



NATURALS 2023











Nature cannot be taken for granted: **My Naturals** combine tea enjoyment and tropical preservation!

OroVerde means green gold. While us tea lovers might quickly think of our feelgood beverage, the description in this case refers to the tropical forests. They absorb very high amounts of the CO2 produced worldwide. They span the equator as a green, living strip and store the carbon in their biomass as they grow. Tropical rainforests are therefore essential for combating climate change.

The **OroVerde** Tropical Forest Foundation has been committed to preserving intact tropical forests worldwide for more than 30 years. In their many projects, they link nature conservancy and development cooperation to ensure that forest protection and sustainable development go hand in hand.

In workshops and training sessions, the local project partners show citizens what they can do to protect the rainforests themselves. The foundation is also in close contact with local politicians and businesses to drive the protection of the forests forward.

One of **OroVerde's** goals is to induce a change towards a sustainable society, because only then is it possible to protect the tropical rainforests both holistically and in the long term.

Together with the local people, **OroVerde** reforests the rainforest, establishes protected areas and develops alternative and forest-friendly sources of income. **OroVerde** is also active in Europe: through environmental education in schools and consumer information, they raise awareness of the connections between consumption and the rainforest.

Through background papers and various campaigns, **OroVerde** also influences political frameworks and legislation for the protection of tropical forests.

At the same time, the Tropical Forest Foundation is completely politically independent and recognised as a non-profit organisation.

In 2021 and 2022, we jointly supported a nature conservation project in Venezuela. We would like to share the successes of this project with you - you will find the official project report with a lot of background information at the end of this catalogue.

We will continue to cooperate in 2023, but this year we will leave the allocation of the collected funds to suitable projects to the Tropical Forest Foundation itself - so that the aid can be used in the best possible way.

We are dealing with a natural product and realize every day how strong the influence of climate change can be. Whether it is crop failures, heavy rain, typhoons or drought, all these phenomena, which are increasingly observed and felt, can only be brought under control if everyone works together to protect nature.

The homeland of many indigenous people is under threat, and we want to support the fight against the loss of this important habitat – and you can help.

By purchasing teas from our popular ,My Naturals' collection, with their ingredients sourced from controlled cultivation and their natural flavours, you donate 50 cents/kg directly to **OroVerde**.

Thanks!









NATURALS

My Naturals - tea enjoyment with responsibility for nature and sustainability

Our My Naturals combine ingredients from controlled organic cultivation with natural flavors. Even if they are not allowed to carry the organic label due to corresponding flavor requirements according to the new organic regulation

(VO 2018/848), they are just as valuable due to the high-quality agricultural ingredients and also support the nature conservation organization **OroVerde**.

FLAVOURED TEA



21855 CHERRY LOVE

We love cherries! This creation clearly expresses this: full cherry flavour with a delicate, creamy note and juicy cherries. The beetroot brings a light, reddish colour to the cup and the beautiful pink rose petals are another highlight of this blend.

INGREDIENTS black tea* (51%), apple pieces*, beetroot*, sour cherries* (5%), natural flavour, sour cherry pieces freeze-dried* (4%), rose flower petals pink*. * = from controlled cultivation

VE 1 KG





21816 STRAWBERRY CHEESECAKE

Who can resist creamy cheesecake? In combination with the sweet taste of strawberry and rounded off with fresh citrus notes, our ,Strawberry Cheesecake' is a real treat for the palate. It is also visually convincing with fruity strawberry pieces, lemon peel and pink rose petals.

INGREDIENTS black tea* (80%), lemon peel* (traces: seeds), natural flavour, strawberry pieces freeze-dried* (3%), rose flower petals pink*. * = from controlled cultivation

CHARACTER Strawberry, cheesecake
PREPARATION 12 g /L | © 2 Min. | \$ 100°C
VE 1 KG

/kg



21865 APPLE BERRY

Juicy apple and sweet blueberries, paired with a perfectly harmonising portion of fresh lemongrass make this green tea blend so uniquely fresh and fruity! Precious violet flowers also provide a very noble look.

INGREDIENTS green tea* (51%), apple pieces* (30%), blueberries*, natural flavour, lemongrass*, apple pieces freeze-dried* (2%), violet flowers*. * = from controlled cultivation

CHARACTER Apple, blueberry

PREPARATION 12 g /L | © 2 Min. | \$ 100°C

VE 1 KG



FLAVOURED TEA



21899 ANGEL'S TONGUE

An exquisite blend of particularly mild tea with exquisite organic bergamot oil and natural vanilla aroma! An angelic fine taste will spoil and enchant you!

INGREDIENTS white tea*, natural flavour, marigold bloom petals*, bergamot oil*. * = from controlled cultivation

CHARACTER Bergamot, vanilla

PREPARATION 12 g /L | 1,5-2 Min. | 100°C

VE 1 KG

/kg



21863 SENSE OF HOME

The comforting feeling of the home orchard with sweet pears and apples will delight you in this green tea blend!

INGREDIENTS green tea* (60%), apple pieces*, carrot pieces*, natural flavour, seabuckthorn peel*, apple pieces freeze-dried*, marigold bloom petals*.

* = from controlled cultivation

CHARACTER Pear, apple

VE 1 KG

/kg



21898 MANDARIN-VANILLA

The soft, sweet and fresh Sencha brings out the delicate tangerine and vanilla notes in this composition! Fresh orange peels and bright marigold blossoms complete this unique, harmonious blend!

INGREDIENTS green tea* (91%), orange peel*, natural flavour, marigold bloom petals*. * = from controlled cultivation

CHARACTER Mild mandarin, vanilla

PREPARATION 12 g /L | 1,5-2 Min. | 100°C

VE 1 KG



FLAVOURED TEA



21894 PASSION FRUIT

Here the name says it all! Tropical, ripe passion fruit notes dominate the popular taste on a long-proven Sencha basis. Subtle nuances of orange and mango skilfully bring the passion fruit flavour to the fore!

INGREDIENTS green tea*, natural flavour, beetroot*, marigold bloom petals*, orange peel*. * = from controlled cultivation

CHARACTER Passion fruit

VE 1 KG

/kg

HERBAL BLENDS



21971 MY SUNSHINE

Based on mate, which is considered a superfood due to its ingredients such as vitamins, minerals, antioxidants and detoxifying substances, this blend also convinces with fresh fruity notes and a beautifully cheerful look.

INGREDIENTS green mate* (51%), apple pieces*, rosehip peel*, lemongrass*, natural flavour, stinging nettle leaves*, peppermint*, rose flower petals pink*, marigold bloom petals*. * = from controlled cultivation

CHARACTER Blackberry, peach, orange

PREPARATION 10–12 g /L | ³ 5–8 Min. | **1** 100°C

VE1KG

HERBAL BLENDS



21166 FOREST WHISPER

A component of this mixture is the forest herb ,Speedwell', known as ,Aller-weltsheil'. According to traditional folk medicine, it has antibacterial, expectorant and detoxifying effects. Paired with fruity notes from the forest, this new creation probably truly deserves a prize of honor!

INGREDIENTS rosehip peel*, apple pieces*, birch leaves*, melissa*, forest strawberry leaves*, natural flavour, Speedwell herb*, raspberry pieces freezedried*, rose flower petals pink*. * = from controlled cultivation

CHARACTER Blackberry, black currant

PREPARATION 12–14 g /L | ³ 6–10 Min. | ↓ 100°C

VE 1 KG

/kg



21930 OLIVE-LEAVES-MIX

The scent of sweet juicy strawberries and tangy fresh orange finds the perfect setting on this delightful blend of olive leaves, fresh lemongrass and apple!

INGREDIENTS olive leaves cut (45%)*, apple pieces*, lemongrass*, olive leaves whole*, natural flavour. * = from controlled cultivation

CHARACTER Strawberry, orange

PREPARATION 12–14 g /L | \$\frac{1}{2}\$ 6–10 Min. | \$\frac{1}{2}\$ 100°C

VE 1 KG

CHAI TEA



21186 MISTER CHAI

Our ,Mister' among the Chais is characterised by a unique combination of spicy Chai notes and fine vanilla nuances! Hard shell, soft core – you know it!

INGREDIENTS black tea*, ginger pieces*, cinnamon pieces*, aniseed*, black peppercorns*, cloves*, natural flavour. * = from controlled cultivation

CHARACTER Spicy, vanilla

PREPARATION 10–12 g /L | © 6–10 Min. | \$ 100°C

VE 1 KG

/kg

ROOIBOS



21926 CAPTAIN FRUITY

Fruit ahoy! A fresh mix of grapefruit, sweet mango and tangy lemongrass will set you on the right course here!

INGREDIENTS rooibos (PDO)* (94%), lemongrass*, natural flavour. * = from controlled cultivation

CHARACTER Grapefruit, mango

PREPARATION 13–15 g /L | ³ 8–10 Min. | **1** 100°C

VE1KG

ROOIBOS



21927 CHERRY-BANANA

A harmonious rooibos creation with gentle cherry-banana notes. The classic, popular flavour combination reinterpreted!

INGREDIENTS rooibos (PDO)* (51%), apple pieces*, sour cherries* (5%), natural flavour, banana slices freeze-dried* (5%), sour cherry pieces freeze-dried* (2%), rose flower petals pink*. * = from controlled cultivation

CHARACTER Cherry, banana

PREPARATION 13–15 g /L | © 8–10 Min. | \$ 100°C

VE1KG

/kg



21944 WINTER WONDER TEA

In the Winter Wonderland, our ,Winter Wonder Tea' should of course not be missing! This blend convinces with a light chai character featuring finest vanilla and cinnamon notes

INGREDIENTS rooibos (PDO) (74%)*, apple pieces*, aniseed*, natural flavour, cloves*. * = from controlled cultivation

CHARACTER Spicy, christmas

PREPARATION 14–16 g /L | \$\frac{10}{10}\$ 8–10 Min. | \$\frac{1}{2}\$ 100°C

VE 1 KG

FRUIT MELANGES



21114 FRUIT GOBLIN

An exciting blend of lively citrus notes such as orange and grapefruit are complemented by lovely red fruit nuances, which are given enough space to develop thanks to the very subtle acidity of lemongrass.

INGREDIENTS apple pieces*, orange peel*, beetroot*, lemongrass*, natural flavour, marigold bloom petals*. * = from controlled cultivation

CHARACTER Mango, red fruits, citrus

PREPARATION 13–15 g /L | 6–10 Min. | 100°C

VE 1 KG

/kg



21980 FOR YOU

Like a loving gesture to our better halves, from me ,for you'! Berry fruits like raspberry and blueberry bring a smile to everyone's face, tangy hibiscus with a nice amount of acid makes the grin even wider!

INGREDIENTS apple pieces organic, rosehip peel organic, hibiscus organic, blueberries organic, natural flavour, raspberry pieces freeze-dried organic

CHARACTER red berries

PREPARATION 13–15 g /L | 6–10 Min. | 100°C

VE1KG

/kg



21111 RASPBERRY

On a classic, tried and tested fruit tea base with juicy apple, mild rosehip and fresh hibiscus, you will find a heavenly natural character of gentle raspberries just waiting to enchant you!

INGREDIENTS apple pieces*, rosehip peel*, hibiscus*, blackberry leaves*, natural flavour. * = from controlled cultivation

CHARACTER Raspberry

PREPARATION 13–15 g /L | ³ 6–10 Min. | **1** 100°C

VE 1 KG



FRUIT MELANGES



21160 MY SUMMER

Our "My Summer" is a real dream of a fruit tea! Not only because of its incredible variety of colors, but also because of its dreamlike tropical taste of guava and orange, which combines fine sweetness with a touch of tangy acidity for refreshment. Exquisite ingredients such as cascara shells, mango and pineapple in the finest organic quality exude a top karma that lifts the mood and makes us just float away!

INGREDIENTS apple pieces*, hibiscus*, ananas tidbits*, mango pieces* (mango*, separating agent: wholegrain rice flour)*, cascara shells*, natural flavour, orange peel*, coconut chips*, raspberry pieces freeze-dried*, rose flower petals pink*,marigold bloom petals *, cornflower petals blue *. * = from controlled cultivation





21191 VIOLET BERRY

Juicy fruity apple, elderberries and mild beetroot form the basis for this unique taste experience! Dominated by berry notes such as raspberry and black-berry, a harmonious combination of violet, lavender and red fruits awaits you!

INGREDIENTS apple pieces*, elderberries*, beetroot*, natural flavour, rose flower petals pink*, raspberry pieces freeze-dried*, blackberries freeze-dried*, violet flowers*. * = from controlled cultivation



PROJECT REPORT BY OROVERDE



Long queues at petrol stations, little food and a still difficult political situation make rainforest conservation in Venezuela especially challenging. Sustainable cocoa cultivation in the agroforestry system improves conditions for the local people and helps to preserve the valuable forest. Thank you for your support for this project and for standing by the local people!

Upscaling of plannend reforestation area

In 2022, around 20 hectares (ha) of biodiverse agroforestry systems were planted in four project communities during the rainy season between May and July. First, bananas were planted to provide shade for the cocoa trees so that they do not die in the hot dry season. Between the bananas, more than 18,000 cocoa trees and more than 3,100 other trees from 20 different indigenous (fruit) tree species were planted in the following months

Because the interest in the region is high - with its streams and rivers the region has a significance in the venezuelan water supply - and OroVerde has received further donations, we can now, together with our partner from the Thomas Merle Foundation, **upscale the reforestation area from 25 ha to 50 ha**. This means that by the end of 2023, **a total of more than 66,000 trees** will be planted together with the people living within the communities La Hoyada, El Rincon, El Pilar and Tunapuicito.



Combination of species in the agroforestry system: The young cacao trees grow in the shade of the banana trees.



The shortage of petrol makes long transports difficult. That is why the seedlings grow decentrally directly at the farmers' home nurseries.

PROJECT REPORT BY OROVERDE



»Decades of work in Venezuela are successful in many ways. Glenys Hernández, director of our project partner organisation in Venezuela, reports that she often meets teachers in the schools of the region who participated in the environmental education programmes for school classes 10 or 15 years ago. As children, they understood the importance of the Cerbatana cloud forest and are now important multipliers for our work on forest protection. What a great success!«

Dr. Elke Mannigel is the head of international projects department and responsible for our work in Venezuela.

The seedlings for the next planting season in spring 2023 are growing in 25 small tree nurseries that are located within the community. Trainings are helping the farmers to increase the cocoa harvest and wise combinations of tree species and good agroforsteral practices help them to reduce the use of pesticides.

Home gardens and efficient stoves

The difficult supply situation in the project region also poses challenges for the farmers conerning food and daily life items. In addition to the agroforestry systems, our partners also help the inhabitants in the communities to plant small home gardens and to use firewood-saving stoves. The stoves help to reduce the pressure on the forests. The vegetable gardens help to provide the families with a constant supply of sufficient and healthy vegetables, fruits and herbs.



Mayors sign conservation and protection agreement

Mayors declare cloud forests a proteced area

The cloud forest in the Sierra de la Cerbatanan secures the water supply for around 40,000 people in the region. The mayors of the four municipalities (similar to districts in Germany) Bermúdez, Arismendi, Benitez and Libertador have also understood the important role that the trees and forests play for the water supply system in the region. That is why they have meet several times on the course of the last year to work out a solid conservation agreement to protect and restore - if necessary - the mountain cloud forest in the region. Together they have signed a declaration to preserve the water reservoir of the cloud forest in the Cerbatana. In doing so, they want to protect 64 headwater areas that supply their municipalities with vital water.

What we have planned for this year

It is only thanks to your support that the rainforest protection measures in Venezuela can continue.

Due to the instable political and economical situation, it is still not possible to implement larger projects with public funding. We are investing 139,512 euros in Venezuela until December 2023 to continue our activities and support the are with biodiverse cocoa agroforestry systems, home gardens and firewood-saving cooking stoves. Thank you for your support!

Your contact to us:

Do you have questions about your donation or our work?

The Fundraising team will be happy to help you.

OroVerde - the Tropical Forest Foundation

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Donation account:

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