



SPECIFICATION

MATCHA GREEN TEA POWDER

Code: **FI015093A**

Description	Matcha Green Tea powder
Appearance	Green powder
Taste	Typical of Green Tea
Suitable for: Vegetarian Vegan	
GM Free Non-irradiated	
Uses	Ingredient for food and beverages
Usage rate	As required
Product identification	Matcha Green Tea Powder
Ingredients	100% Matcha Green Tea (Camellia Sinensis L.)

Major Allergens

Celery and its derivatives	Absent
Crustaceans and their derivatives	Absent
Egg and its derivatives	Absent
Fish and their derivatives	Absent
Gluten	Absent
Lupins and their derivatives	Absent
Milk and its derivatives	Absent
Molluscs and their derivatives	Absent
Mustard and its derivatives	Absent
Nuts, their oils and other derivatives	Absent
Peanuts, their oils and other derivatives	Absent
Sesame seeds, their oils and other derivatives	Absent
Soya and its derivatives	Absent
Sulphur dioxide (and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	Absent

Chemical

Moisture	3.5 g/100g	typical
Ash	7 g/100g	max
Lead	3 ppm	max
Arsenic	2 ppm	max
Mercury	0.1 ppm	max
Cadmium	1 ppm	max
Aluminium	1800 ppm	max

Purity % >15

Notes Caffeine content: Max 5%
Assay: Min 15% (Polyphenols)

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EGCG <12%

Nutrition

Energy kJ	kCal	Carbohyd.	Sugars	Fibre	Sodium	Salt
1784	426	55.1 g/100g	3.3 g/100g	27.2 g/100g	0.0 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsatur.	Trans	Protein
4.0 g/100g	0.6g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	28.9 g/100g

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

Physical

Sieve Mesh 0.4mm 100% Passes

Organoleptic Passes

Notes Conforms to regulation (EC) 1334/2008

Microbiological

TVC	10000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
S aureus	0 cfu/g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	10000 cfu/g	max

Storage Clean dry conditions in original, tightly sealed packaging. Ambient temperatures (7-20°C) Avoid direct sunlight, heat sources and humidity

Temp and humidity Ambient (7 - 20°C) Not suitable for freezing

Shelf life 24 Months on opening: 18 Months

Packaging Food grade bag in a cardboard box

Please note the colour of this natural material could be subject to slight change due to many factors such as seasonal variations.
Contains caffeine

Confirmation of Pesticides Status: This product complies with the regulation (EC) No 396/2005 of 23rd February 2005 and Commission Regulation (EU) No.559/2011 of 7th June 2011 amending annexes II and III of the above regulation

Currently, there is no EU legislation on Aluminum content for food products. Scientists at Europe's food safety watchdog (The EFSA Journal (2008) 754,1-34) have assessed the safety of aluminum from all sources in food and established a Tolerable Weekly Intake (TWI) of 1 milligram of aluminum per kilogram of body weight. So, for an adult person who weighs 50 kg TWI = 50 mg Al and for a person whose weight is 70 kg TWI = 70 mg Al. The product should be assessed in the light of its intended usage

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Specifications issued with prefix 'DEV' are in development, are subject to change and should not be relied upon for production or commercial purposes until verified by Plant-Ex Ingredients Ltd

CUSTOMER APPROVAL

Approved on behalf of (Customer Name)..... by position..... Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed
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