Minister of Agriculture, Forestry and Fisheries Award

Awarded 15 times in total

Finishing Technology Competition Gold Award

Awarded 8 times in total

JONA certification mark. Japan's own quality standards have been met.

It is an organic certification mark established by the EU.

IFOAM Organic mark certified by JONA's own standards.

Organic mark certified in accordance with COR

It is an organic certification mark by the U.S. Department of Agriculture.

Globally Important Agricultural Heritage Systems (GIAHS) Chagusaba in Shizuoka

ORGANIC JAPAN TEA

in SHIZUOKA

Quality recognized both domestically and internationally

**The shape and color of the rolled tea leaves, the refreshing scent of young leaves,
The bright green drops poured into the teacup,
the balance of umami and bitterness that fills your mouth.
We have received the highest evaluation for our
craftsmanship production environment.**

IWASAW

1262 Toyohamanakano, Iwata, Shizuoka Pref., 437-1201 Japan
Tel : +81-538-55-6711 / Fax : +81-538-58-2535
E-mail : info@iwasaw.com
https://iwasaw.com/tea/

Click here to visit our website.

ORGANIC MATCHA 抹茶

Organic matcha produced through a series of challenges.

We have a lot of volunteer staff working with our contracted Japanese tea farmers because we do organic cultivation that takes a lot of time and effort. It was when I held a tea party to express my gratitude, saying, "I am indebted to you." When I was enjoying sencha and black tea with delicious miso manju, I was surprised to hear, "When you think of a tea party, you think of matcha!" Tencha, which is the raw material of matcha, also tried to make a prototype, saying, "Maybe it can be done in a new way." After many years of trying different methods, we have been able to produce a variety of organic powdered teas.

YAGASURI PRODUCT LIST

NUMBER	NAME							PRINCIPAL USE
YI-YKM-B1	ORGANIC MATCHA1	●	-	●	●	●	●	CULINARY/ HIGH
YI-YKM-B2	ORGANIC MATCHA2	●	-	●	●	●	●	CULINARY/ MIDDLE
YI-YKM-B3	ORGANIC MATCHA3	●	-	●	●	●	●	CULINARY/ LOW

* It can be sold in bulk in units of 1kg. * Quantities are limited, so please contact us by email.

ORGANIC MATCHA1
CULINARY/ HIGH
YI-YKM-B1

ORGANIC MATCHA2
CULINARY/ MIDDLE
YI-YKM-B2

ORGANIC MATCHA3
CULINARY/ LOW
YI-YKM-B3

Matcha is expected to have various effects.

Matcha is a traditional food that has been loved in Japan since ancient times. In recent years, it has been called a superfood because it is not only delicious, but also has excellent nutritional balance. Tencha, which is steamed and then dried tea leaves, is ground in a tea mill and made into a powder. It can be used not only as a beverage but also as an ingredient in cooking, allowing you to enjoy the rich nutrients contained in the tea leaves as they are. Known as a Japanese superfood, it has already become commonplace in the United States, the birthplace of superfoods.

ICHIMATSU PRODUCT LIST

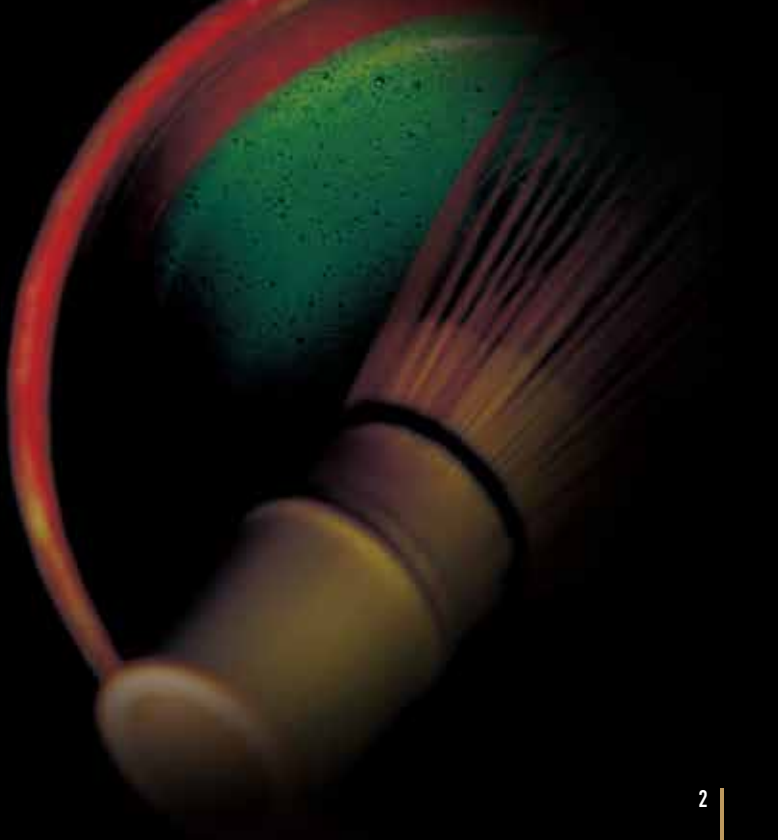
NUMBER	NAME							PRINCIPAL USE
YI-MYM-B1	SHIZUOKA MATCHA1	●	●	-	●	-	●	PREMIUM
YI-MYM-B4	SHIZUOKA MATCHA4	●	●	-	●	-	●	HIGH
YI-MYM-B7	SHIZUOKA MATCHA7	●	●	-	●	-	●	MIDDLE
YI-MYHP-B1	HOJICHA POWDER1	●	●	-	●	-	●	PREMIUM
YI-MYGP-B1	GENMAICHA POWDER1	●	●	-	●	-	●	PREMIUM
YI-MYKP-B1	BLACK POWDER1	●	●	-	●	-	●	PREMIUM

* It can be sold in bulk in units of 1kg. * Quantities are limited, so please contact us by email.

SHIZUOKA MATCHA1
PREMIUM
YI-MYM-B1

SHIZUOKA MATCHA4
HIGH
YI-MYM-B4

SHIZUOKA MATCHA7
MIDDLE
YI-MYM-B7



ORGANIC TEA LEAF 煎茶

Mecca for deep-steamed organic green tea in all of Japan.

Green tea is said to be the highest quality dried food humans have ever invented. It has no calories but is beneficial for your health. Green tea has developed to be one of the most important elements of Japanese culture. Green tea originally came to Japan as “dancha” 1200 years ago. They were solid packs of tea leaves. Tea leaves were steamed and crushed finely to make them. Matcha became popular 800 years ago. Tea leaves were grounded to fine powder. People started to whisk the tea powder to drink. Sencha became popular 400 years ago. It became much easier to prepare the tasty tea by extracting tea leaves. Deep-steamed green tea was invented about 50 years ago. The tea became even more aromatic and tasty. Deep-steamed green tea has murky dark green looks. Although the color is not so attractive, it is very tasty and easy to prepare. Daily intake of this super tea provides great deal of health benefit. While dancha and matcha need to go through the process of pulverization to enjoy its taste, there is no need for pulverization for deep-steamed green tea.

YAGASURI PRODUCT LIST

NUMBER	NAME		IFOAM					PRINCIPAL USE
YI-SYS-B1	ORGANIC SENCHA1	●	-	●	●	●	●	PREMIUM
YI-SYS-B2	ORGANIC SENCHA2	●	-	●	●	●	●	HIGH
YI-SYS-B3	ORGANIC SENCHA3	●	-	●	●	●	●	MIDDLE
YI-SYSM-B1	MATCHA SENCHA1	●	-	●	●	●	●	PREMIUM
YI-SYGM-B1	MATCHA GENMAICHA1	●	-	●	●	●	●	PREMIUM

* It can be sold in bulk in units of 1kg. * Quantities are limited, so please contact us by email.

ORGANIC SENCHA1
PREMIUM
YI-SYS-B1

ORGANIC SENCHA2
HIGH
YI-SYS-B2

ORGANIC SENCHA3
MIDDLE
YI-SYS-B3

Making soil from the grass of the tea grass field

It is thought that applying grass to the tea plantation has the effects of adjusting soil temperature, retaining soil moisture, controlling weeds, preventing the runoff of soil and fertilizer, and supplying organic matter. In Higashiyama's tea plantations, this organic matter-laden humus soil, which is rich in microorganisms, grows tasty and fragrant tea. Therefore, tea farmers have taken the time to follow this farming method. The tea leaves grown in good quality soil over the years have a special taste. We enjoy organic farming for the challenge of creating good soil and fields. As a result we also receive a great circle of friends.

ICHIMATSU PRODUCT LIST

NUMBER	NAME		IFOAM					PRINCIPAL USE
YI-MYS-B1	SHIZUOKA SENCHA1	●	●	-	●	-	●	PREMIUM
YI-MYS-B4	SHIZUOKA SENCHA4	●	●	-	●	-	●	HIGH
YI-MYS-B7	SHIZUOKA SENCHA7	●	●	-	●	-	●	MIDDLE
YI-MYG-B1	SHIZUOKA GYOKURO1	●	●	-	●	-	●	PREMIUM
YI-MYK-B1	SHIZUOKA KUKICHA1	●	●	-	●	-	●	PREMIUM
YI-MYH-B1	SHIZUOKA HOJICHA1	●	●	-	●	-	●	PREMIUM
YI-MYGM-B1	SHIZUOKA GENMAICHA1	●	●	-	●	-	●	PREMIUM

* It can be sold in bulk in units of 1kg. * Quantities are limited, so please contact us by email.

SHIZUOKA SENCHA4
HIGH
YI-MYS-B4

SHIZUOKA GYOKURO1
PREMIUM
YI-MYG-B1

SHIZUOKA GENMAICHA1
PREMIUM
YI-MYGM-B1

FLAVORED GIAHS*

*Globally Important Agricultural Heritage Systems

Using first-grade tea from Shizuoka Prefecture

The flavored tea is made from organic deep-steamed ichibancha that is purchased directly from farmers and processed with a special "burning" process. At the end of the tea processing process, there is a process called “Hiire”, which is the process of re-drying the tea leaves by applying heat. This pasteurization is said to be the most important process that brings out the umami and aroma of tea and determines its taste. the tea is heated to the limit with a high heat of 120℃ to create a unique richness and aroma. In addition, we do not use fragrances and use only natural materials. A flavored tea with the umami of first-class tea and a natural aroma.

STRAWBERRY TEA

YI-YIKF-B1

APPLE TEA

YI-YRKF-B1

LEMON TEA

YI-YLKF-B1

YAGASURI PRODUCT LIST

NUMBER	NAME		IFOAM					PRINCIPAL USE
YI-YIKF-B1	STRAWBERRY TEA1	-	-	-	-	-	●	-
YI-YRKF-B1	APPLE TEA1	-	-	-	-	-	●	-
YI-YPKF-B1	PEACH TEA1	-	-	-	-	-	●	-
YI-YLKF-B1	LEMON TEA1	-	-	-	-	-	●	-
YI-YKKF-B1	CHESTNUT TEA1	-	-	-	-	-	●	-
YI-YCKF-B1	CARAMEL TEA1	-	-	-	-	-	●	-
YI-YBKF-B1	GRAPE TEA1	-	-	-	-	-	●	-
YI-YMKF-B1	MELON TEA1	-	-	-	-	-	●	-

* It can be sold in bulk in units of 1kg. * Quantities are limited, so please contact us by email.

ICHIMATSU PRODUCT LIST

NUMBER	NAME		IFOAM					PRINCIPAL USE
YI-MYK-B1	JAPANESE BLACK TEA1	●	●	-	●	-	●	PREMIUM

* It can be sold in bulk in units of 1kg. * Quantities are limited, so please contact us by email.

SHIPPŌ PRODUCT LIST

NUMBER	NAME		IFOAM					PRINCIPAL USE
YI-KYK-B1	KIHUZIN1	●	-	●	●	●	●	ORGANIC BLACK TEA

* It can be sold in bulk in units of 1kg. * Quantities are limited, so please contact us by email.

GIAHS CHAGUSABA

Win-win relationship between people and the environment

Shizuoka Prefecture is known widely as epitomizing the traditional landscape of Japan. The prefecture’s Traditional Tea-Grass Integrated System is a long-practiced agricultural production technique that preserves biodiversity. Recognized worldwide, it was designated as a GIAHS site in 2013. Japanese tea is deeply ingrained in the lives and culture of Japanese people. There are countless words in Japanese with the word tea (cha) in it, such as cha-no-ma (literally, “space for tea”), which refers to the living room—the main room of the house where the entire family gathers, and cha-nomi-tomodachi (literally, “friend that you drink tea with”), which means a close friend.

* Shizuoka Prefecture is one of the most well-known tea producing regions in Japan.

GREEN TEA IS GOOD FOR HEALTH

Green tea effective for body prevention

Catechin contained in green tea is a kind of polyphenol and has many effects. It has the effect of preventing lifestyle-related diseases because it suppresses the rise of blood pressure, blood sugar, and bad cholesterol. There are many other functions that protect the body from antiviral effects, antioxidant effects, bad breath and tooth decay prevention. Green tea contains nutrients such as vitamins, minerals, and dietary fiber. Since theanine has a relaxing effect, it suppresses the activity of the autonomic nervous system and normalizes the activity of the cranial nervous system. It's also high in potassium, so it's good for blood pressure control. The amount contained in one cup is limited, but you can take a lot of a wide range of nutrients.