



# DōMatcha® Bulk Product

DōMatcha® is Gluten Free, Kosher and Non-GMO.

## CONVENTIONAL BULK MATCHA

DōMatcha® Conventional matcha is grown in the Uji, Kyoto region of Japan.

### Grade B DōMatcha® Premium

A mild grade matcha. Well balanced in taste, color and scent. This blend uses the leaves produced by one of Japan's oldest and most established tea producers based in Kagoshima and Uji, Kyoto.

**Recommended application:** Ideally suited for matcha beverages in the food service industry, specialty coffee and tea shops, delis, juice bars, restaurants, hotels. Matcha beverages could include, but are not limited to, lattes, frappes, blender drinks, iced lemonade and cocktails. (Available in 1kg bag)

### Grade D DōMatcha® Regular

A slightly lower grade of matcha compared to our DōMatcha® Premium. The taste is slightly bitter, but still one of the best tasting ingredient grade matchas on the market.

**Recommended application:** Best used for sweets, lattes, frappes, smoothies, muffins, baked goods. (Available in 1kg bag)

## ORGANIC BULK MATCHA

Organic DōMatcha® is certified by JONA (Japan Organic and Natural Foods Association) and JAS (Japan Agriculture Standard), which follow stricter regulations and higher standards than the North American certification associations. They require the use of only natural fertilizers and the chemical-free cultivation of the tea plants for at least 3 years prior to certification. Organic DōMatcha® is also certified by AB (Agriculture Biologique). Organic products carrying this logo must contain more than 95 percent organic components. Organic DōMatcha® is also certified by EU Agriculture, the governing body for the European Community. DōMatcha® Organic matcha is grown in Kagoshima, Japan.



### Grade A DōMatcha® Organic Gold

Rates highest for scent, color, taste and L-theanine, offering a sweet, smooth flavor. **Recommended application:** For use as a traditional matcha using hot or iced water, tea ceremonies or for personal use. (Available in 1kg bag)

### Grade C DōMatcha® Organic Silver

Rates second highest for scent, color and taste, offering a full bodied flavor. Grade C brings out the sweetness in baked goods or sweets while sustaining the rich matcha taste. This matcha is recommended by world class chefs in high end restaurants, Patisseries and Chocolatiers. **Recommended application:** Best used for cooking, flavoring and visual appeal. Ideal for Baked goods and sweets, terrines, soups, salad dressings, seasonings, jellies (made from agars or gelatins), tofus, herb salts, dressings and oils. (Available in 1kg bag)

### Grade E DōMatcha® Organic Bronze

Standard organic matcha. Less scent, color and flavor compared to Grade A and Grade C. Best used as ingredient matcha. **Recommended application:** baked goods and sweets, protein powder and more. An excellent product from the stand point of price and quality.



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For more information on DōMatcha® products  
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