

Product Specification Sheet

Product Name	Culinary Grade Matcha Powder
Grade	Culinary
Description	A robust culinary-grade matcha with a stronger green tea flavour profile, greater bitterness and lower sweetness than premium grades. Suitable for smoothies, bubble tea, desserts, baking, confectionery, supplements and food manufacturing applications.
Ingredients	100% Japanese green tea (matcha)
Country of Origin	Japan
Region / Manufacturing Location	Shizuoka, Japan
Processing Method	Shade-grown tencha, machine-milled
Shelf Life	24 months from production date (unopened)
Storage Conditions	Store sealed in a cool, dry place away from light. Refrigeration recommended for short-term storage. Freezer storage recommended for long-term storage. Allow to reach room temperature before opening to prevent condensation.
Certificates & Testing	Certificate of Analysis (COA) provided with every batch, covering pesticide residues, heavy metals, microbiological parameters and mycotoxins.
Allergen Declaration	This product contains 100% pure Japanese matcha tea powder and is not blended with any other ingredients. It is manufactured in a dedicated tea processing facility that handles only tea products. No UK or EU declarable allergens are present in the product or processing environment.
Peanut Statement	This product does not contain peanuts or peanut-derived ingredients. Peanuts are not handled, processed, or stored within the manufacturing facility.
GMO Status	This product does not contain genetically modified organisms (GMOs) and is not produced from genetically modified raw materials.
Irradiation Status	This product has not been irradiated and has not been treated with ionising radiation at any stage of production, processing, or packaging.
Ready-to-Eat / Ready-to-Use Statement	This product is ready-to-eat and ready-to-use. No heat treatment, cooking, or hot water infusion is required prior to consumption. Matcha powder may be prepared as a beverage by mixing directly with water or other liquids, or incorporated directly into food products including chocolate, ice cream, bakery products, desserts, confectionery, supplements and other food applications.