MATCHA POWDER

Specification code	MP/1/OP/E
Date	26/02/2026

Product description

Description	Green tea (Camelia Sinensis), milled into green fine powder
Botanical source	Camellia Sinensis
Part used	Green Tea Leaf
Appearance	Fresh bright, emerald green and soft, fine particles uniformly dispersed
Aroma	Fresh aroma and heavy characterisitc flavour
Colour of solution	Thick green
Taste and odour	Fresh flavor and strong taste

Heavy metals

Lead (Pb)	≤3ppm
Cadmium (Cd)	≤1ppm
Arsenic (As)	≤2ppm
Mercury (Hg)	≤0.1ppm

Others specs

Pyrrolizidine alkaloids	Conform the Regulation (EU) 2023,915, not more than 150ug/kg
Pesticides	Comply with Regulation (EC) 396/2005
Storage condition	Store in a cool and dry place, away from direct sunlight and moisture
Use advice	1.5g matcha powder dissolved in 150 ml water.

Our certificates

Physicochemical parameters

Identification	Positive by TLC
Particle size	MT95% through 500 mesh
Moisture	≤6.0%
Loss on drying	≤10.0%
Ash/Residue on Ignition	≤8.0%
Granularity	≤20 µm
Caffeine	≥1.5%
Polyphenols	≥8.0%
Total Theanine	≥1.0%
Hydrocarbons PAHs	<50ppb
Benzo(a)pyren	<10ppb
Perchlorate	≤0.75mg/kg
Catechins	Reported

Microbiological parameters

Total Plate Count	n=5 c=2 m=10^3 cfu/g M=5x10^4 cfu/g
Mold and Yeast	≤1000 cfu/g
Coliform	n=5 c=2 m=10 cfu/g M=10^2 cfu/g
Salmonella	n=5 c=0 m=10
Staphylococcus Aureus	n=5 c=1 m=10^2 cfu/g M=10^3 cfu/g
E.coli	≤10cfu/g
Enterobacteriaceae	≤10cfu/g

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