



MATCHA GREEN TEA

Delicious Japanese tea from Shizuoka, Japan.



Product Outline

Oyaizu Seicha International Japanese Tea Co., Ltd.

1-5-38 Mukoushikiji Suruga-ku, Shizuoka-shi, Shizuoka-ken 421-0101 Japan

E-mail: sales@oyaizu.co.jp

www.oyaizu.co.jp



≪Organic Matcha List≫

Organic



Highest Quality Organic Matcha

With a smooth natural flavor, delicious Matcha taste and vibrant green color.

Organic No.90



For making Lattes, Smoothies, Shakes and Baking

Rich Matcha taste. We recommend using any recipe such as Lattes, Smoothies, Cakes or Cookies.

Organic No.80



Organic No.75

Premium Matcha powder gives graceful taste

Organic Matcha No.75 is ceremonial grade of Matcha powder. It gives a solid, thick taste and sweetness of Matcha at the same time.



Organic MIZ

Authentic Matcha balanced bitter taste

This is made from tea leaves cultivated in summer and autumn. It is bitter taste brings out the flavor of other ingredients.

Matcha Information:

	Grade	Harvest Season	Taste	Color
			Sweeter	Brilliant Green
-No.90	Ceremonial	Spring		
-No.80	Ceremonial	Spring		
-No.75	Ceremonial	Spring		
-MIZ	Culinary	Summer & Autumn	Ritter	▼ Vellow Green

Certificate: HALAL, JAS ORGANIC

≪Non-Organic Matcha List ≫

Non-Organic



Highest Quality Matcha

With a smooth natural flavor, delicious matcha taste and vibrant green color, Matcha No.90 is the highest quality.



Premium matcha powder gives graceful taste

Matcha No.75 is ceremonial grade of matcha powder. It gives a solid, thick taste and sweetness of matcha at the same time.



For making Lattes, Smoothies, Shakes and Baking

Matcha No.65 has a rich matcha taste. We highly recommend using No.65 to any recipe such as Lattes, Smoothies, Cakes or Cookies.

Matcha Information:

	Grade	Harvest Season	Taste	Color
-No.90	Ceremonial	Spring	Sweeter	Brilliant Green
-No.75	Ceremonial	Spring	1	1
-No.65	Ceremonial	Spring	1	1
			Bitter	Yellow Green



Feel the natural bitter taste of Matcha

Matcha No.45 has slightly bitter taste. We use first and second flush of tea leaf for this powder.



Authentic Matcha balanced bitter taste

This is made from tea leaves cultivated in summer and autumn. It is bitter taste brings out the flavor of other ingredients.



MIZ

Pure Matcha Powder With Affordable Price

Matcha No.14 is competitive with price. We use tea leaf which is harvested autumn. Smooth green color comes from 100% pure natural leaf.

NO.14

Matcha I	nformation:			
	Grade	Harvest Season	Taste Sweeter	Color Brilliant Green
-No.45 -MIZ -No.14	Ceremonial Culinary Culinary	Spring & Summer Summer & Autumn Autumn	Bitter	Yellow Green

Certificate: HALAL

CONTENT: $1 \text{kg} \times 10 \text{pcs}$

Best Before : 12 months after production

Origin : Japan

Storage Condition : At normal temperature

Ingredients : Green Tea

≪Hojicha List≫

Non-Organic



Kaga Stems

This powder is produced by roasting the first flush stem tea, not roasting tea leaves. Roasting only stem tea enables to bring out more of clean, sweet and

aromatic flavor.



Strong flavor and aroma

They're roasted high temperature.

Beautiful brown color and aromatic taste

It is perfect to be used as an ingredient for making ice cream, drinks, and baked confectioneries.

Hojicha Information:

	Grade	Harvest Season	raste	Color	
-Kaga Stems -High -MIZ	First flush First flush Last flush	Spring Spring Autumn	Sweeter 1 Bitter	Brilliant Brown Dark Brown	

CONTENT : $1 \text{kg} \times 10 \text{pcs}$

Best Before : 12 months after production

Origin: Japan

Storage Condition : At normal temperature

Ingredients :Green Tea