



FINISHED PRODUCT SPECIFICATION
PERFECTED Ceremonial Grade MATCHA 12X (7x1.5G)

Basic Information	
Product Code	MSO15-12-02
Product Description	Ceremonial Grade Matcha 12x(7x1.5g) UK
HS Comm. Code	09.02.1000
Legal Description	Matcha green tea
Country of Origin	Japan
Brand	PerfectTed
Manufacturer	Made Beverages Ltd
Manufacturer Standards	BRCGC for Food Safety
GMO Status	GMO Free

Packaging details	
Primary unit	
Dimensions (mm)	65 (w) x 25 (d) x 150 (h)
Barcode	5060941971024
Net weight	10.5g
Packaging material	Plastic / Aluminium
Packaging weight	10g
Gross weight	20.5g
Secondary unit	
Unit type	Case
Barcode	15060941971021
Multiple of primary	12
Dimensions (mm)	130 (w) x 145 (d) x 155 (h)
Net weight	126g
Packaging material	Cardboard
Packaging weight	20g
Gross weight	266g
Pallet unit	
Unit type	Pallet
Multiple of secondary	376
TI / HI	47 / 8
Dimensions (mm)	1200 (l) x 1000 (w) x 1500 (h)
Net weight	47.4kg
Packaging material	Wood / Cardboard / Plastic
Packaging weight	20kg / 0.5kg / 0.5kg (21kg)
Gross weight	121kg

Doc No.	Version	Issue Date	Created by	Approved by
QSpec-MP15-12-01	2	29/01/2025	JG	TL



Product Information																																													
Ingredient declaration	Ceremonial Grade Matcha Green Tea																																												
Product claims	100% pure, Vegan, Non-GMO, Gluten Free.																																												
Consumer information	68mg caffeine per 2g.																																												
Nutritional information	<table border="1"> <thead> <tr> <th colspan="2"></th> <th colspan="2">Nutrition Information</th> </tr> <tr> <th colspan="2"></th> <th>Typical values per</th> <th>Per serving</th> </tr> <tr> <th colspan="2"></th> <th>100g</th> <th>2g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>kJ</td> <td>1356</td> <td>27</td> </tr> <tr> <td>Energy</td> <td>Kcal</td> <td>324</td> <td>6</td> </tr> <tr> <td>Fat</td> <td>g</td> <td>5.3</td> <td>0.1</td> </tr> <tr> <td>of which sugars</td> <td>g</td> <td>0.68</td> <td>0.01</td> </tr> <tr> <td>Carbohydrate</td> <td>g</td> <td>38.5</td> <td>0.8</td> </tr> <tr> <td>of which sugars</td> <td>g</td> <td>0</td> <td>0</td> </tr> <tr> <td>Protein</td> <td>g</td> <td>29.6</td> <td>0.6</td> </tr> <tr> <td>Salt</td> <td>mg</td> <td>6</td> <td>0.1</td> </tr> </tbody> </table>			Nutrition Information				Typical values per	Per serving			100g	2g	Energy	kJ	1356	27	Energy	Kcal	324	6	Fat	g	5.3	0.1	of which sugars	g	0.68	0.01	Carbohydrate	g	38.5	0.8	of which sugars	g	0	0	Protein	g	29.6	0.6	Salt	mg	6	0.1
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Allergens	None																																												
Dietary requirement	Suitable for Vegetarians	Yes																																											
	Suitable for Vegans	Yes																																											
	Certified for Halal	No																																											
	Certified for Kosher	No																																											
	Certified for Organic	No																																											
Storage instructions	Store in a cool dry place away from direct sunlight																																												
Shelf life	24 months from manufacture																																												
Method of preservation	Airtight packaging																																												
Product Label																																													

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Microbiological, Physical and Chemical Properties	
Microbiological Standards	
Total Aerobic Plate Count (cfu/g)	<5000
Total Coliform (cfu/g)	<1000
Yeast & Mould (cfu/g)	<100
Escherichia Coli (cfu/g)	<10
Method of Analysis	3M(TM) Petrifilm(TM) Assay (Internal LABO)
Frequency of Testing	Every Batch
Radiation Standards	
Iodine - 131	< 10/Bq/kg
Caesium - 134	< 10/Bq/kg
Caesium - 137	< 10/Bq/kg
Method of Analysis	Y-Ray Spectrometry (Germanium Semiconductor Detector)
Frequency of Testing	Every Batch
Nutritional Standards	
Caffeine (mg/100g)	<4000

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