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|  | Product data sheet | | Rev: 27/06/25 |
| | Organic Matcha Tea | | Cod: PDS-108 |
| | | | Edition: 02 |
| DESCRIPTION | Matcha Tea | | |
| ORIGIN | China | | |
| INGREDIENTS | 100% Matcha Tea | | |
| BOTANICAL NAME | Camellia sinensis | | |
| PROCESSED | Grinding | | |
| STORAGE AND HANDLING INSTRUCTIONS | Store in dry and cool place | | |
| SHELF LIFE | Minimum 12 months from the date of manufacture. The product may have a longer shelf life depending on the batch, but we guarantees that, at the time of supply, the product will have at least 12 months of shelf life, provided it remains sealed, stored at room temperature, and in its original packaging under the specified storage conditions. | | |
| APPLICATIONS | Matcha tea is used as a beverage, in baking and cooking for flavor and color, in smoothies for a nutritional boost | | |
| TARGET POPULATION | Product suitable for general adult consumption. Recommended for individuals following an organic or vegan diet and/or seeking a source of antioxidants and natural energy. Not recommended for children, pregnant or breastfeeding women, individuals sensitive to caffeine, or those with hypertension. | | |
| ADDITIVES | No additives | | |
| SENSORY ATTRIBUTES | | | |
| Colour and appearance | Green colour powder | | |
| Flavour | Characteristic | | |
| Taste | Characteristic | | |
| CHEMICAL AND PHYSICAL PARAMETERS | | Standard | |
| Particle Size | | ≤ 18µm | |
| Moisture | | 6.1 % | |
| NUTRITIONAL INFORMATION | | Per 100 g | |
| Energy value | | 1551 KJ/370.69 kcal | |
| Facts | | 2.8 g | |

| | | |
|-----------------------------------|-----------|--------|
| Saturated | | 0.0 g |
| Carbohydrates | | 48.9 g |
| Sugar | | 0.0 g |
| Protein | | 36.2 g |
| Salt | | 0.0 g |
| MICROBIOLOGICAL PARAMETERS | | |
| Total plaque (cfu/g) | < 10000 | |
| Yeasts (cfu/g) | < 100 | |
| Moulds (cfu/g) | < 10 | |
| Coliforms (cfu/g) | < 10 | |
| E.coli (cfu/g) | < 10 | |
| Salmonella (cfu/25g) | ND | |
| HEAVY METALS | | |
| Arsenic | < 1.5 ppm | |
| Cadmium | < 0.2 ppm | |
| Lead | < 2 ppm | |
| Mercury | < 0.1 ppm | |
| ALLERGENS AND NON - GMO STATEMENT | | |
| Vegan | YES | |
| NON - GMO | YES | |
| Allergens | NO | |
| Genetically Modified | NO | |
| ALLERGEN TABLE | | |
| | Yes | No |
| Gluten | | X |
| Crustaceans and products thereof | | X |
| Egg and egg products | | X |
| Fish and fish products | | X |
| Peanut and products thereof | | X |
| Soy and products thereof | | X |

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|---|---------|-----|----|
| Milk and milk products | | | X |
| Nuts (almond, hazelnut, walnut, cashew, brazil nut, pistachio, macadamia nut and Queensland nut) and derived products | | | X |
| Celery and derivatives | | | X |
| Mustard and derivatives | | | X |
| Sesame and derivatives | | | X |
| Lupine and derivatives | | | X |
| Molluscs and derivatives | | | X |
| Sulphur dioxide and sulphites (SO2 > 10 mg/kg) | | | X |
| OTHER ALLERGIES | | | |
| | | Yes | No |
| Lactose | | | X |
| Cocoa | | | X |
| Glutamate (E620-E625) | | | X |
| Chicken meat | | | X |
| Coriander | | | X |
| Corn | | | X |
| Legumes | | | X |
| Beef | | | X |
| Pork | | | X |
| Carrot | | | X |
| BHA/BHT | | | X |
| Benzoate | | | X |
| PACKAGING INFORMATION | | | |
| Pack Sizes and Net Content | PET BAG | | |
| | 1 kg | | |
| | DOYPACK | | |
| | 70 g | | |
| | BULK | | |
| | 25 kg | | |
| LEGISLATION | | | |

Regulation (EC) No 852/2004 on the hygiene of foodstuffs.

Regulation (EU) No 1169/2011 on the provision of food information to consumers.

Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food.

Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs.

Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed.

Regulation (EU) 2023/915 on maximum levels of contaminants in food, replacing Regulation (EC) No 1881/2006.

Law 7/2022 on waste and contaminated soils for a circular economy.

Royal Decree 847/2011 on the positive list of substances permitted for the manufacture of polymer materials in contact with food.

Regulation (EU) 2018/848 on organic production and labelling of organic products.