ORGANIC MATCHA POWDER | B2B WHOLESALE

Organic Culinary Grade Matcha Powder

Bulk Supply for Food & Beverage Manufacturers • Stone-Ground & Sieved • Direct from Source Factory

PRODUCT GRADE Culinary (Organic)	**PARTICLE SIZE** 800-1,000 mesh	**MOQ** 5 kg	**SHELF LIFE** 18 months
CERTIFICATIONS USDA / EU Organic	**FOOD SAFETY** BRC, HACCP, ISO 22000	**MONTHLY CAPACITY** 30 tons	**LEAD TIME** 7-15 days

PRODUCT INTRODUCTION

Our organic culinary grade matcha powder is designed for food and beverage manufacturers that need a consistent, cost-effective matcha base. It is made from second-harvest Tencha leaves that are shade-grown and stone-ground, then sieved to a fine, uniform particle size. The result is a stable green colour and a balanced matcha flavour that holds up in baking, blending and freezing.

Unlike ceremonial grade, culinary grade is formulated for processing rather than ceremonial whisking. It disperses evenly in batters, doughs, ice cream mixes and beverage concentrates. The slightly stronger, more astringent profile is intentional — it keeps the matcha flavour visible in products with sugar, dairy or other strong ingredients.

As a source factory, we supply culinary grade in bulk at consistent pricing. This makes it a practical choice for bakeries, beverage brands and food processors that use matcha as a functional ingredient rather than a premium retail item.

MATCHA SPECIFICATIONS AT A GLANCE

MATCHA SPECIFICATIONS	DETAILS
Product Grade	Organic Culinary Grade
Particle Size	800–1,000 mesh
Raw Material Origin	Shaded tea gardens, China
Moisture Content	≤ 5%
Colour Standard	Bright green, stable in baked and frozen applications
Shelf Life	18 months in unopened original packaging
MOQ	5 kg
Export Compliance	FDA, BRC, HACCP, ISO 22000, EU Organic, USDA Organic

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FULL PRODUCT SPECIFICATIONS

Parameter	Details
Product Name	Organic Culinary Grade Matcha Powder
Grade	Culinary (second harvest)
Cultivar	Yabukita, Saemidori
Harvest Season	Second flush, late May to June
Shading Period	15–20 days before harvest
Grinding Method	Low-temperature mechanical grinding
Particle Size	800–1,000 mesh
Colour	Bright green
Flavour Profile	Balanced matcha flavour, moderate astringency
Protein Content	≥ 24%
Tea Polyphenols	≥ 14%
Dietary Fibre	≥ 28%
L-Theanine	≥ 0.8%
Caffeine	2.0–3.0%
Moisture	≤ 5%
Ash	≤ 6%
Total Plate Count	≤ 1,000 CFU/g
Yeast & Mould	≤ 100 CFU/g
E. coli	Negative
Salmonella	Negative
Lead	≤ 1.0 mg/kg
Arsenic	≤ 0.5 mg/kg
Cadmium	≤ 0.5 mg/kg
Mercury	≤ 0.1 mg/kg
Pesticide Residue	Compliant with EU MRL and USDA NOP
Packaging	1 kg foil bag / 5 kg carton / 20 kg carton
Storage	Cool, dry place, away from light
Applications	Bakery, ice cream, beverages, confectionery, supplements
Certifications	FDA, BRC, HACCP, ISO 22000, EU Organic, USDA Organic
Monthly Capacity	30 tons
Lead Time	7–15 days after deposit

Parameter	Details
Testing Standard	Third-party lab report per batch

WIDE APPLICATIONS

Bakery and Pastry Manufacturing

Culinary grade matcha is the standard choice for cakes, cookies, breads and pastries. It keeps a stable green colour through baking and blends evenly into flour mixtures. The flavour remains noticeable without overpowering other ingredients.

Ice Cream and Frozen Desserts

In frozen applications, culinary grade matcha maintains colour and flavour better than ceremonial grade. It disperses smoothly into dairy and non-dairy bases, making it suitable for ice cream, gelato and frozen yoghurt lines.

Beverage Concentrates and RTD Drinks

For ready-to-drink matcha lattes, smoothies and powdered drink mixes, culinary grade offers a cost-effective base with reliable dispersion. It works well in both hot-fill and cold-fill processes.

Dietary Supplements and Functional Foods

Culinary grade matcha is often used in capsules, powder blends and nutrition bars. Its higher polyphenol content and lower cost make it suitable for functional food formulations.

Private Label and OEM Production

We supply culinary grade matcha for private-label baking mixes, drink powders and supplement blends. Custom formulation and packaging support are available.

WHY CHOOSE OUR FACTORY

- **Dedicated Culinary Grade Line:** separate grinding and sieving lines prevent cross-contamination with ceremonial grade.
- **Cost-Effective Sourcing:** second-harvest raw material keeps pricing competitive for large-volume food manufacturers.
- **Consistent Colour and Flavour:** batch blending and retained samples ensure repeatable results.
- **Food Safety Systems:** BRC, HACCP and ISO 22000 certified production.
- **Large Monthly Capacity:** 30 tons per month for culinary grade.
- **Custom Formulation Support:** in-house R&D team for blended matcha and ready-to-use mixes.
- **Export Documentation:** full support for FDA, EU Organic and customs clearance.
- **Flexible MOQ:** 20 kg bulk MOQ supports both trial and scale-up orders.
- **Fast Sampling:** 3–5 working days for sample dispatch.

Bulk Packaging & Private Label Options

1 KG FOIL BAG **Trial & retail**	**5 KG CARTON** **Cafes & bakeries**	**20 KG CARTON** **Industrial bulk**	**PRIVATE LABEL** **500 units / SKU**

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QUALITY ASSURANCE & COMPLIANCE

Every batch is produced under BRC, HACCP and ISO 22000 food safety systems and released against a third-party laboratory report covering microbiological, heavy metal and pesticide residue parameters. Retained samples are kept for each production lot to guarantee flavour and colour consistency across repeat orders. Products are certified organic to both EU Organic and USDA NOP standards, with full export documentation for FDA and customs clearance.

FREQUENTLY ASKED QUESTIONS

Q. What is the difference between culinary grade and ceremonial grade matcha?

A. Culinary grade is made from second-harvest leaves and is designed for cooking, baking and blending. Ceremonial grade is made from first-harvest leaves and is intended for traditional whisking and drinking. Culinary grade is more cost-effective for food manufacturing.

Q. Can I use culinary grade matcha for drinking?

A. Yes, but the flavour is more astringent and less sweet than ceremonial grade. For drinking applications, we recommend ceremonial grade or a premium culinary grade with a milder profile.

Q. What is the MOQ for bulk culinary matcha?

A. The MOQ is 20 kg for bulk powder. For private-label packaging, the MOQ is 500 units per SKU.

Q. Do you provide samples for product development?

A. Yes. We offer free samples up to 200 g for food manufacturers and brands. Courier cost is covered by the buyer.

Q. How does culinary grade matcha perform in baking?

A. It holds colour well up to 180°C for short baking times. For longer baking, we recommend increasing the dosage slightly or using a colour-stable grade. Our technical team can advise on dosage.

Q. Which certifications apply to your culinary matcha?

A. We hold FDA, BRC, HACCP, ISO 22000, EU Organic and USDA Organic certifications. Each batch includes a third-party test report.

Q. What is the lead time for a 500 kg order?

A. For 500 kg of bulk culinary matcha, lead time is 10–15 working days after deposit.

ORDERING INFORMATION

COMMERCIAL TERMS	DETAILS
Sample Policy	Free sample up to 200 g (courier cost on buyer's account); dispatch in 3–5 working days
MOQ	5 kg (trial orders) | 20 kg bulk powder | 500 units per SKU for private label
Packaging Options	1 kg foil bag / 5 kg carton / 20 kg carton, private-label packaging available
Payment Terms	Please confirm with our sales team (T/T, and terms to be agreed)
Lead Time	7–15 days after deposit (500 kg orders: 10–15 working days)
Monthly Capacity	30 tons of culinary grade matcha
Documents Provided	Certificate of Analysis (COA), third-party test report, organic certificates, MSDS on request

We would be glad to send you a free 200 g sample and a full batch Certificate of Analysis for your product development. Please contact our export team — we reply within 24 hours on business days.

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