

	Product data sheet		Rev: 09/12/24
			Cod: FT-01
	Organic Matcha Fuku		Edition: 01
DESCRIPTION	Organic Matcha green tea powder		
ORIGIN	Japan		
INGREDIENTS	100% Matcha Tea		
PROCESSED	It is made of the leaves and buds of the species <i>Camellia sinensis</i> of the tea plant family (Theaceae). 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. This powdered green tea is called Matcha.		
STORAGE AND HANDLING INSTRUCTIONS	Store in a dry, dark place under 17°C (61°F), protect from heat and keep away from strong odors		
SHELF LIFE	24 months after production for properly preserved, unopened goods		
APPLICATIONS	Matcha tea is used as a beverage, in baking and cooking for flavor and color, in smoothies for a nutritional boost		
ADDITIVES	No additives		
SENSORY ATTRIBUTES			
Colour and appearance	Green colour powder		
Flavour	Characteristic		
Taste	Characteristic		
CHEMICAL AND PHYSICAL PARAMETERS		Standard	
Particle size		6,500 ~ 13,500 cm ² /g	
Moisture		< 6%	
Dry matter		95.8 g	
Total ash		6.67 g	
Mycotoxins			
Aflatoxin B1		max. 2 µg/kg	
Aflatoxins (sum of B1, B2, G1, G2)		max. 4 µg/kg	
Polycyclic aromatic hydrocarbons			
Benzo(a)pyren		10 µg/kg	

Sum PAH 4	50 µg/kg
Pyrrolizidine Alkaloids	
SUM PA	150 µg/kg
NUTRITIONAL INFORMATION	Per 100 g
Energy value	314 kcal / 13,15 kJ
Facts	3.72 g
Saturated	0.86 g
Carbohydrates	20.3 g
Sugar	1.0 g
Protein	3.72 g
Fibre	30.5 g
Salt	6.0 mg
Tannin	10.6 g
Calcium	297,6 mg
Potassium	2497 mg
Iron	7,47 mg
Zinc	3,95 mg
Vitamin A (Retinol)	not detected
α-Carotene	9,88 mg
β-Carotene	28,6 mg
Vitamin C	139 mg
Vitamin E	35,5 mg
Sum of caffeine and theobromine (calculated)	3,47 g
Caffeine	3459,7 mg
Theobromine	9,2 mg
Theophylline	not detected
Gallic Acid	19 mg
Cholesterol	not detected
Sum amino acids (calculated)	1900 mg
Theanine	1540 mg

MICROBIOLOGICAL PARAMETERS

Total plaque (cfu/g)	$< 3 * 10^3$
Yeasts & Moulds (cfu/g)	$< 3 \times 10^2$
E.coli (cfu/g)	ND
Salmonella (cfu/25g)	ND
Listeria (cfu/25g)	ND

HEAVY METALS

Arsenic	< 0.5 ppm
Cadmium	< 0.2 ppm
Lead	< 3.0 ppm
Mercury	< 0.02 ppm
Copper	< 40 ppm

ALLERGENS AND NON - GMO STATEMENT from our supplier

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
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	Aluminium bag
	10 kg
	DOYPACK
	70 g

LEGISLATION

Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC, and Commission Regulation (EC) No 608/2004.

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.

Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.

Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.

Law 7/2022 of 8 April on waste and contaminated soils for a circular economy.

Royal Decree 847/2011 of 17 June establishing the positive list of substances permitted for the manufacture of polymeric materials intended to come into contact with food.

Regulation (EU) 2018/848 of the European Parliament and of the Council of 30 May 2018 on organic production and labelling of organic products and repealing Council Regulation (EC) No 834/2007.

Commission Implementing Regulation (EU) 2021/1165 of 15 July 2021 authorising certain products and substances for use in organic production and establishing their lists.

Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.			
Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPINE and derivatives	NO	NO	NO