



SCIENCE BASED TARGETS INITIATIVE

Harris Tea Partners with Science Based Targets Initiative (SBTi)

Harris Tea has committed to reduce greenhouse gas emissions by working with the Science Based Targets Initiative (SBTi). The SBTi is a collaboration between CDP, the United Nations Global Compact, World Resources Institute (WRI) and the World Wide Fund for Nature (WWF). The organization defines and promotes best practices in science-based target setting and independently assesses companies' targets.

As our company already maintains a strong focus on sustainability and community support, this initiative is a natural addition to our objectives. We have had our emissions reduction targets approved by the Science Based Targets initiative (SBTi) as consistent with levels required to meet the goals of the Paris Agreement.

We are proud to be a part of the growing number of companies



taking part in this initiative including: Aramark, Cargill, Chobani, United Natural Foods Inc., Ben & Jerry's, Campbell's Soup Company and many more.

"Our partnership with the Science Based Targets initiative aligns with our corporate commitment to sustainability," said Eileen Lauth, Vice President of Quality Assurance and Regulatory Affairs at Harris Tea. "We believe addressing emissions within our own operations and across our value chain will benefit our business, our industry, and the communities in which we operate."

TEA TRENDS

Iced Tea Sales By Segment



According to the latest **Technomic, Inc. Beverage Report**, iced tea orders remain strong across all foodservice segments.

- In today's limited-service restaurants, iced tea is the 3rd most popular beverage ordered by customers behind soft drinks and bottled water.
- Within full-service restaurants, iced tea is the 2nd most popular beverage behind soft drinks.
- Iced specialty teas are the 2nd fastest-growing beverage in Coffee Cafés.
- Convenience stores rank iced tea as the 4th fastest-growing beverage with an increase of 5% in orders.

RECIPE FOR SUCCESS – Peach Tea Smash

Makes 1 - 6.5 oz serving

INGREDIENTS

- 1/4 c Peeled Fresh Peach Chunks
- 1 oz Fresh Lemon Juice
- 4 oz Southern Breeze Black Iced Tea – Sweetened (or add 1/2 oz Simple Syrup to straight iced tea)
- 1-1/4 oz Sparkling Water
- Mint Sprig, for garnish

ASSEMBLY

- In a glass, muddle peach chunks with lemon juice.
- Add the tea and sparkling water.
- Top with crushed ice and shake well.
- Strain into tall glass filled with fresh, filtered ice.
- Garnish and serve.

For an adult version, substitute sparkling water with 1-1/4 oz. Absolut Apeach Vodka



Tea Travels – Argentina



Argentina has a strong tea culture and a healthy tea export business. While only a relatively small portion of the country is suitable for growing tea, it's one of the most important producers of tea in the world. Argentina spans a large latitude and contains climate regions from sub-polar in the south to subtropical in the north. Most of the tea is grown in the northeastern part of the country in Misiones and Corrientes. Both of these regions have a warm subtropical climate with heavy rainfall which is perfect for growing tea.

The majority of the teas grown in Argentina are used for blending and because of the mild flavor and clearness, they are ideally suited for iced teas. The country is a key source of supply for North America and produces about 1% of the world's tea.

Products to Watch



Southern Breeze Iced Tea

On the coattails of our successful retail brand - Southern Breeze, the foodservice division has introduced our own line of fresh-brewed black iced tea for restaurant use.

These blends were created to take on cups and cups of sugar and ice, while holding it's own to deliver a refreshing, full-tea taste. Formats range from 1 ounce to 4 ounces, in filter packs and loose or "open brew."

ASK THE EXPERTS

Q What is the ideal steep water temperature and steep time for Black Tea vs Green Tea vs Herbal Tea?

A For both Black Tea and Herbal Tea we recommend a water temperature of 210°F and anywhere from 3-5 minutes steeping time to extract the ideal flavors.



For Green Tea a lower water temperature of 180°F is needed and a reduced steeping time of 2 minutes produces the ideal cup.

THE LAST SIP

In today's world, a robust supply chain can make the difference for having tea available to serve your customers. At Harris Tea Foodservice, we take great pride in the relationships we have built over the last four decades with producers around the globe. This serves as the foundation of our organization and helps ensure our restaurant partners never run out of their highest margin item. – **Christian Weber, Director of Foodservice**



HARRIS® TEA FOODSERVICE

HARRIS TEA FOODSERVICE • Moorestown, NJ 08057
714-671-8786 • foodservice@harristeat.com
HarrisTeaFoodservice.com