





Matcha & Green Tea Powders As Healthy Ingredients



Organic Matcha

	Organic Matcha A	Organic Matcha B	Organic Matcha C	Organic Matcha D
	Case Size:20kg Grade:Ceremonial	Case Size:20kg Grade:Economical Ceremonial, Premium Culinary	Case Size:25kg Grade:Culinary	Case Size:25kg Grade:Economical Culinary, Ingredient
				
Harvest	100% Spring harvest (i.e. 1st flush)	Predominantly Spring harvest but tea leaves from 2nd flush are used too	Mainly Spring harvest but tea leaves from 2nd flush are used too	100% Fall harvest (i.e. 3rd flush)
Particle size	100 mesh pass	100 mesh pass (somewhat bigger than Matcha A)	100 mesh pass (somewhat bigger than Matcha B)	70 mesh pass
Shading process	Approx. 7 days	Approx. 7 days	Approx. 7 days but non-shaded leaves are used too	Not shaded

Organic Green Tea Powder

Organic Sencha Powder	Organic Hojicha Powder
Ingredients:Green Tea Case Size:25kg Grade:Premium	Ingredients:Roasted Green Tea Case Size:25kg Grade:Culinary
	

Organic Latte Mix

Organic Matcha Latte Mix	Organic Hojicha Latte Mix
Ingredients:Organic Cane Sugar, Organic Matcha, Guar Gum Case Size:25kg	Ingredients:Organic Cane Sugar, Organic Hojicha Powder, Guar Gum Case Size:25kg
	