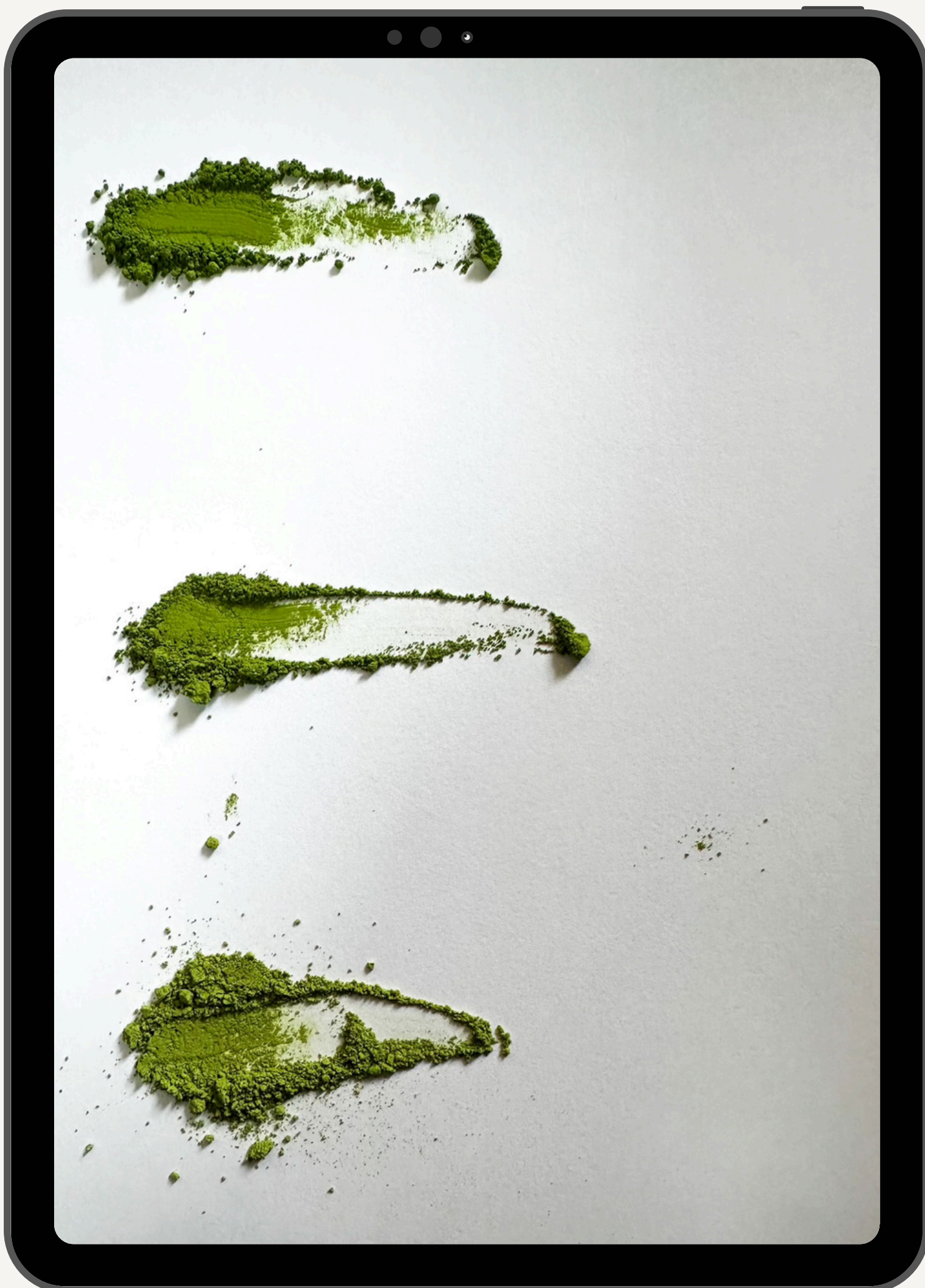


MATCHA

Guide

LEARN HOW TO SELECT THE BEST QUALITY MATCHA POWDER FOR YOUR NEEDS



CEREMONIAL GRADE

Harvest: 1st harvest, May in Uji, Japan (the top 3-5 newest leaves and buds that have grown in the season)

Color: Spring green

Taste: Naturally sweet, delicately grassy

Texture: Smooth, creamy texture

Nutritional values: Highest in antioxidants, theanine, caffeine

Recommendation: Best for traditional tea ceremonies and drinking straight. It has a delicate flavor and is made from the youngest leaves.

LATTE GRADE

Harvest: 1st harvest, May in Uji, Japan

Color: Bright green

Taste: Bittersweet, Mildly grassy

Texture: Smooth, silky texture

Nutritional values: High in antioxidants, theanine, caffeine

Recommendation: Suitable for daily consumption and also offers good quality and taste. Perfect for matcha latte, smoothie or desserts which do not require baking.

CULINARY GRADE

Harvest: Premium 2nd harvest, late June in Uji, Japan

Color: Yellowish, dull green color

Taste: Moderately grassy & bitter

Texture: Grainy texture, has to be sifted before using

Nutritional values: Slightly lower in antioxidants, theanine, caffeine

Recommendation: Best for cooking and baking, where the matcha is mixed with other ingredients.

Scroll to the next page and learn about my favorite matcha powder brand 🙄

MARUKYU KOYAMAEN

Marukyu Koyamaen, a family business with over 300 years of rich history, is currently led by the 8th generation of matcha producers. Their matcha's exceptional quality and strong reputation have made it the top choice for grand tea masters ("Iemoto"), leading Japanese restaurants, and discerning tea lovers worldwide. With over 50 varieties, including seasonal and low caffeine matcha options, as well as, special selections like Gabaron Matcha which helps to moderate high blood pressure or Benifuki to alleviate pollen allergy, Marukyu Koyamaen offers something for every palate. The company's commitment to traditional methods and sustainable practices ensures an unparalleled matcha experience.

For more details, visit [Marukyu Koyamaen](https://www.marukyu-koyamaen.com).

