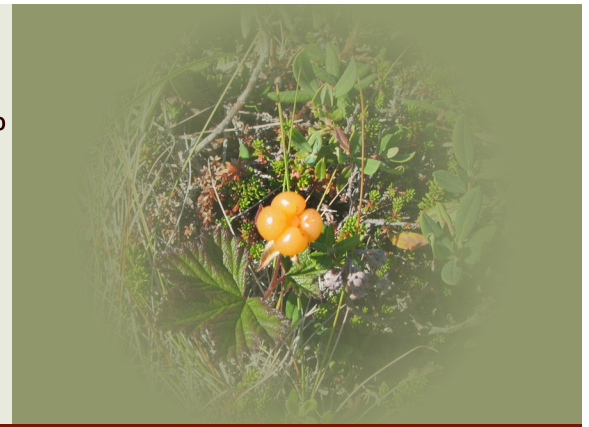




Berendo[®] MD



Fine Inuit Herbal Tea • Northern Delights

From time immemorial, the Inuit of Nunavik have used plants from the Arctic tundra for medicinal purposes. Now you can experience their wealth of traditional knowledge about natural foods and wild plants. All profits are given to a non-profit charitable organization that protects and promotes the language and culture of Nunavik Inuit.

Crowberry • Paurngaqutik

Traditionally, crowberry infusions were used to settle upset stomachs. The tea has a rich violet colour, a fruity aroma and a light acidic and astringent taste of spiced berries.

Labrador • Mamaittuqutik

In Inuit history, Labrador tea was probably the most widely used of all the teas. Originally, it was used to treat respiratory problems, bleeding and aches and pains.

Artic Blend • Ukiurtatuq

All parts of the stems, leaves and flowers of the Ukiurtatuq plant are used to make this herbal tea. Traditionally, the plant was used to treat stomach-aches and digestive upset. The infusion is a rich yellow colour, and the flavour has hints of spices and coniferous trees.

Cloudberry • Arpiqutik

The leaves of the cloudberry plant produce a delicate infusion that was once used to treat kidney problems and stomach-aches. The infusion has a tawny amber colour and a woodbark taste reminiscent of maple. A superb and unique herbal tea with a full-bodied aroma and taste.

Ground Juniper • Qisiqtutauyak

Traditionally, boiled ground juniper was used as a medicinal tea to treat colds, lung ailments, blood loss and bladder problems. The infusion has a golden-yellow colour with a camphor taste and a light citrus mint aroma.

CONTAINS NO SUGAR, ARTIFICIAL FLAVOURS, CAFFEINE OR PRESERVATIVES.



**Available in
20 teabags per box
(five assorted flavours)
and in bulk
(bag of 35 herbal teabags or box of 80).
Specially blended to provide
a delicate flavor while preserving
the characteristics of traditional
Inuit teas.**

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