

TEA0206.085A: Matcha Sencha, Green Tea with Matcha - loose

Uncontrolled if printed

		Version:	1A / 12.02.2026
General Information		Label Code:	TEA0206.085A.01
Product Description:	A blend of green tea and matcha powder.		
Unit Size:	85g		
Country of Origin:	Japan		

Organic Status

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

Ingredients

Sencha green tea leaves* (95%), matcha green tea powder* (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

N/A – product exempt under Reg. (EU) 1169/2011

Production Process

Production Process:	SENCHA harvest -> steam -> cool -> rub and dry repeatedly -> dry -> select -> Aracha -> quality check -> selecting -> drying (microwave far infrared dryer upper heat 80-95°C, lower heat 90-130°C, 10-15min) MATCHA harvest -> steam -> cool -> rub and dry repeatedly -> dry -> select -> Aracha -> quality check -> crushing (magnet: 10000 gauss) -> selecting -> drying (microwave far infrared dryer upper heat 80-95°C, lower heat 90-130°C, 10-15min) -> magnet (10000 gauss) -> magnet (12000 gauss) -> metal detecting (Fe:0.8mm/ AL: 1.5mm) -> X-ray scanner (SUS:1.5mm/ Ceramic: 3.0mm / Glass: 3.0mm/ Rubber: 4.0mm) -> grinding (bead mill) (magnet: 10000 gauss) -> sieving (60 mesh) MIX SENCHA & MATCHA blending (magnet: 10000 gauss) -> magnet: 12000 gauss -> metal detecting (Fe: 0.8mm/ AL: 1.5mm) -> X-ray scanner (SUS:1.5mm/ Ceramic: 3.0mm / Glass: 3.0mm/ Rubber: 4.0mm) -> Weighing -> Packaging
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 a cool, dark place.	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Store in a cool, dark place.	
Notes and Cautions:		
Usage Instructions:	Place 1 heaped teaspoon of tea per person in a teapot. Boil fresh water and leave to cool for a minute before pouring over the tea. For the best flavour infuse for only 1-2 minutes and serve.	
Traceability Coding:	P & E	
Use By Date Location:	Back of pack	

Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	85g
Unit Description:	Plastic Flexible Pouch with ziplock opening
Trade Case description:	Cardboard box with a label
Shelf Ready Packaging:	No
Trade Case Configuration (Front x Side):	01 x 06

 Unit		 Case		 Pallet	
Barcode:	5021554005926	Barcode:	05021554005933	Block (1000mmx1200mm) Layers/pallet 3 Cases/layer 24	
Net Weight (g):	85	Net weight (g):	510		
Gross Weight (g):	93	Gross weight (g):	739		
Drained Weight (g):	0				
Depth (mm):	82	Depth (mm):	245	EURO (800mmx1200mm) Layers/pallet 3 Cases/layer 24	
Width (mm):	150	Width (mm):	240		
Height (mm):	210	Height (mm):	120		
Paper (g):	0	Paper (g):	181		
Glass (g):	0	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	8	Plastic (g):	0		
Type of Plastic:		Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	(Matte-ink/ PET12/ ink/ adhesive/ ALPET12/ adhesive/ antistatic- LLDPE60µm	Type of Other:			

Languages on Label:	English	Sizes Available:	TEA080	1 X 20kg
	Spanish		6.X20A	
	Portuguese		TEA090	6 X 85g
	French		6.085A	
	Dutch			
	Norwegian			
	Danish			
	Swedish			
	German			
	Greek			

Marketing Information	
Suggestions for use:	Place 1 heaped teaspoon of tea per person in a teapot. Boil fresh water and leave to cool for a minute before pouring over the tea. For the best flavour infuse for only 1-2 minutes and serve.

Pack Shot Image:

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Double click to open PackShot folder.

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