

11. Dezember 2015

General specification for Matcha

Matcha derives exclusively from Tencha tea. Tencha is made of the leaves and buds of the species *camellia sinensis* of the tea plant family (Theaceae). Significant for Tencha is the production process which starts with the shading of the tea plantations for approximately one month. After harvesting the leaves are steamed, dried and roasted, cut, sifted, separated, re-dried and blended. The Tencha leaves are stored in bags at below 10°C just before they get ground in granite stone mills. This powdered green tea is called Matcha. The use of additives is not customary in the production of Matcha.

Particle size:	7-17µ										
Bulk density:	0,3g/cc										
Color:	yellowish green to dark green color										
Taste:	light astringency to mellow sweetness (umami)										
Odor:	mild, gentle scent. Light and soft, yet very green and fresh										
Foreign matters/impurities:	no more than 1%. The tea is free of vegetative forms of mould and other impurities (metal, glass, wood, stones etc.), as well as insects and other animals.										
Loss of mass:	no more than 6%										
Content of caffeine:	no less than 1,5% (in the dry mass)										
Water-soluble tea matter:	no less than 25% (in the dry mass) (The higher the quality of the tea the amount of water-soluble catechin, sugar and fiber decreases and the amount of water-soluble amino acid and caffeine rises. In total the water-soluble tea matter decreases.)										
Microbiology:	<table> <tr> <td>Aerobic plate count:</td> <td>max. 3×10^3/g</td> </tr> <tr> <td>Yeasts:</td> <td>max. 3×10^2/g</td> </tr> <tr> <td>Moulds:</td> <td>max 3×10^2/g</td> </tr> <tr> <td>Coliform:</td> <td>absent¹</td> </tr> <tr> <td>Salmonella:</td> <td>absent in 25g</td> </tr> </table>	Aerobic plate count:	max. 3×10^3 /g	Yeasts:	max. 3×10^2 /g	Moulds:	max 3×10^2 /g	Coliform:	absent ¹	Salmonella:	absent in 25g
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¹ BGLB method; refer to microbiological manual for coliform test of attached paper.

Heavy metals:	Arsenic (As):	max. 0,5 mg/kg
	Lead (Pb):	max. 5,0 mg/kg
	Cadmium (Cd):	max. 0,2 mg/kg
	Mercury (Hg):	max. 0,05 mg/kg
	Copper (Cu):	max. 40 mg/kg

Mercury (Hg):

Pesticides: We ensure that the goods are in conformity with the valid legal requirements at the time of risk transfer and in particular with the German Maximum Residue Level Regulation (GER) and the EU Directives (EU) in their currently valid versions. Additionally, we ensure that the organic products are in compliance with the requirements for Pesticide Residue Levels of the German Association for Organic Production and Trade "BNN-Herstellung und Handel".

Radiation Safety: We guarantee that all our goods are tested for radiation and will be within the legal standards. Furthermore we will restrict the level of radiation of idione-131, caesium-137 and caesium-134 to a maximum of 50 Bq/kg.

Irradiation: There is no treatment of the goods with ultraviolet and/or ionizing radiation.

Gene technology: None of the delivered goods are genetically modified organisms, do not contain genetically modified organisms and are not produced with genetically modified substances.

Food intolerance: We confirm that the delivered goods are allergen-free. See "Allergen List" for more information.

Packing: The sound dried crop is packed in new, clean and dry aluminum bags and master cartons. Labeling is clear and appropriate and does not contaminate the harvested material. The details on the label ensure traceability using lot number. Packaging materials, as well as the packed crop, are stored in a clean and dry place free from pests and are inaccessible to animals. Packaging materials are suitable for food. All packaging materials are strong, water-resistant, safe and usable for export (airworthy export packing). The inner packaging materials are free of any pesticides /substances which possibly could contaminate the product. Specific packing details as well as markings have to be part of the relevant order form.

Storage/Transport:

The packed fried crops are stored in a dry, dark and acclimated storage which is constantly held under 15 °C.

The goods are stored:

- ☉ in buildings with concrete floors or similar easy-to-clean floors.
- ☉ on pallets
- ☉ away from the wall
- ☉ well separated from all other crops whenever cross contamination is possible, especially from any goods with strong smell and/or hazardous potential)

Fumigation of the goods against pests is not conducted.

We guarantee a shelf-life of 12 months for our product when it is properly preserved unopened using a dark, cool and dry storage. It is important to have no other products with strong odor stored together. Once opened, Leaf-Tea should be processed immediately to assure no loss in quality. Our general specification for Leaf-Tea is based on the currently valid guidelines for tea and the relating EU directives.

Allergen List:

Allergens and its derivatives	absent/present	comment
Azo Colors	-	
Beef (meat)	-	
Benzoic Acid (from E210 to E213)	-	
BHA-BHT (from E320 to E321)	-	
Celery and products thereof*	-	
Chicken (meat)	-	
Cinnamon	-	
Caffeine	present	2,0 - 4,0%; naturally included
Carrot	-	
Cocoa	-	
Coriander	-	
Crustaceans and products thereof*	-	
Eggs and products thereof*	-	
Fish and products thereof*	-	
Fructose	present	0,1 - 2,0%; naturally included
Gelatin	-	
Glutamate (from E620 to E625)	present	Glutamic Acid: 0,1 - 0,7%; naturally included
Gluten (<20 ppm)*	-	
Legumes/Pulses	-	
Lupine and products thereof**	-	
Maize	-	
Milk and products thereof*	-	



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Milk protein (<0,1% ppm)	-	
Milk sugar (Lactose)	-	
Molluscs and products thereof**	-	
Mustard and products thereof*	-	
Nuts*	-	
Peanuts and products thereof*	-	
Phenylalanin	present	below 0,05%; naturally included
Pork	-	
Rye	-	
Sesame seeds and products thereof*	-	
Sorbic acid (from E200 to E203)	-	
Soyabeans and products thereof*	-	
Sucrose	present	1,0 - 4,0%; naturally included
Sulphite (from E220 to E228)*	-	
Tartrazine (E102)	-	
Umbelliferae	-	
Vanillin	-	
Wheat	-	
Yeast	-	

BGLB Method; microbiological manual for coliform test

(1) Preparation of sample

Add 25g Matcha into the 225 ml aseptic sterilization physiology saline and mix well until it dissolves.

(2) Preparation of medium

Dissolve BGLB medium into the fixed quantity distilled water. Then, pour 10ml of this water together with each Durham tube into the test tube. Sterilize by high-pressure steam ($121^{\circ}\text{C}/1,2\text{kg}/\text{cm}^2$) for ten minutes and cool down naturally.

(3) Culture

Inoculate the prepared 1ml sample² with sterilized medium by pipette. Make two of this.

(4) Culture Condition

Cultivation is done in an incubator. Specific condition: temperature $35\pm 1^{\circ}\text{C}$, duration $48\pm 3\text{h}$

(5) Judgment

Absent gas in the Durham tube means: coliforms negative

Gas in the Durham tube means: coliforms positive



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² Dilute sample by the ratio 1:10 (sample:water)