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|  | **SPECIFICATION Matcha Green Tea Powder** |  |

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| 1. **GENERAL INFORMATION**
 |
| **Date of the verification** | 05/03/2024 |
| **Trade name of the product**  | Premium Matcha / Matcha Green Tea Powder |
| **Legal description of the product** | 100% Japanese Green Tea (Powdered) |
| **Brand** | BBODY  |
| **Address - company** | BBODY BV Bethaniëlei 352970 Schilde Belgium  |
| **Contact - company** | Melissa Samat melissa@bbody.euN° : 0032 489 86 38 16 Melanie Samat melanie@bbody.euN° : 0032 486 18 41 91 |

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| 1. **PRODUCT PROPERTIES**
 |
| **2.1 INGREDIENTS**  |
| **ENG** | **FR** | **NL** |
| 100% Green tea leaves ground into powder. | 100% Feuilles de thé vert broyées en poudre. | 100% Groene theebladeren gemalen tot poeder. |
| **Disclaimer who should be on the packaging:/** |
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| **2.2 RAW MATERIALS** |
| **RAW MATERIAL** | **ORIGIN** | **REMARKS** |
| 100% green tea leaves |  |  |
| **2.3 NUTRITIONAL COMPOSITION** |
|  | **Matcha 1g/80ml** |
| **Energy / énergie / energie (kcal)** | 2.76 |
| **Caffeine / caféine / cafeïne (mg)** | 34 |
| **Polyphenols (tannin) / polyphénols (tanins) / polyfenolen (tannine) (mg)** | 99 |
| **Catechins / catéchines / catechines (mg) - EGCG (mg)** | 13470 |
| **Amico acids / acides aminés / aminozuren (mg) - L-Theanin / L-Théanine / L-  Theanine**  | 44.7016.84 |
| **Protein / protéines / eiwitten(mg)** | 274 |
| **Fibre / fibres alimentaires / vezels (mg)**  | 314 |
| **Calcium / calcium / calsium (mg)** | 3.23 |
| **Iron / fer / ijzer (mg)** | 0.13 |
| **Potassium / potassium / kalium (mg)** | 20.5 |
| **Vitamin A (mg) - Carotene / carotene /  carotene (mg)** | 0.3250.3 |
| **Vitamin C (mg)** | 1.85 |
| **ORAC units (oxygen radical absorption capacity) / Unités ORAC (capacité d'absorption des radicaux libres d'oxygène) / ORAC-eenheden (zuurstofradicale absorptiecapaciteit)** | 1573 |
| **Value: Theoretical** |

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| **2.4 PHYSICAL – CHEMICAL ANALYSIS** |
| **Moisture** | Less than 5% |
| **2.5 MICROBIOLOGICAL STANDARD** |
| **Aerobic Plate Count** | Less than 3,000/g |
| **Coliform Bacteria** | Negative |
| **2.6** **ORGANOLEPTIC PROPERTIES** |
| **Odour :** | Matcha/ green tea leaves | **Taste :**  | Earthy, grassy, and lightly sweet with a slight bitterness |
| **Colour :**  | Green  | **Consistency :**  | Fine grained powder. (mean size 15 μm )  |

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| **2.7 ALLERGENS** |
| **Allergens** | **Present as ingredient (yes/no)** |
| **Cereals containing gluten namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains)**  | No |
| **Crustaceans (prawns, crabs, lobsters)**  | No |
| **Molluscs(mussels and oysters)**  | No |
| Eggs :  | No |
| Fish :  | No |
| Peanuts :  | No |
| Soybeans :  | No |
| Milk (including lactose) : | No |
| **Nuts (almonds, hazelnuts, cashew, pecan, Brazil nuts, macadamia, Queensland nuts, pistachios):**  | No |
| **Celery :**  | no |
| **Mustard :**  | No |
| **Sesame seeds :**  | No |
| **Lupin :**  | No |
| **Sulphur dioxide and sulphites> 10mg/kg or 10 mg/l (expressed in SO2) :**  | No |

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| 1. **INSTRUCTION FOR USE / PREPARATION**
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| 1tsp with water or milk. Warm and cold use allowed. |
| 1. **MODE & DURATION OF SUSTAINABILITY**
 |
| Avoid from light, high temperature and humidity. |
| **Conservation** | Store in a cool dry place |
| **Storage conditions for the consumer as indicated on the packaging**  | Store in a cool dry place |
| **Minimum shelf-life after delivery**  | 2 years |
| **Shelf life after opening**  | 2 years  |
| **Shelf life indicated with:**  | Day/month/year  |
| **Disposition of the shelf-life on the packaging**  | On the cap  |

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| 1. **METAL CONTAMINATION**
 |
| **Lead** | Less than 20ppm |
| **Arsenic**  | Less than 2ppm |

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| 1. **MANUFACTURING PROCESS**
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| 1. **Acceptance of material**
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| 1. **Cutting & sorting**
 |  |
| 1. **Roasting**
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| 1. **Blend**
 |  |
| 1. **Magnet trap**
 | 3000gauss 12000gauss |
| 1. **Sterilization**
 | Superheat steam 140oC, 4􏰃5sec  |
| 1. **Metal detect**
 | Fe1.2φ 􏰄 SUS2.5φ 􏰄  |
| 1. **Milling**
 |  |
| 1. **Sifting**
 | 60 mesh |
| 1. **Packaging**
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