

TECHNICAL DATA SHEET (TDS)

CAFÉ / LATTE MATCHA PROFILE

Document Code	MOC-TDS-CAFE-LATTE-2026	Version	1.0 - Public Commercial Edition
Purpose	B2B procurement & formulation evaluation	Status	Product-standard reference; batch values by COA

1. PRODUCT IDENTIFICATION & INTENDED USE

FIELD	PUBLIC SPECIFICATION
Public Product Name	Café / Latte Matcha Profile
Botanical Source	Camellia sinensis
Ingredient	100% green tea powder; no excipients listed
Country of Origin	China
Plant Material	100% shaded green tea leaf material (tencha)
Intended Applications	Milk-based café drinks, iced matcha lattes, smoothies and ice cream
Shading Reference	Approx. 15-18 days
Kill-Green / Fixation	Steam fixation
Milling Method	Ball milling

2. SENSORY PROFILE

PARAMETER	PROFILE
Appearance	Clean green, medium-fine and uniform powder
Aroma	Fresh green-tea aroma with mild sweet and roasted notes
Taste	Balanced tea flavor with moderate astringency designed to remain present through milk
Liquor Color	Clean green liquor with stable foam under standard preparation
Application Performance	Designed for commercial café recipes where color, tea intensity and milk compatibility are evaluated together

3. STANDARD TECHNICAL SPECIFICATIONS

PARAMETER	PUBLIC SPECIFICATION	REFERENCE BASIS / METHOD
Moisture	≤ 5.0% (m/m)	GB 5009.3 / AOAC
Total Ash	≤ 6.5% (m/m)	GB 5009.4 / ISO 1575
Fineness	≥ 95.0% pass 200 mesh	Sieve reference
Particle Size (D50)	≤ 22.0 µm	Laser diffraction / ISO 13320
L-Theanine	≥ 1.00% (m/m)	HPLC
Tea Polyphenols	17.0% - 22.0% (m/m)	Spectrophotometric
Caffeine	3.0% - 4.5% (m/m)	HPLC

Important distinction

The specifications above are public product-standard references for commercial evaluation. They are not a batch Certificate of Analysis. Actual analytical values for a selected commercial batch should be confirmed on the corresponding batch-specific COA.

4. QUALITY, COMPLIANCE & DOCUMENTATION

DOCUMENT / AREA	PUBLIC AVAILABILITY STATEMENT
Batch COA	Available for applicable commercial batches. Batch values must match the selected product and shipment.
Third-Party Testing	Available where applicable. Results apply only to the tested sample, method and stated test scope.
Organic Documentation	Available only for designated products / harvests where certification scope has been verified.
Pesticide / Contaminant Support	May be supplied subject to product, supplier, batch and test scope. This public TDS does not make a universal certification claim.
Export Documents	Commercial invoice, packing list, certificate of origin and other shipment documents are confirmed according to destination and order requirements.

5. PACKAGING, STORAGE & SHELF LIFE

ITEM	SPECIFICATION / GUIDANCE
Commercial Packaging	Bulk export packaging is available. Final format, liner and carton configuration are confirmed per order.
Samples	Evaluation samples are available for qualified B2B projects; sample format is confirmed during project review.
Storage	Keep tightly sealed in a cool, dry place away from moisture, oxygen, direct sunlight and strong odors.
Recommended Storage	Refrigerated storage below 5°C is recommended where practical to support color and aroma retention.
Shelf Life	24 months from production date when unopened and stored under recommended conditions.

6. COMMERCIAL NOTES

- This public TDS is intended for B2B product evaluation, sourcing discussions and formulation screening.
- “Café / Latte Matcha Profile” is a Matcha Origin Co. commercial application profile name and is not presented as an international or regulatory matcha grade.
- Exact producer information, batch values, certification coverage and testing documentation should be confirmed against the selected product and batch before purchase.
- Product-, sample- and batch-specific documents take precedence over this general product-standard sheet.

Document scope

For the applicable batch COA, third-party report, certification document or destination-specific export documentation, please contact Matcha Origin Co. and reference the selected product / project.