











# **DōMatcha®**

# **Top Selling Features**

## **✓** Quality

All of our Matcha is tested by independent labs to ensure its safety and quality. DōMatcha® is pure, clean and additive free.

#### **✓** Flavour

DōMatcha® is recognized for its delicious and delicate flavours. Rough fibers, such as stems and veins, are removed before grinding the leaves into Matcha, allowing for a smooth and sweet flavour.

#### **✓** Freshness

The leaves are carefully steamed right after harvesting to prevent oxidization, then refrigerated in specially designed facilities to keep them fresh all year round.

#### **✓** <u>Authenticity</u>

DōMatcha® is 100% authentically Japanese, directly from Kagoshima and Uji, Kyoto where Matcha originated.

#### **✓** Expertise

Created by professionals with a combined 700 years of expertise.

#### **✓** Power

Nature's highest source of L-Theanine, which helps to achieve a state of relaxed alertness.

## **✓** Antioxidants

Matcha contains the highest concentration of antioxidants compared to all natural fruits and vegetables known thus far.<sup>1</sup>

# **✓** Alkalinity

Matcha is actually alkaline, while coffee and many black teas are acidic.





## **✓** Packaging

Every tin of DōMatcha® comes with a sealed food-safe bag to ensure maximum freshness and protection.

#### **✓** <u>Nutrients</u>

The maximum amount of nutrients is guaranteed because slow grinding of the leaves between traditional granite stones breaks the fiber naturally without overheating and burning the powder.

<sup>&</sup>lt;sup>1</sup> USDA Agricultural Research Service: http://www.ars.usda.gov/is/np/fnrb/fnrb499.htm Journal of Nutrition (vol. 128, pp. 2383-2390);

