

CHT Matcha

Matcha

Supplier For OEM/ODM
Matcha Powder



Matcha Growing Environment



01

Warm and
Wetish Climate
with an Average
Temperature of
15°C–25°C

02

Acidic soil
PH= 4.5–6.5

03

Mid-to-low
mountainous
regions with
300–1500 m
Altitude

04

Annual
precipitation
1000–2000MM

05

Air humidity
70%–80%

06

Light conditions
Cloudy, misty
mountainous
areas with
moderate shading

Matcha Quality Standards

Quality System:

A standardized management system covering tea plantation cultivation, production control, and quality testing to ensure the consistency and safety of matcha.

Certificates Systems:

Multiple certificates including ISO 22000, KOSHER, HALAL, EU ORGANIC, USDA ORGANIC, SGS and other agricultural product certificates.



Comparison Between

- EU Standard Matcha
- China National Standard Grade One Matcha

Mesh Size

(finer texture, better absorption)

1200 Mesh

800 Mesh

Theanine

(determines the freshness and sweetness of tea)

1.4%

1%

Ash Content

(indicator of tea tenderness)

6.20%

≤8.0%

Dietary Fiber

(an essential nutrient for the human body, aids digestion)

37.8g (Per 100g)

6g (Per 100g)



Matcha Processing Technic

1. Fresh Leaf Storage

Clean, cool and well-ventilated and area free from odors; storage thickness of fresh leaves < 90 cm.

2. Leaf Cutting

Fresh leaves are evenly cut both horizontally and vertically, with a production capacity of 100–500 kg/h.

3. Steaming

Steam and hot air are used for fixation. Steam temperature is maintained at 90–100°C for 8–10 seconds.

4. Cooling

A cooling process lasting 5–10 minutes allows for redistribution of moisture within the steamed leaves.

5. Initial Drying

Preliminary drying is carried out in a Tencha furnace for 20–25 minutes.

6. Stem and Leaf Separation

A specialized machine separates leaves from stems and removes impurities.

7. Re-drying

The drying machine operates at 70–90°C for 15–20 minutes, reducing the moisture content of the leaves to below 5%.

8. Tencha to Matcha

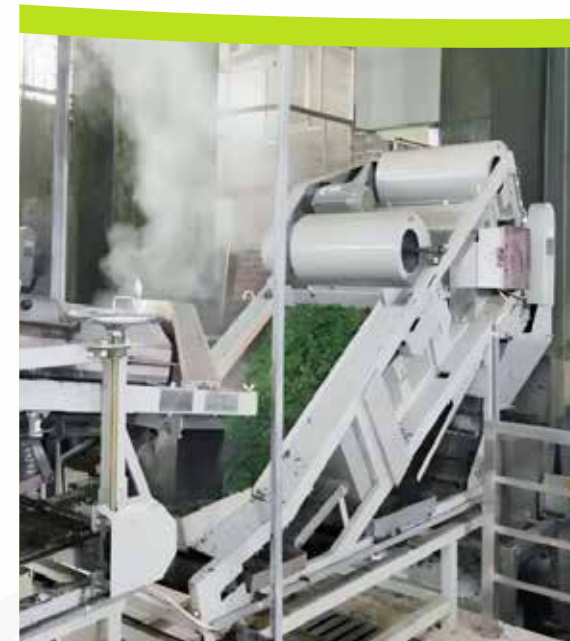
Metal detection and removal → grinding into powder via ball mill or stone mill → packaging.



① Fresh Leaf Storage



② Leaf Cutting



③ Steaming



④ Cooling



⑤ Initial Drying



⑥ Stem and Leaf Separation



⑦ Re-drying



⑧ Tencha to Matcha



Matcha Service

01 Annual matcha production capacity of 2,000 tons

02 Production of EU-standard matcha (compliant with 515 pesticide residue limits) Organic-standard matcha (compliant with 600 pesticide residue limits)

03 Refusing the usage of chemical pesticides, herbicides, and insecticides

04 Provision of matcha for various applications including ceremonial grade, beverage grade

05 Customized matcha packaging and labeling solutions tailored to client requirements



Matcha Specifications

Ceremonial-grade matcha

Appearance: Emerald green

Product Features :

Rich tea aroma, fresh and sweet, minimal bitterness, rich flavor, and smooth taste.

Suitable for:

High-end tea tasting, tea ceremony exchange



Beverage-grade matcha

Appearance: Dark green

Product Features :

Rich tea aroma, slightly bitter, and smooth texture

Suitable for:

High-end beverages



Ceremonial-grade Matcha Feature



Harvesting season

The first batch of spring tea

Harvesting method

Hand-picking Tea Bud

Grinding method

Natural granite stone grinding (40-50 grams per hour)

Aroma

Rich, sweet, without any grassy smell

Taste

Extremely thick, smooth, with a strong umami flavor and almost no bitterness.



Matcha Detailed Specification



Ceremonial-grade matcha BST-D8

Appearance:

Emerald green

Product Features:

Hand-picked, stone-milled, rich in aroma, no bitterness or astringency, and a smooth, delicate taste

Suitable for:

usucha

Color



Tea aroma



Taste



Matcha Detailed Specification



Ceremonial-grade matcha BST-D7

Appearance:

Emerald green

Product Features:

Hand-picked, stone-milled, rich in aroma, with a slight hint of bitterness and astringency, and a smooth, delicate taste

Suitable for:

usucha



Matcha Detailed Specification

Ceremonial-grade matcha BST-D6



Appearance:

Emerald green

Product Features:

Rich tea aroma, fresh and sweet, with minimal bitterness

Rich flavor, smooth and delicate texture

Suitable for:

High-end tea tasting, tea ceremony exchange

Color



Tea aroma



Taste



Matcha Detailed Specification

Beverage-grade matcha BST-D5

Appearance:

Dark green

Product Features:

Rich tea aroma, fresh and sweet, slightly bitter, smooth and delicate texture

Suitable for:

High-end beverages



Color



Tea aroma



Taste



Matcha Detailed Specification

Beverage-grade matcha BST-D4

Appearance:

Bright green

Product Features:

Distinctive tea aroma, unique tea flavor, and rich taste

Suitable for:

Various beverages



Color



Tea aroma



Taste



Matcha Detailed Specification



Beverage-grade matcha BST-D3

Appearance:

Light green

Product Features:

Strong tea aroma, distinct tea flavor, and rich taste

Suitable for:

Various beverages

Color	★	★	★
Tea aroma	★	★	★
Taste	★	★	★

Matcha Detailed Specification



Beverage-grade matcha BST-D2

Appearance:

Light green

Product Features:

Strong tea aroma, rich tea flavor, and mellow taste

Suitable for:

Various beverages

- Color ★ ★
- Tea aroma ★ ★
- Taste ★ ★

Matcha Detailed Specification



Beverage-grade matcha BST-D1

Appearance:

Green

Product Features:

Strong tea aroma, rich tea flavor, and smooth taste

Suitable for:

General beverages

Color



Tea aroma



Taste



Packaging

Gram Weight	Bag Size	Bags/Carton	Carton Size
50g	110mm×160mm×30mm	280 bags/carton	
100g	140mm×190mm×40mm	145 bags/carton	
250g	245mm×155mm×75mm	55 bags/carton	
500g	300mm×190mm×90mm	30 bags/carton	
1kg	360mm×230mm×100mm	15 bags/carton	
5kg	480mm×320mm×120mm	4 bags/carton	

Matcha packaging Design

1. Subcontracted matcha
2. Canned matcha
3. Matcha powder bottle cap
4. Matcha mushroom powder
5. Matcha latte powder
6. Matcha cacao powder

