

Technical data sheet

Matcha



Specifications

Composition: Match and maltodextrin

<u>Analysis</u>	Parameters	Methodology
<u>Organoleptic*</u>		
Aspect	Powder	Organoleptic
Taste	Characteristic	Organoleptic
Odor	Characteristic	Organoleptic
Color	Green to green moss	Organoleptic

Physical-Chemical*

Solubility (water)	Insoluble	Eur. Pharm. 9.0
pH	2,00 - 7,00	Eur. Pharm. 9.0
Granulometry	Min 90% in mesh 30	Eur. Pharm. 9.0
Apparent Density (g/mL)	0.200 to 0,700	Eur. Pharm. 9.0
Moisture	Max. 12.00%	Internal

Microbiological*

Total bacterial count	Max. 10000 CFU/g	AOAC
Molds and yeasts	Max. 1000 CFU/g	AOAC
Total coliforms	Absent	AOAC
E. coli	Max. 10 CFU/g	AOAC
Salmonella	Absent in 25g	AOAC

Inorg. Contaminants 1**

Mercury	Max 0.1 mg/kg	ICP - MS
Arsenic	Max 0.6 mg/kg	ICP - MS
Cadmium	Max 0.4 mg/kg	ICP - MS
Lead	Max 0.6 mg/kg	ICP - MS

Foreign Matter (F.E.) 2**

F.E risk indications	Absent	AOAC / FDA
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Indicative of F.E failures in GMP's, except those with a tolerance limit	Absent	AOAC / FDA
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Insects fragments indicative of GMP failures	75 in 25 g	AOAC
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Sand	1.5% insol. ashes	AOAC
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Dead mites	5 in the aliquot	AOCA / FDA
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1** Parameters according to RDC No. 487 of 03/26/2021 and IN No. 88 of 26/03/2021.

2** Parameters according to RDC No. 623 of 09/03/2022

Other information

General

Part used	Leaf
Excipient	Maltodextrin
Extraction Solvent	Water
Expiry date	30 Months
Production Method	Spray drying

Allergens

Product free from the presence of the most common food allergens and their derivatives: cereals with gluten, peanuts, eggs, crustaceans, fish, milk, chestnuts and nuts, natural latex, soy and pinoli, according to RDC No. 26/2015.

GMO's

Product free from the presence of genetically modified organisms.

Storage

Store hermetically away from light, moisture and heat. Keep it in a dry and airy place. Packing: kraft bags or polyethylene bags in boxes of 20 or 25 kg, depending on the batch density.

Product must be handled according to Resolution RDC N°275 of 10/21/2002.

Periodicity of Analyses

* Analyses carried out in all batches and present on the certificate.

** Monitoring analyses. Data not reported on the certificate. Technical report can be requested at any time to the technical department.

Nutritional Table

	100g Serving	% DV***
Energy Value	348 kcal = 1457 kJ	17
Carbohydrates (g)	84	28
Total sugars (g)	1,5	3
Added sugar (g)	1,5	-
Proteins (g)	0	0
Fats (g)	0	0
Saturated Fats (g)	0	0
Trans Fats (g)	-	-
Fibers (g)	6	24
Sodium (mg)	0	0
Calcium (mg)	0	0
Iron (mg)	0	0