



Australian tea specialist, Kym Cooper, has built a reputation in hospitality tea consultancy. Her passion has been quality tea menus that included cold tea, along with tea and food pairing events. In 2017, she met Tania Stacey, the current **Australian Tea Brewing Champion**. A Taiwanese tea enthusiast, Tania went on to represent Australia in Shanghai, China.

Kym and Tania realised their individual tea journeys had forged a similar mindset.

To create a tea drink that suited the modern lifestyle.

They share a commitment to tea beverages that they create from scratch. Their core focus is on Australian-grown teas and ingredients from the farmers.

So, like wine, nature can dictate differences in East Forged productions.

Together, Kym and Tania bring specialist knowledge that they have lived and breathed.

Together, they channel that knowledge into East Forged.

Yes, it's tea.



silky smooth nitro foam



12 hr cold brew tea,
lightly carbonated



no added sugar,
sweeteners, colours
or flavours



EAST FORGED



"Really refreshing and cool beverage, so much better than classic commercial Ice tea (always too sweet). East Forged does not have any added sugar, so you really get the real flavors of the tea and fruit.

Will quickly replace your after-work beer !!"

Thibaut Chuzeville - Tea Sommelier,
Yugen Tea Bar (Melbourne)

- The perfect blend of L-theanine, antioxidants and a gentle caffeine kick
- No added sugars or substitutes, flavours or colours.
- Light bubbles to add some pizzazz and not override the natural taste of tea.
- Minimal ingredients and the magic of time to let the tea leaves gently steep in the cold water.

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How it works

Nitrogen and the tea brew are not natural companions. Nitrogen sits on top of the brew, so the can needs to be gently shaken to force the nitrogen into the liquid. When you open the can you will hear "pssssch". Pour directly into the glass and watch the nitrogen surge and cascade as it works its way up to form a silky and creamy smooth microfoam. Capturing the aromatic flavour molecules from the tea brew.