

**Product Name**

## Matcha A



\*Ooika (shade-grown aroma)

Product Code

TBD

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

**Product Name**

## Matcha B



Product Code

TBD

- Made with carefully selected seasonal tea leaves.
- Bright green colour.
- Offering a relatively rich matcha flavour.
- Featuring a noticeable Ooika.
- Low in bitterness.

**Product Name**

## Matcha C



Product Code

TBD

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

**Product Name**

## Organic Matcha C



Product Code

TBD

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

### <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)



### 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		

Contact

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## ~Tencha Production Process~

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.

Category      **Organic**      **Non-Organic**

Tea field      **Company-owned Tea Farm**      **Contracted Tea Farm**

Contracted tea farms also limit pesticide use.

Tea Shading      **for Approx. 20 days**

Days adjusted by leaf colour and condition.

Crude Tea Processing      **Dedicated Facility**

Production Process      **Steaming**



**Stirring and Cooling**



**Tencha-ro**



**Air Classification**



**Drying**



Storage      **Refrigerated Storage**

Consistent quality all year round.



Grinding      **Ballmill**

Ground in a low-temperature room to prevent thermal degradation.

【Fresh leaves before harvesting】



【Tencha before fine grinding】



【Finished Matcha】

