

SIA Allreasons, Mālu iela 30, Rīga, Latvija, LV-1058 allreasons.eu			Specification number Sp-OM49
Article No:	49		Version: 02 Release date: 29.04.2026.
HS Code:	09021000		1 from 3

Product Specification

Organic Ceremonial Japanese Matcha #49

Statement

This specification supersedes the previous version

1. Description of product

An Organic Ceremonial Japanese matcha green tea powder for preparation of hot and cold beverages as well as for use in culinary. Before harvesting, tea leaves have been shaded for 14 – 21 days.

Control Body Number: LV-BIO-02

2. Ingredients

Organic Green tea (Matcha) 100%

3. User Information

Designed for all consumer groups, except those who have any sensitivities to the ingredients used

4. Recommended preparation

Can be used in cold/ warm latte, baking, ice-cream, other culinary use. Ready-to-eat.

For culinary and other food and beverage products dosing as required.

5. Nutritional value

	<i>in 100 g</i>
Energy value (kJ/ kcal)	1356/324
Fat, g	5,3
	<i>including saturated fatty acids, g</i>
	0
Carbohydrates, g	39,5
	<i>including sugars, g</i>
	0
Fibre, g	38,5
Protein, g	29,6
Salt, g	0,015

6. Characteristic of product

Appearance and texture	<i>Fine, vivid green powder, free from foreign material</i>
Flavour	<i>Rich, smooth, umami, with a hint of natural sweetness</i>
Aroma	<i>Fresh, vegetal with a hint of subtle sweetness</i>

7. Microbiological indicators

	Limit	Upper limit
Total plate count, cfu/g	≤50'000	-
Yeast, cfu/g	≤1000	-
Mold, cfu/g	≤1000	-
Coliforms, cfu/g	≤100	-
E. coli, cfu/g	<i>negatīvs/ negative</i>	≤100
Salmonella spp. 25 g	<i>nav nosakāms/ absent</i>	-

8. Physio-chemical indicators

Moisture, %	5
Ash, %	7,4

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Article No:	49		Version: 02 Release date: 29.04.2026.
HS Code:	09021000		2 from 3

Product Specification

Organic Ceremonial Japanese Matcha #49

9. Information about allergens

There is no possibility of allergen cross-contamination.

Allergens	Present in product	Present in facility, no possibility of cross-contamination
Cereals containing gluten, i.e. wheat, rye, barley, oats or their hybridized strains, and their products,	no	yes
Crustaceans and their products	no	no
Eggs and their products	no	no
Fish and their products	no	yes
Peanuts and their products	no	no
Soybeans and their products	no	no
Milk and its products (including lactose)	no	yes
Nuts i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachio nuts, macadamia nuts and their products	no	no
Celery and its products	no	no
Mustard and its products	no	no
Sesame seeds and their products	no	no
Sulphur dioxide and sulphites, if their concentration exceeds 10 mg/kg or 10 mg/l of total SO ₂	no	yes
Lupine and its products	no	no
Molluscs and their products	no	no

In accordance with Regulation (EU) No 1169/2011 of the European Parliament and the Council of 25 October 2011 II Annex

10. GMO status

The product does not contain components that refer to EC Regulation no. 1829/2003. The product does not require a special label as defined by EC Directive 1830/2003

11. Contamination of the product

Lead (Pb), mg/kg	3.0	In accordance with Commission Regulation (EU) 2023/915
Cadmium (Cd), mg/kg	1.0	
Arsenic (As), mg/kg	1.0	
Mercury (Hg), mg/kg	0.1	
Pyrrolizidine alkaloids (PAs), µg/kg	150	
Perchlorate, mg/kg	0.75	In accordance with Commission Implementing Regulation (EU) 2020/1158
Melamine, mg/kg	2.5	
Pesticides	according to EC Regulation 396/2005 as amended	
Nuclear contamination	In accordance with Commission Implementing Regulation (EU) 2020/1158	
Ionising radiation	Ionizing radiation is not used in the production of the product. The product does not require a label as defined by EC Directive 1999/2	
Organic Agriculture	In accordance with Regulation (EU) 2018/848	

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Organic Ceremonial Japanese Matcha #49

12. Shelf life

Minimum guaranteed shelf life is 12 months (360 days). After use, close the bag tightly with minimal air ingress. Proper storage will ensure that the expiration date remains unchanged.

13. Storage conditions

Store in a dry, cool place, away from direct sunlight, heat and moisture, in a closed package.

14. Transport conditions

Vehicles must be covered, clean, dry and free of any foreign smell and pests and released for the transport of foodstuffs.

15. Packaging

Primary packaging in accordance with Regulation (EC) 1935/2004, Commission Regulation (EC) 10/2011 and Commission Regulation (EU) 2019/37

Secondary packaging (not in direct contact with the product) – cardboard boxes, taped and wrapped in pallet film to prevent possible damage and contamination during transport (for orders delivered on a pallet). Cardboard box taped on all sides (for orders delivered by courier).

16. Country of origin

Japan, Yame-city. Repacked in Latvia.

17. Quality systems

The company has implemented HACCP, and its Food Safety Management System is ISO 22000:2018 certified.

The information provided is based on information provided by raw material manufacturers/suppliers.

The quality of products containing natural raw materials is subject to weather conditions, harvesting and fluctuations in growing conditions. Therefore, slight variations in colour, smell and taste between different batches cannot be ruled out, which are not grounds for complaint. Allreasons always strives to provide the best quality products.

The information contained in the specification is intended for the needs of our customers (we are not responsible for the requirements of third parties) and reflects our current knowledge and experience. The products are sold in accordance with the company's general sales rules. We do not take responsibility for situations where the product is not used as recommended. When using the product, we invite the customer to comply with all legal, administrative and regulatory acts and procedures related to environmental protection.

	Name, surname	Position	Date	Signature
Prepared by	Artūrs Lapinskis	Head of Quality	30.04.2026	
Approved by				

The unsigned specification that has been sent has received prior approval from the Quality and Product Development Manager and product quality approval without any comments or changes. Exception – draft version.