



ココ・ティザーヌ
Coco tisane

Medical Herb and Aromathérapie

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"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 !

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Please contact us via phone or email.

I offer you products
using home-grown herbs.



<http://coco-tisane.jp>