



ココ・ティザーヌ  
**Coco tisane**

Medical Herb and Aromathérapie

# Coco tisane

ココ・ティザーヌ

"Anchovy" can be eaten easily without any extra work.

"Bagna cauda sauce" is a dressing for warm salad.

A handy "Herb Salt" just sprinkle over beef steak and bake.



## Anchovy

- "Healthy food" with its salinity reduced to a half, devoted six months of "full fermentation"
- "Anchovy" delicious to eat as it is, best matched with wine, appending richness to the table.
- Herbs not only spicy but also rich "aroma" and mellow "umami".



## Bagna cauda sauce

- Authentic Italian source made from "anchovy" and "garlic", is to the table.
- Luxurious Italian cuisine is completed on the spot by just putting on boiled "potatoes".
- Authentic Italian cuisine to the table with only 1,000 yen, offering Italian home cooking at home.



## HerbSalt

- For mothers caring family's health, A half amount of salt is adequate. Reduce salinity with herb.
- A Secret of its taste and healthiness is the blending ratio of the salt and herbs, our unique know-how.
- "Original herb soup" is completed by just putting the hot water, best for a troublesome morning !

# Coco tisane

**[Address]** Central Haim No.1 #143  
5-1-1, Tachibana, Matsuyama-shi,  
Ehime, 790-0966, Japan

**[Phone]** +81-89-927-0399

**[Contact]** Mayumi Fujita

**[Email]** herbtea0203mayumi@gmail.com

Please contact us via phone or email.

I offer you products  
using home-grown herbs.



<http://coco-tisane.jp>