





Product Specification P-001-1

Name	Yuzu Matcha
Content Quantity	100g
Retail Price	Please advise us your desired order quantity and Shipping Incoterms.
Best Before	250 days after production
Storage	Store in a cool, dark place. Avoid high temperature and humidity, please be careful with the incense transfer.
Handling Form	Retail,Bulk
JAN(EAN) Code	TBA
Terms of payment "General Terms"	100% T/T in advance
Packs in Carton	60
MOQ of Our Existing products	3 cartons
MOQ of OEM by your Design	Separate Consultation



Size	Product	L(mm)	W(mm)	H(mm)	Gross Weight	[Serving Size]
	⓪Yellow Package	3	113	230	108g	10g (2 teaspoon) for one tea cup portion. 10servings per packs.
	ⓁBrown Package	15	120	200	110g	
OuterCase						
	⓪Yellow Package	290	415	300	7.2kg	
	ⓁBrown Package				7.3kg	

Ingredient	Producing District	Nutritional Facts/100g	[How to make a perfect cup of Matcha]
Beet Sugar	Hokkaido, Japan	Energy 341 Kcal	<p>1  カップにティースプーン山盛り2杯入れる。 Add 2 heaping teaspoons of matcha powder into a cup.</p> <p>2  カップの半分までお湯を入れる。 Add 100 ml (4 oz) of hot water.</p> <p>3  よくかき混ぜる。 Stir well.</p> <p>4  更にお湯を注ぎかき混ぜて完成。お好みで、アイスでもお楽しみ頂けます。 Add another 100 ml (4 oz) of hot water and stir well. Enjoy! Try it iced if you like.</p>
Green Tea	Kyoto, Japan	Protein 6.0 g	
Yuzu	Kochi, Japan	Fat 1.1 g	
		Carbohydrate 79.1 g	
		Sodium 0.0 mg	

<Characteristic>

●We recommend you that our Matcha-based Yuzu flavored sweet green tea with beet sugar. Matcha contains catechin, Beet Sugar contains Oligosaccharides and Minerals, and Yuzu contains Vitamin C. We hope that people with high health consciousness can feel free to enjoy Yuzu Matcha. The above information is advised based on Japanese food standards.

<Factory certification>

●ISO22000, HACCP

<OEM>

●You can order your own brand PB. MOQ will be needed Separate Consultation.
e.g. (a) Your own blending ratio choice (b) your own designed outer package.

<Recommend Recipes>

● it is suitable to pour hot water, water, and carbonated water into matcha powder, but if you pour it into beer after dissolving the matcha powder in advance, it will become a vivid beer with tea.

●You can also sprinkle matcha powder over the ice cream.

Even if you dissolve it in water and decorate it around cheesecakes and pancakes, the green will be an accent and beautiful. Also, using matcha as a sauce, it adds a bright green color to meat and fish dishes.



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