

TECHNICAL DATA SHEET (TDS)

CULINARY MATCHA PROFILE

Document Code	MOC-TDS-CULINARY-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	Culinary 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	Baking, desserts, confectionery, noodles and food manufacturing
Shading Reference	Approx. 10-15 days
Kill-Green / Fixation	Steam fixation
Milling Method	Ball milling

2. SENSORY PROFILE

PARAMETER	PROFILE
Appearance	Light olive-green to green, fine and uniform powder
Aroma	Robust green-tea aroma with earthy and lightly toasted notes
Taste	Pronounced tea character with stronger astringency; designed to remain noticeable in food applications
Liquor Color	Green to olive-green liquor
Application Performance	Suitable where flavor visibility and cost-in-use matter more than delicate straight-whisking character

3. STANDARD TECHNICAL SPECIFICATIONS

PARAMETER	PUBLIC SPECIFICATION	REFERENCE BASIS / METHOD
Moisture	≤ 5.0% (m/m)	GB 5009.3 / AOAC
Total Ash	≤ 7.0% (m/m)	GB 5009.4 / ISO 1575
Fineness	≥ 95.0% pass 200 mesh	Sieve reference
Particle Size (D50)	≤ 25.0 μm	Laser diffraction / ISO 13320
L-Theanine	≥ 0.75% (m/m)	HPLC
Tea Polyphenols	18.0% - 25.0% (m/m)	Spectrophotometric
Caffeine	3.0% - 4.2% (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.
- “Culinary 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.