SOUR PLUM SOUP



Our sour plum soup is made from high-quality black plums, hawthorns, licorice, tangerine peel and other natural ingredients, and is carefully brewed according to traditional recipes. The sour plum soup has a moderate sweet and sour taste, is refreshing and is a great choice for cooling off and quenching thirst in summer. We insist on not adding artificial colors and preservatives to ensure that every cup of sour plum soup remains original and natural.

[MAIN INGREDIENTS]

Black plum, hawthorn, licorice, tangerine peel, rock sugar, roselle (optional), rose (optional).

Efficacy and characteristics:

Refreshing and relieving heat: Sour plum soup can effectively clear away heat and relieve heat, especially suitable for drinking in summer, helping to cool down and reduce fire.

Producing body fluids and quenching thirst: The black plum and hawthorn in the sour plum soup have the effect of promoting body fluids and quenching thirst, which can quickly replenish the body's water, quench thirst and relieve heat.

Appetite and spleen: Sour plum soup helps promote appetite and aid digestion, and is an ideal appetizer.

Antioxidant: Sour plum soup is rich in a variety of natural antioxidants, which help to remove free radicals in the body and delay aging.

[APPLICABLE SCENARIOS]

Sour plum soup is suitable for drinking in hot summer, and the flavor is better after refrigeration. It is an ideal choice for daily family drinking, friends gathering or outdoor activities. It can also be used as an appetizer before meals, or a good companion for digestion and relieving greasiness after meals.

[USAGE]

Cold drink: Refrigerate the sour plum soup to a suitable temperature and drink it. It tastes refreshing and pleasant.

Hot drink: Heat the sour plum soup to warm and drink it, which can bring a warm and comfortable feeling.

Seasoning: According to personal taste, you can add rock sugar or honey to the sour plum soup for seasoning.

Packaging and storage suggestions:

Packaging: The sour plum soup is packaged in glass bottles or cans to ensure freshness, easy to carry and easy to store.

Storage: Please keep it in a cool place or refrigerator to avoid direct sunlight. Please drink it as soon as possible after opening to maintain the best taste.

[NOTE]

The sour plum soup is acidic in nature. People with excessive stomach acid or sensitive stomach should drink it in moderation. It is recommended to drink it as soon as possible after opening to maintain the best flavor of the sour plum soup.

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