

# OSK Product Chart

Date: 11th November 2025

Product Name

## Matcha A



Product Code

TBD

- Made with premium spring tea leaves.
- Vibrant bright green colour.
- Smooth, with an intense matcha richness.
- Distinctive \*Ooika.
- Low in bitterness.

\*Ooika (shade-grown aroma)

Product Name

## Matcha C



Product Code

TBD

- Blend of tea leaves from different seasons.
- Bright yellow-green colour.
- Refreshing aroma.

Product Name

## Matcha B



Product Code

TBD

- Bright green colour.
- Offering a relatively rich matcha flavour.
- Featuring a noticeable Ooika.
- Low in bitterness.

Product Name

## Organic Matcha C



Product Code

TBD

- Blended with organic tea leaves from various seasons.
- Bright yellow-green colour.
- Refreshing aroma.



### Recommended ways to enjoy matcha

Enjoy matcha with hot water, as a latte with milk or soy milk, as a topping for yogurt or vanilla ice cream, or in desserts.

### Ingredients

#### Matcha



Quantity per carton	24 pouches	Net Weight	500g
Shelf life		2-years	
Product Size/ GW	W 300 X D 200 X H 30mm	/ 524g	
Carton Size/ GW	W 335 X D 457 X H 284mm	/ 13.23kg	

### Features

- ★ HALAL Certified.
- ★ Made with Tencha (premium shaded green tea leaves for matcha), steamed and dried in a brick-style Tencha-ro (dedicated tencha dryers), following the same method used to produce premium matcha in Japan.
- ★ Made with fresh tea grown under Japanese cultivation methods, shaded for about 20 days.
- ★ Limit the use of pesticides.
- ★ Four different grades of tea, from spring to autumn harvests.
- ★ Residual pesticide testing. (Eurofins, over 800+ items)
- ★ Cold storage of Aracha (crude tea) ensures consistent quality all year round.
- ★ Packaged into 500g portions at our own factory in Japan. (Available for bulk sales)

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## ~Tencha Production Process~

Category	Organic	Non-Organic
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Our matcha is produced using traditional Japanese methods: **shade-grown tea leaves**, **tencha-ro**, cold storage of crude tea, and low-temperature grinding in a controlled environment.

