

Nieuwoudtville Rooibos (Pty) Ltd





BOKKEVELD
ROOIBOS

CONTACT AREA AGENT

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ABOUT US

Bokkeveld Rooibos is where the Northern Cape meets the Western Cape, where warm wind meets the sea breeze, where community meets opportunity and where consumers will meet quality rooibos tea.

Here, the science of technology, precision and top-quality equipment meets the art of the human touch, taste and smell.

Rooibos tea, loosely translated to 'red bush tea', is a product indigenous to South Africa, grown in the sandy, nutrient-deficient soil of the Northern and Western Cape provinces.

Right on the border between these two provinces, the Bokkeveld Rooibos factory can be found in the small town of Nieuwoudtville.

We produce a wide variety of flavoured and original authentic rooibos teas to cater for any palette.

It's not often that something this good for you is this delicious.

Authentic South African Rooibos Tea



ROOIBOS PRODUCTS

TEA FLAVOURS

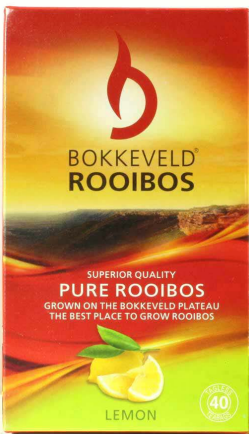
All natural, tannin-free, caffeine-free, super grade rooibos quality, unique to South Africa.



PRODUCT DESCRIPTION
Super Grade Rooibos Tea

Original 20pk
Original 40pk

ORIGINAL



PRODUCT DESCRIPTION
Super Grade Rooibos Tea

Lemon 20pk
Lemon 40pk

LEMON

PRODUCT DESCRIPTION

Super Grade Rooibos Tea

Vanilla 20pk

Vanilla 40pk

VANILLA

PRODUCT DESCRIPTION

Super Grade Rooibos Tea

Blackcurrant 20pk

Blackcurrant 40pk

BLACKCURRANT

PRODUCT DESCRIPTION

Super Grade Rooibos Tea

Honey 20pk

Honey 40pk

HONEY





ROOIBOS PRODUCTS

PACKAGING



PRODUCT DESCRIPTION

Super Grade Rooibos Tea

Pyramid 40pk

PYRAMID TEA BAG

100% Rooibos (Aspalathus Linearis)

The pyramid shaped bag allows more of the unique flavour that comes with tea grown on the Bokkeveld plateau.



PRODUCT DESCRIPTION

Super Grade Rooibos Tea

Tea Pouch 250g

TEA POUCH

Loose tea in a pouch for brewing tea in large pots.





ROOIBOS PRODUCTS

PURE INSTANT TEA

All natural, tannin-free, caffeine-free, Rooibos Instant Tea unique to South Africa.



INSTANT TEA

PRODUCT DESCRIPTION

Pure Instant Rooibos Tea

Instant Tea 100g

Just add boiling water to one teaspoon of rooibos instant tea....
and you'll have a cup of rooibos tea ready.



HEALTH BENEFITS OF ROOIBOS

Based on existing research studies, the **health benefits** may include:

1

Rooibos tea is caffeine-free.

2

Rooibos tea is low in tannins.

3

Rooibos tea is rich in antioxidants.

4

Rooibos tea is good for heart health.

5

Rooibos tea helps people with diabetes.

6

Rooibos tea is calorie-free.

7

Rooibos tea improves the appearance of skin.

Source: Medical News Today



From Bush to Brand: How Rooibos Tea is Made

Rooibos is harvested either by hand or machinery. When harvesting season arrives, usually between January and April, the Bokkeveld Rooibos team is ready for the season's delivery.



Deliveries of raw, processed tea are immediately sent to the lab, while tea bushels are received, labeled and documented. These sheaves are fed into the carving machine, after which the cuttings are transferred to the tea court.



The tea, still green, is then lightly crushed to release an enzyme, which kicks off the fermentation process. While fermenting, the tea turns into its familiar red colour - where the name "rooibos" comes from.



After fermentation, the tea is spread open onto the tea court to dry in the Northern Cape sunlight. Equipment is used to pick up the dry tea using a vacuuming motion, to be put in bulk or smaller bags.



It is then transferred to the factory, where it's sifted and blended, and then pasteurised to ensure food safety of the highest standards.



The blending process is an art in itself. A love for rooibos, combined with experience, makes for perfected blends according to taste, colour, acidity and aroma.

Only once we're completely happy with our blends, the product is ready to be packaged.





RECIPE

White chocolate rooibos fudge

You will need:

2 Cups sugar
1 ½ Cups cream
2 Tbsp liquid glucose
1 Tbsp butter
1 Tbsp finely chopped Bokkeveld
Rooibos Tea
100g White chocolate

This is how you make it:

1. Grease or line a 20cm x 20cm baking sheet/dish.
2. Add all the ingredients to a pot and bring to boil.
3. Allow to simmer on moderate heat for about 40 minutes, stirring occasionally.
4. Take it off the heat and carry on stirring until it cools.
5. When your mixture is lukewarm, beat it vigorously until the sheen becomes matt in appearance.
6. It also gets to the point where it starts hardening and setting on the sides of the pot, then it is time to tip it into the lined baking sheet.
7. Smooth it out and store in the fridge to set.





RECIPE

Rooibos custard cream

You will need:

2 Rooibos teabags
2 Cups full cream milk
1/3 Cup castor sugar
Salt – just a pinch
1/2 Tsp vanilla essence
2 Eggs

To serve:

Ground cinnamon
Icing sugar

This is how you make it:

1. Preheat oven to 160°C.
2. Over low heat, warm the milk and rooibos teabags to infuse.
3. Remove from heat, allow to cool slightly, then remove teabags.
4. Whisk together the eggs, sugar, salt and vanilla. Pour the warm milk into the egg mixture and beat well. Strain through a fine mesh sieve.
5. Pour into 200ml capacity glass custard cups or ramekins. Place in deep roasting pan. Fill pan with hot water halfway up the side of the cups (bain-marie method).
6. Bake in the oven for 45 minutes or until an inserted toothpick comes out clean.
7. Allow to cool and refrigerate for 2 hours. Dust with icing sugar and cinnamon before serving.





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