

Culinary Grade Matcha

Product Information

Info	Value
Country of Origin	Japan
Botanical Name	Camellia sinensis
HS-Code	090210
Brief Description	A robust Organic Culinary Matcha designed for industrial and culinary applications. Characterized by a strong, full-bodied green tea flavor that holds up well against other ingredients (flour, milk, sugar). It features a balanced astringency and a vibrant green color suitable for large-scale baking, ice cream production, and beverage blending.
Production Process	Shade-grown, Steamed, Stone-milled
Ingredients	Matcha leaves
Packaging options:	100g, 1 kg, 5 kg, 20 kg

Quality

Type	Declaration
Organic Certifier	NL-BIO-01
EU Regulatory Compliance	Complies with Regulation (EU) 2018/848 on organic production and labelling. Pesticide residues comply with Regulation (EC) No 396/2005 (MRLs) Contaminant levels comply with Regulation (EU) 2023/915.
Shelf Life & Storage	Shelf life: Up to 24 months under recommended storage conditions. Storage: Store in a cool, dry place away from light.
Vegan	Suitable
Vegetarian	Suitable

Sensory Characteristics

Parameter	Declaration
Odour	Strong, sharp vegetal aroma.
Flavour	Robust, astringent, with distinct green tea bitterness (ideal for cutting through sweetness).
Color	Fine powder, standard green color.
Appearance / Texture	Fine powder, good solubility in industrial mixes.

Chemical Characteristics

Parameter	Value	UoM
Moisture	4	%
Anti-caking agent: L-Leucine	0,3 %	
Caffeine	1,8	%

Microbiological Criteria

Parameter	Maximum Limit	UoM
Total Plate Count	≤ 50.000	Cfu/g
Yeast	≤ 1.000	Cfu/g
Moulds	≤ 1.000	Cfu/g
E. coli	Negative	Cfu/g
Salmonella	Negative	/25g
Coliforms count	≤ 100	Cfu/g

Nutritional Values (per 100g)

Nutritional compound	Value	Unit
Energy (kJ/kcal)	1356 / 324	KJ / kcal
Fat	5.3	g
Of which saturates	0.7	g
Carbohydrates	39.5	g
Of which sugars	1.5	g
Fibre	31.5	g
Protein	30.6	g
Salt	0.02	g

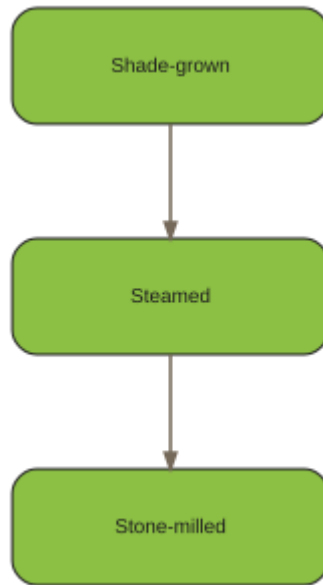
Statements

Type	Note
Allergen Statement	Free from: Peanuts, Tree Nuts, Sesame, Milk, Egg, Soy, Fish, Crustaceans, Celery, Mustard.
GMO	This product is GMO-free according to regulations 1829/2003/EC and 1830/2003. This means it doesn't contain GMO's, was produced without help of GMO's and no GMO's are analytically detectable.
Irradiation	The product has not been irradiated
BSE/TSE	Free from BSE/TSE.

Allergens

Allergen	Containing
Gluten (Wheat, including spelt, khorasan)	No
Gluten (Rye)	No
Gluten (Barley)	No
Gluten (Oat)	No
Crustaceans	No
Eggs	No
Fish	No
Peanuts	No
Soy	No
Milk (including lactose)	No
Nuts (Almonds)	No
Nuts (Hazelnuts)	No
Nuts (Walnuts)	No
Nuts (Cashews)	No
Nuts (Pecans)	No
Nuts (Brazil nuts)	No
Nuts (Pistachios)	No
Nuts (Macadamia/Queensland nuts)	No
Celery	No
Mustard	No
Sesame seeds	No
E220 Sulphur dioxide	No
Lupin	No
Molluscs	No

Production Flowchart



Vehgro B.V. | Zutphenstraat 8 | 7575 EJ Oldenzaal | The Netherlands
T: +31 (0)541 74 60 30 | E: support@vehgro.com

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