

AGLAIA Presents 100% Sakura Blossoms from Japan - Freeze-Dried with No Additives

Hand-picked at peak bloom and freeze-dried while fresh, Aglaia's edible sakura blossoms preserve the natural beauty, delicate aroma and flavour of Japan's brief cherry blossom season for professional food and beverage creation.

Aglaia Co. Ltd., the Japanese company behind the premium tea brand **Chef-d'oeuvre**, will present its **Freeze-Dried SAKURA Blossoms** at SIAL Paris 2026, together with a curated collection of Japanese teas, matcha and botanical ingredients for professional applications.

At the heart of the presentation is a single-ingredient Japanese botanical: **100% edible sakura blossoms grown in Japan**. The flowers are carefully hand-picked at peak bloom during Japan's brief one-to-two-week cherry blossom season, then freeze-dried while fresh using Aglaia's process to preserve their **natural shape, delicate colour, refined floral aroma and subtle flavour**.

The product contains **no additives and no added flavouring**. Unlike conventional edible sakura that are commonly preserved in salt before use, Aglaia's fresh-picked blossoms are never salt-preserved. **No desalting or special preparation is required**, giving chefs and product developers a ready-to-use ingredient without introducing unwanted saltiness into delicate recipes.

RARE SEASONAL HARVEST

100% sakura blossoms from Japan. Nothing else.

Hand-picked at peak bloom · Freeze-dried while fresh ·
No additives · No added flavouring · Ready to use



100% Japan-grown

Freeze-dried

No additives

Ready to use

A JAPANESE BOTANICAL FOR CREATIVE PROFESSIONALS

The Essence of Japanese Beauty - Across Tea, Pâtisserie, Mixology and Fine Dining



HERBAL INFUSION



MATCHA



COCKTAILS & CHAMPAGNE



CULINARY

Tea & Infusions

Pure sakura herbal infusion, tea blending and elegant cup garnish.

Matcha Creations

A visual and aromatic accent for traditional matcha and contemporary drinks.

Pâtisserie & Boulangerie

For cakes, pastries, baked goods and refined Japanese-inspired creations.

Chocolate & Confectionery

For bonbons, chocolate, confectionery and delicate finishing.

Cocktails & Champagne

A refined floral ingredient and garnish for mixology and premium beverages.

Fine Dining & Garnish

Adds subtle sakura character and a distinctive visual expression of Japanese beauty.

Product Development

For new tea, beverage, dessert and product concepts.

Distilling & Premium Spirits

A distinctive Japanese botanical for creative flavour development.

Professional value

- **Single ingredient:** 100% edible sakura blossoms from Japan
- **Seasonal rarity:** hand-picked at peak bloom during a brief one-to-two-week season
- **Freeze-dried while fresh** to retain shape, colour, aroma and flavour
- **No additives or added flavouring**
- **Never salt-preserved:** no desalting required
- **Ready to use** across food and beverage applications
- **Retail format:** 1.5 g bottle
- **Professional format:** 20 g pack available on request

“A distinctive ingredient that brings the delicate aroma and visual poetry of sakura to the plate and the glass.”

About AGLAIA & Chef-d'oeuvre

Aglaia Co. Ltd. is the Japanese company behind Chef-d'oeuvre. Guided by terroir, seasonality and craftsmanship, Aglaia selects exceptional Japanese teas and botanicals to create refined, original products for professionals. Professional solutions include bespoke sourcing and selection, custom blending, made-to-order products, private label / OEM and product development for luxury hospitality, fine dining, cafés and bars, tea shops, pâtisserie and boulangerie, beverages and spirits, and specialty retail.

Available in France

Selected Chef-d'oeuvre products are available from Nishikidori by PALMIFRANCE.

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