

TEA0706.036A: Matcha Sencha Green Tea - bags 4x20 bags (36g)

Uncontrolled if printed

		Version:	1D / 07.02.2022
		Label Code:	TEA0706.036A.03
General Information			
Product Description:	Organic Japanese fine cut Sencha green tea leaves with Matcha green tea powder		
Unit Size:	20 bags (36g)		
Country of Origin:	United Kingdom		

Organic Status

Organic:	Yes
Cert. at Source:	JONA
Cert. at Point of Sale:	Soil Association

Ingredients

Sencha green tea leaves* (97.5%), matcha green tea powder* (2.5%) *organic

Allergen Information

Cereals containing gluten*:	Absent
Peanuts*:	Absent
Nuts*:	Absent
Soybeans*:	Absent
Celery*:	Absent
Mustard*:	Absent
Sesame*:	Absent
Sulfur dioxide and sulphites*+:	Absent
Crustaceans*:	Absent
Eggs*:	Absent
Fish*:	Absent
Milk*:	Absent
Lupin*:	Absent
Molluscs*:	Absent
* and products thereof +(>10mg/kg or 10mg/l)	

Nutritional Information

Typical figures in g/100g

Nutritional values for the product

Production Process

Production Process:	<p>Matcha harvest -> steam -> cool -> rub and dry repeatedly -> dry -> select -> Aracha -> quality check -> selecting -> cut and sieve (10-30 mesh) -> drying (O-PRP: far infrared dryer: upper heat 90C/194F, lower heat 130C/266F, 10min) -> blend -> magnet (10,000 gauss) -> store -> magnet (12,000 gauss) -> metal detecting -> X-ray scanner -> grinding -> sieving (80 mesh)</p> <p>Sencha harvest -> steam -> cool -> rub and dry repeatedly -> dry -> select -> Aracha -> quality check -> selecting -> cut and sieve (10-30 mesh) -> drying (far infrared dryer: upper heat 90C/194F, lower heat 130C/266F, 10min) -> blend -> magnet (10,000 gauss) -> store -> magnet (12,000 gauss) -> metal detecting -> X-ray scanner</p> <p>Add Matcha to Sencha -> weigh -> packaging</p> <p>*Receipt of bulk material -> sieve -> pack-> metal detection -> packaging *Repack process for retail size only</p>
Pasteurisation Process:	N/A
Processing Aids:	N/A

Dietary Selling Points

Gluten Free:	No
Raw Food:	No
Kosher:	Yes
Free of Added Alcohol:	Yes
Yeast Free:	Yes
Non-GM:	Yes
Vegan:	Yes
Free from added sugar:	Yes
Free from palm oil:	Yes
Free from hydrogenated oils:	Yes
Free from artificial additives:	Yes

Additional Information




n/a

Storage & Shelf Life

Min. Shelf life from Production:	24	Does not exclude shelf-life lost in transport from manufacturer
Min. Shelf life on Delivery:	Please check with your Account Manager	
Recommended Storage:	Store in cool, dry place	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Once the tea envelope has been opened, use tea bag to prepare tea immediately.	
Notes and Cautions:		
Usage Instructions:	Boil fresh water and leave to cool for a minute before pouring over the tea bag. For the best flavour infuse for 1-2 minutes and enjoy.	
Traceability Coding:		
Use By Date Location:		

Packaging Information

Trade Case Content:	4
Unit Size (g or ml):	20 bags (36g)
Unit Description:	20 tea bags with envelope in a paper carton box
Trade Case description:	4 carton boxes in a cardboard box
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	01 x 04

 Unit		 Case		 Pallet	
Barcode:	5021554001614	Barcode:	05021554001607	Block (1000mmx1200mm) Layers/pallet 18 Cases/layer 28	
Net Weight (g):	36	Net weight (g):	144		
Gross Weight (g):	79.0300003066659	Gross weight (g):	401.219999700785		
Drained Weight (g):					
Depth (mm):	68	Depth (mm):	281	EURO (800mmx1200mm) Layers/pallet 18 Cases/layer 20	
Width (mm):	78	Width (mm):	81		
Height (mm):	139	Height (mm):	144		
Paper (g):	42.93	Paper (g):	85.1		
Glass (g):	0	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	0	Plastic (g):	0		
Type of Plastic:		Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0.1	Other (g):	0		
Type of Other:	Cotton string (actual weight: 0.02g)	Type of Other:			

Languages on Label:		Sizes Available:	
English Spanish Italian Portuguese French Dutch Norwegian Danish Swedish Arabic Greek		TEA050 1 X 20kg 6.X20A	

Marketing Information	
Suggestions for use:	Boil fresh water and leave to cool for a minute before pouring over the tea bag. For the best flavour infuse for 1-2 minutes and enjoy.

Pack Shot Image:



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