



Taste the Caribbean...Naturally

www.twignaturals.com





Twigs
Naturals

EY Entrepreneur
Of The Year™ 2017

MISS WORLD
TRINIDAD & TOBAGO
Official Tea Brand

globaltea
championship
2017
SECOND PLACE

globaltea
championship
2017
THIRD PLACE

The Story

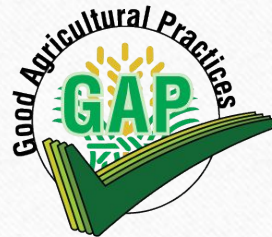
One Sunday afternoon in Trinidad & Tobago in 2014 Nigel and his son, Isaac thought that the herbs in the family garden could be part of a great craft project. They looked great and tasted way better than expected!

Within minutes he was on the phone with a close friend, Cheryl Ann!

Traditional Caribbean Flavour hand crafted from the finest natural ingredients. With ingredients so rich and bursting with flavour there would be no need for additives. The next few months were spent developing techniques to deliver a taste of the Caribbean to the world...Naturally.

The Process

Trinidad & Tobago is the southernmost nation in the Caribbean. This pair of islands are blessed with tropical rainforests and rich soil. Our products come straight from our farmers that adhere to International Agricultural Standards. They are then taken to our multipurpose facility where they are prepared, blended and packaged with pride by hand by US FDA PCQI Certified Personnel to give the Artisan Caribbean Flavour whether it's our tea or dried seasonings. This meticulous process gives our product a shelf life of 2 years. Refrigeration is not needed.



The Result

Through our dedication to quality we have been able to attain several international awards. Twigs Naturals, the first caribbean brand to win awards at the Global Tea Championship was able to attain awards in 2 categories.

Caribbean Christmas Tea - Wild Hibiscus & Anise: Second Place Single Serve Herbal Blended Category

Mint Tea - Single Serve Herbal Category

Later that year, became the winners of the Entrepreneur of the Year 2017 - Startup Category.



Our Products

Tea

Bamboo Tea	2 Root Tea - a blend of Ginger & Turmeric
Garlic Tea	Carnelian Tea - a blend of Bay Leaves & Orange Peels
Lemongrass Tea	Citrine Tea - a blend of Orange Peels & Lemongrass
Orange Peel Tea	Pina Colada - Orange Peels & Coconut
Mint Tea	Thyme Tea - Spanish Thyme & English Thyme
SourSop Tea	
Turmeric Tea	Lemon Cocoa - Lemongrass, Trinitario Cocoa &
Ginger Tea	Coconut
Moringa Tea	
Bay Leaf Tea	Caribbean Christmas Tea - a blend of Wild Hibiscus &
	Anise Seeds

Seasoning

Dried Thyme
Pimento Flakes
Garlic Flakes
Dried Ginger
Dried Rosemary
Dried Lemongrass

The Experience

Tea

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1 Heat up / boil water
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2 Place one teabag in a cup/mug
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3 Add freshly boiled water to your tea bag
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4 Wait for 5 minutes, remove the bag, and enjoy your tea!

Seasoning



Make a good dish great. Toss in a dash of Caribbean Flavour either as a garnish or an additional flavour boost.

Our Ingredients

Our artisan blends use a wide range of Natural ingredients. There are no flavour additives in any of our products. With every sip, mouthful or smell you get a genuine Caribbean Experience.

Cuban Oregano
Wild Hibiscus
Thyme
Anise (Fennell)
Turmeric
Ginger
Mint
Bamboo
Garlic

Lemongrass
Moringa
Bay Leaf
Orange Peel
Coconut
Trinitario Cocoa
Pimento Peppers
Rosemary
Indian Borage



Prices

Ex Works prices per unit:

Tea –

\$10 CDN (Resealable Pouch with 10 tea bags).

1 Case = 12 Pouches

\$120 per case

Seasoning –

\$7 CDN (Resealable pouch 5-1/8" x 8-1/8" + 3-1/8") 1

Case = 12 Pouches

\$84 per case

Point of sale

As part of the experience we can provide a range of hand woven baskets and wooden boxes made from Caribbean grown Cedar , Teak or Pine. We support product launches with sampling and will work with you to execute a marketing campaign specific to your customer base.

