

	Product specification matcha tea organic		
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Product details	
Article number	00842K
Supplier (Specification only valid for goods from this supplier)	
Product name	matcha tea organic
Legal name	greet tea powder
Country of processing	Republic of Korea
Country of origin (for this article all possible origins are shown)	Republic of Korea other origins possible due to availability
Agricultural origin	Non-EU-agriculture
Product description	green tea ground from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	Camellia sinensis
Variety	
Production	This special tea is produced according to traditional Japanese methods. The tea plants are shaded prior to harvesting. After careful picking, the leaves are separated from their veins, sterilised with steam and dried immediately. They are then packaged professionally and stored until they are ground. The grinding process takes place in slow-running or cooled mills to prevent the powder from heating up.
Customs tariff number	09021000
List of ingredients	green tea milled* (green tea ground) *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	Use approx. 2 g of organic ceremonial matcha and mix with 150 ml of 80°C water. Traditionally whisked with a chasen, this produces a fine foam. In addition to this method, also known as Usucha, other preparations are also common. Koicha produces a thick, creamy version, for which 3.5 to 5 g of matcha powder is stirred gently into 20 to 40 ml of hot water. Another option is a hot or iced matcha latte with your favourite milk (alternative).
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation	

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recommendations.		
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)		
Potential advice for customers		
Further product characteristics		
Vegan	Yes	
Raw food*	No	
Gluten free (< 20 ppm) according to analysis	No	
Superfood	Yes	
*"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.		
Sensorial parameters		
Appearance/Colour	green powder	
Flavour/Taste	characteristically	
Consistency	very finely ground powder	
Chemical and physical parameters		
This is an automatically generated specification, not all parameters are applicable to every product.		
Moisture	max. 10 %	
Drying loss		
Size		
Foreign components	max. 0,5%	
Ash insoluble in acid		
Microbiological parameters according to THIE values for herbal, spice and fruit teas		
These values apply to herbal, spice and fruit teas and mixtures thereof (dry product).		
	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	10.000.000	
Yeasts	100.000	
Mould	100.000	
E. coli	1.000	
Salmonella		n.d. in 125g
The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.		
Storage and shelf life		
Best before date	24 months from production date	
Storage advice	Originally packed, dry, keep away from light	
Other storage advices		
Packaging		

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Net weight per unit in kg	3.00 kg
Packaging material (All possible packaging materials are shown for this article)	Poly bag aluminium-laminated
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.	
GMO Status	
The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.	
Ionizing radiation	
The product is not treated with ionizing radiation.	
Pesticides	
The product is in accordance to regulation (EU) No. 2018/848.	
Mycotoxines/Heavy metals	
The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.	
Foreign impurities	
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.	
Pests	
The product is free of living pests in all states of development.	



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List of allergens according to Annex II of Regulation (EU) No. 1169/2011			
	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	-	
Wheat	-	-	
Rye	-	-	
Barley	-	-	
Oat	-	-	
Spelt	-	-	
KAMUT® Khorasan wheat	-	-	
Hybrides	-	-	
Crustaceans and crustacean products	-	-	
Eggs and egg products	-	-	
Fish and fish products	-	-	
Peanuts and peanut products	-	-	
Soybeans and soya products	-	-	
Milk and dairy products	-	-	
Nuts and nut products	-	-	
Almonds	-	-	
Hazlenuts	-	-	
Walnuts	-	-	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
Celery and celery products	-	-	
Mustard and mustard products	-	-	
Sesame and sesame products	-	-	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	-	
Lupin and lupin products	-	-	
Molluscs and mollusc products	-	-	
n/a = not available			
The above information is based on details provided by our suppliers and has not been confirmed by analyses.			