

Product Specification

Matcha powder organic

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Description

Matcha Green Tea powder is a tea powder which has been used in traditional Japanese tea ceremonies for nearly a millennium. It's made from tea leaves of Camilla Sinensis. The finest tea buds are picked and dried to create the fine milled powder. it has an unique and distinctive taste, with a hint of bitternes. matcha can also be used as s food ingredient and natural food dye.

Botanical name	Camellia sinensis
Country of Origin	Japan
Shelf life	24 months in it's original bag
Storage	store in a cool. dry place

Characteristics	Result
appearance	green
Odour	characteristic
Flavour	characteristic
Texture	fine powder
Mesh Size	70 mesh

Nutritional Values	Per 100 gram
Energy	1320 kJ/315 kCal
Fat	2.5 g
Saturated fat	0.7 g
Mono unsaturated	0.3 g
Poly unsaturated	1.4 g
Carbohydrates	33.0 g
Sugars total	6.7 g
Protein.	22.8 g
Dietary fiber total	34.8
Salt	0.0 g

Vitamins	Value
Vitamin B2	Riboflavin 0.1 mg
Vitamin B9	Folic acid 260.0 ug
Vitamin C	298.0 mg

Minerals	Value
Iron	7.0 mg
Potassium	1190.0 mg

Microbiological information	Limit
Total Platecount:	<100.000 cfu/g
Molds:	<1.000 cfu/g
Yeast:	<1.000 cfu/g
Salmonella:	not detected
Enterobacteriaceae:	<1.000 cfu/g
E-Coli:	<100 cfu/g
Staphylococcus aureus	<100 cfu/g
Bacillus Cereus	<100 cfu/g

Pesticides

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.



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Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

Animal Testing

We confirm that we do not conduct or commission animal testing of any products.