



PRODUCT SPECIFICATIONS

Product Name

Raw Honey with Matcha

Product Description

Raw blossom honey with matcha tea powder. Raw honey, the sweet natural substance produced by bees from the nectar of flowers and stored in beehives blended with natural matcha, the finely ground powder of specially grown and processed green tea leaves. The product must be a homogenous spread with light green color. It has a pleasant, sweet flavor together with the distinctive bittersweet matcha flavor. Without fermentation or other off-flavors.

Product contend

Ingredients: Raw honey 97,5%, Matcha freeze dried powder 2,5%. Other Additives: None

Sensory data

Appearance	Light green color
Flavor	Pleasant, sweet flavor with the characteristic flavor of matcha tea
Aroma	Pleasant moderate aroma
Texture	Smooth creamy, sticky to the touch

Physical Standards

Acidity	Maximum 50 milli-equivalents acid per 1000g
Moisture	Maximum 19%
Glucose %	28-40
Fructose %	28-40

Chemical Standards

Streptomycin	Absent (<10 ppb limit of detection)
Sulphonamides	Absent (<10 ppb limit of detection)
Tetracyclines	Absent (<10 ppb limit of detection)
Chloramphenical	Absent (<0.3 ppb limit of detection)
Nitrofurans - All Metabolites	Absent (<0.5 ppb limit of detection)

Microbiological Standards

There must be no indications of fermentation.

Due to the low water contend there is a very low risk of pathogenic growth.

Nutritional value (per 100g)

Energy (Kcal)	304	Protein (g)	0,8
Total fat (g)	0,1	Dietary Fiber (g)	0,8
Carbohydrates (g)	81,2	Salt (g)	0,0

Health and Safety

No known hazard associated with honey or matcha tea.

Allergens

No major allergen food is included in the ingredients.

Genetically Modified Materials

The ingredients used are not produced from materials which have been derived from a genetically modified material source. The ingredients are free from any adventitious GM contamination or cross contamination through processing.

Packaging

Glass jar, twist off metal lid with food grate lining.

Shelf Life, Storage and Transportation

24 months shelf life. Product to be stored and transported in climate-controlled conditions preferably below 22 °C. If possible, stored in light tight carton cases.