



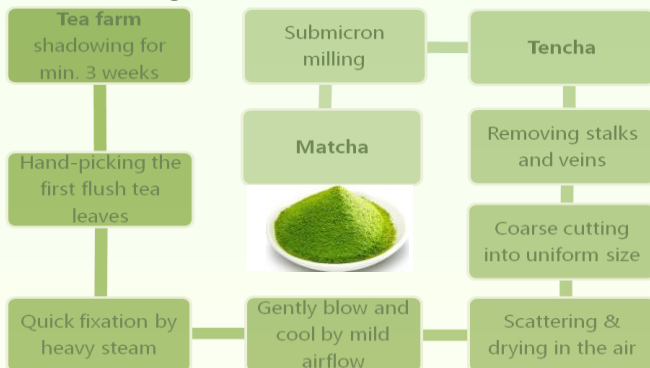
Organic Matcha Green Tea

Matcha Cultivation

Auropure™ Matcha is primarily cultivated from the east end of Yangtze-river basin, where there is the home of many top-brand green teas with its best suitable soils and climate for this plant (*Camellia sinensis*). The new leaves are grown in gradually reduced sunlight by **shadowing** for minimum 3 weeks of time prior to harvesting. This timing is critical to ensure the best quality (thin, tender, softer texture, deep green color, fresh flavor, etc.) green tea leaves are produced as the starting material of Matcha.

Auropure™ Matcha green tea is picked from **USDA Organic** certified farms.

Manufacturing of Matcha



Nutrition & Health Value of Matcha

When you take Matcha, the whole tea leaf powder is ingested, instead of just water infused through the tea leaves. The shadowing process stimulates an increase in amino acids, chlorophyll and protein levels, which brings more nutrients than the ordinary green tea.

It is reported that 100g Matcha powder contains: 12.09g tea polyphenols / 6.64g protein/ 8.70g crude fiber / 7.20g free amino acid/ 0.85g total chlorophylls.

Matcha's **health benefits** include:

- Powerful antioxidant property
- Boosts metabolism and burns calories

- Detoxifies effectively and naturally
- Calms the mind and relaxes the body
- Enhances mood and aids in concentration
- Provides multi-vitamins, selenium, chromium, zinc and magnesium
- Promotes normal cholesterol and blood sugar

Auropure™ Matcha & Applications

◇ **Code: 02MCH100**

- ✓ Powder drink
- ✓ Bakery (cake, cookie, biscuit)



◇ **Code: 02MCH200**

- ✓ Beverage (milk tea, mixed fresh juice)
- ✓ Dairy (yogurt)
- ✓ Confectionary (candy, chewing gum, jelly)
- ✓ Dietary supplement (powder blend, tablet, capsule)



◇ **Code: 02MCH300**

- ✓ Frozen food (ice cream, smoothie, frappuccino)
- ✓ Personal care (facial mask, soap, shower gel)



And more