5 ha at first, has been extended to 14 ha as of 2016, and then in 2018, will become about 50 ha by using all the area of the farming field for organic cultivation, making it the biggest organic plantation in South Kyushu city. Under such situations, "Kagoshima Organic Project" was started on June 1, 2016 in Chiran-cho, Kagoshima Pref., with the aim of future promotion of organic cultivation and development of the safest and the most healthy and delicious tea products in Japan. Nuruki Tea Factory, Hamada Chagyo, Yamagataya Industry Development, and Suisouen work together on production, planning and sales not only in Japan but also in overseas markets where the needs are expected to grow in future.



Nuruki茶厂从1998年起开始在知览进行有机种植,克服各种困难,不断地尝试和犯错,挑战有机茶的生产。一开始,农场的面积为5公顷,截至2016年,面积已经扩展到了14公顷,到2018年,所有农场面积将用于有机种植,面积将变成约50公顷,使其成为南九州最大的有机种植园。在这种情况下,“鹿儿岛有机项目”于2016年6月1日在鹿儿岛知览启动,目的是日本最安全、最健康和最美味的茶产品的有机种植和发展的未来推广。Nuruki茶厂、Hamada Chagyo、Yamagataya Industry Development和水宗园不仅针对日本市场进行合作生产、计划、销售,并且还针对海外市场合作,海外市场的需求预计未来会增长。

### Pursuit of taste / 对味道的追求

#### ● Blending organic teas / 调制有机茶

We currently cultivate superior cultivars such as Asatsuyu, Yutaka-midori, Yabukita, Kanaya-midori, Asanoka and Sae-midori, and keep trying to find the better blending of those for good tastes every year. The quality of the harvest of some cultivars is significantly affected by the bad weather these days. Considering such differences occurred each year, we blend the organic teas with the best proportion to stabilize the quality.

我们现在栽培的优良品种有朝露、丰绿、薮北、金谷绿、Asanoka和Sae-midori等,为了得到好的味道,每年我们都不断尝试找出这些品种的更佳调配。有些品种的收获数量目前严重受到了坏天气的影响。考虑到这种差异每年都会发生,我们用最佳比例来调制有机茶,从而稳定质量。



#### ● Component analysis of tea 茶的成分分析

Not just depending on sensory test by human, we use tea component analyzer to check the contents of moisture, total nitrogen, crude fiber, ash, caffeine, tannin, free amino acid, theanine and vitamin C and compare the data from the previous year to stabilize the quality of products.

除了人工感官检查以外,我们还会使用茶成分分析仪对茶的水分含量、总氮、粗纤维、灰分、咖啡因、丹宁酸、游离氨基酸、茶氨酸和维生素C进行检查,并与前一年的数据进行比较,从而稳定产品的质量。

#### ● Tea cultivation pouring a lot of time and labor 投入大量时间和劳力进行茶叶栽培

We grow tea leaves containing full of Umami ingredients with soft soils fertilized by plenty of home-made organic fertilizers made from rice bran and fish wastes. As insecticides, we use the extracts of red pepper, dokudami (houthuyunia cordata) and pyrethrum, while making improvements based on the effects every year. In addition, we often weed the field during the hot summer. And then we cover the tea leaves with kanreisha (cheesecloth) to shut out the sunlight for two weeks prior to picking, so that the tea leaves can suck up the tasty flavor and sweetness from the roots and the color of brewed tea becomes deep fresh green. All those efforts can produce the high quality organic teas.



我们利用松软的土壤,并施以用米糠和鱼废物做成的自制有机肥料,种植出充满鲜味的茶叶。我们使用红辣椒、鱼腥草和除虫菊的提取物作为杀虫剂。此外,在炎热的夏日,我们经常在农场上除草。然后,在采摘之前两星期,我们用一种粗棉布覆盖住茶叶来阻挡太阳光,这样茶叶就可以从根部吸收可口的香味和甜味,并且配制出的茶的颜色会变成深深的鲜绿色。所有这些努力使我们能够生产出高质量的有机茶。

### Pursuit of health, safety and reliability / 追求健康、安全和可靠性

#### ● Residual agricultural chemicals inspection / 残留农药检测

365 kinds of agricultural chemicals used for agricultural products including citrus fruits and sweets potatoes in Kyushu area are inspected for the residues at Miyazaki Keizairen Chokuhan. Although residual agricultural chemicals inspection is not mandatory for organic cultivation, we inspect them independently at the 28 fields now considering the possibility of drifts from nearby fields. We also inspect the 125 kinds of organic agricultural chemicals approved for organic farming as the final inspection.

Miyazaki Keizairen Chokuhan 对九州地区用于包括柑橘类水果和蕃薯在内的农产品的365种农药进行残留检测。虽然对于有机种植来说,残留农药检验并不是强制性的,但考虑到从附近农场飘散过来的可能性,我们现在在28个农场对它们都进行了独立检测。我们还对经批准用于有机种植的125种有机农药进行检测作为最终检验。



# most prominent taste and safety 最卓越的有机茶叶

Tea Master with the 10th grade drawing the merit of organic materials to the maximum  
十段茶道大师最大限度地提取有机材料的优点

Mr. Yoshitsugu Sekiya, of Miyazaki Keizairen Chokuhan approving this project, realized the organic tea with rich and heart-warming flavor by gently heating the tea leaves without damaging the advantage of materials. By fully utilizing a microwave drier and a far-infrared roasting machine, the savor contained in materials is drawn to the maximum.

批准这一项目的Miyazaki Keizairen Chokuhan的Yoshitsugu Sekiya先生通过对茶叶进行温和加热但不损害材料优势实现了带有浓郁暖心香味的有机茶。通过充分利用微波干燥和远红外烘烤机，最大限度地提取出了材料中所包含的风味。



## 【Kagoshima Organic Cultivation Premium Product Series】 【鹿儿岛有机栽培高端产品系列】

### Organic Fukamushi-cha (deep-steamed green tea) Takumi 有机深煎茶 Takumi



100% of materials produced in Chiran, Kagoshima Superior cultivars such as Asatsuyu, Yutaka-midori, Yabukita, Kanaya-midori, Asanoka and Sae-midori are blended into Fukamushi-cha with rich flavor and sweetness.  
原料百分百产自于鹿儿岛县知览  
深煎茶由朝露、丰绿、藪北、金谷绿、Asanoka和Sae-midori等优良栽培品种混合而成，具有浓郁的香味和甜味。

[JAN]4905643016226 [Content/含量]100g  
[Quantity per case/每箱数量]10  
[Product size/产品尺寸]240×90×20mm

[Price/价格] **1,000yen/日元** (excluding tax/不含税)

### Organic Fukamushi-cha Shun 有机深煎茶 Shun



100% of materials produced in Chiran, Kagoshima Superior cultivars such as Asatsuyu, Yutaka-midori, Yabukita, Kanaya-midori, Asanoka and Sae-midori are blended into Fukamushi-cha with rich flavor.  
原料百分百产自于鹿儿岛县知览  
深煎茶由朝露、丰绿、藪北、金谷绿、Asanoka和Sae-midori等优良栽培品种混合而成，具有浓郁的香味。

[JAN]4905643016233 [Content/含量]100g  
[Quantity per case/每箱数量]10  
[Product size/产品尺寸]240×90×20mm

[Price/价格] **700yen/日元** (excluding tax/不含税)

### Organic Hojicha (Roasted tea) 有机焙茶



100% of materials produced in Kagoshima Pref. By roasting tea leaves sufficiently from inside in a moment by air infiltration method, aromatic and slightly sweet Hojicha is made.

原料百分百产自于鹿儿岛县  
通过空气渗透法瞬间从内充分烘烤茶叶，从而制作出芳香和微甜的焙茶。

[JAN]4905643016240 [Content/含量]100g  
[Quantity per case/每箱数量]10  
[Product size/产品尺寸]270×100×60mm

[Price/价格] **400yen/日元** (excluding tax/不含税)



## Organic related products / 有机相关产品

### Organic Matcha produced in Kyoto 京都产有机抹茶



This organic Matcha is cultivated in Kyoto. The color of tea is a little yellowish.

此款有机抹茶栽培于京都市。茶的颜色有一点淡黄色。

[JAN]4905643015755 [Content/含量]30g  
[Quantity per case/每箱数量]10  
[Product size/产品尺寸]170×110×30mm

[Price/价格] **680yen/日元** (excluding tax/不含税)

### Made-in-Japan Black tea produced in Kagoshima 鹿儿岛产日本红茶



Organic black tea cultivated in Kagoshima Pref. This black tea has mild sweet savor distinctive of made-in-Japan tea.

栽培于鹿儿岛的红茶。这款红茶具有日本茶独特的温和甜味。

[JAN]4905643015137 [Content/含量]2g×20p  
[Quantity per case/每箱数量]10  
[Product size/产品尺寸]200×120×30mm

[Price/价格] **500yen/日元** (excluding tax/不含税)



# Project to create “Relaxation” 打造“放松”的项目

## ◆ To be Japan No. 1 organic tea producer ◆

We deal in organic teas produced mainly in Chiran, Kagoshima Pref., as well as Yame, Shizuoka and Uji. We are proud of handling the national top-level amount of teas with the highest quality. We further develop the cooperative relationships with tea producers, aiming to become the No. 1 organic tea producer in Japan.

## ◆ 成为日本1号有机茶叶生产者 ◆

我们主要经营鹿儿岛县知览以及八女、静岡和宇治生产的有机茶叶。

我们以经营国家最高品质的顶级数量的茶叶而自豪。

我们与茶叶生产者进一步发展合作关系，旨在成为日本1号有机茶叶生产商。

## ◆ Teas created by the Highest grade of 10th Tea Master ◆

In cooperation with the Tea Master who obtained the highest grade 10th in National Tea Evaluation Competition, we create the highest quality green teas. Only around 10 tea masters have been certified as the highest grade 10th in Japan, and each one of them is seeking for the more delicious Japanese tea using the rich experiences and knowledges, as well as the disciplined sharp sense of taste and smell.

## ◆ 由最高级别十段茶道大师打造的茶叶 ◆

我们与获得全国茶审查技术大赛最高级别十段的茶道大师合作，打造最高品质的绿茶。

在日本，经过了最高级别十段茶道大师认证的只有大约10位，他们每一个人都利用其丰富的经验和知识以及训练有素的敏锐味觉和嗅觉来追求更美味的日本茶。

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