



JAPANESE GREEN TEA

OPEN-AIR CULTIVATION

Steaming

TAMARYOKUCHA(GURICHA)

The processing method for Guricha is same as the one for Sencha. However they skip one last step in the 1st processing called "Seiju", kneading the leaf to make it needle shape. The shape of the leaf will be round or "Magatama"(jelly-bean) like shape. Guricha has fresh aroma and good body taste.

Roasting

KAMAIRICHA

Kamairicha is pan fried while rolling. It lacks the characteristic first-harvest aroma of sencha, but has a light, refreshing taste.

UNDER-THE-SHADE CULTIVATION

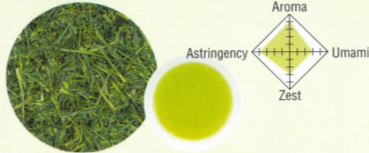
Steaming

TENCHA

Tencha leaf is a material that makes Matcha. It is cultivated same way as Gyokuro but, there is no kneading process, only steaming and drying.

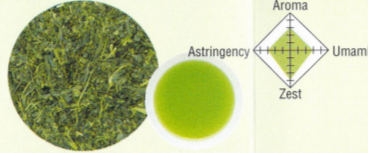


SENCHA



The most commonly enjoyed variety of Japanese green tea is sencha. The freshly-picked tea leaves are steamed and then dried as they are rolled. After the leaves have been shaped, they are blended to achieve the best flavor for the consumer. In general, sencha is green tinged with yellow and has a well balanced combination of aroma, Umami and astringency, providing you with feeling of luxury that increases with the grade of green tea. (Special grade : 1st hand plucked, High grade : 1st plucked, Medium grade : 2nd plucked.)

FUKAMUSHICHA



The processing of fukamushicha is the same as for sencha, except that for fukamushicha the leaves are steamed two or three times longer. As a result, the leaves become withered, and the color is also darker. However, the taste remains just as "sweet" and moderate, and the fragrance is richer and deeper. Despite the stronger aroma, fukamushicha is gentle on the stomach, and you can drink as many cups as you wish. (Special grade : 1st hand plucked / High grade : 1st plucked / Medium grade : 2nd plucked.)

BANCHA



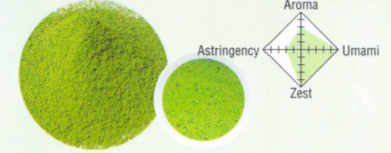
Bancha is mainly made from leaves plucked during late summer and is produced using the same procedure used for sencha. However, the Umami of bancha is more delicate than that of sencha, containing just enough tannin to offer an astringent, yet light and fresh flavor. Bancha refreshes the palate after meals and is a common preference among the Japanese people as an everyday green tea.

GYOKURO



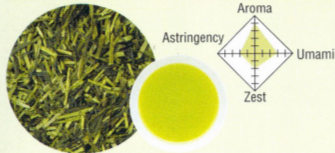
The finest grade of Japanese green tea, gyokuro is sweet with a unique and mildly astringent aroma and mellow Umami. The tea leaves are cultivated using the oishita method, which involves shading the young tea leaves from direct sunlight for around 20 days after they first start to appear. This distinctive process inhibits astringency, producing tea leaves with large amounts of "theanine", an amino acid that enhances Umami.

MATCHA



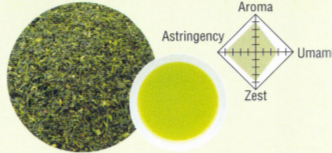
Matcha is a fine powdered green tea commonly used in sadou (the tea ceremony). The young tea leaves are shaded from direct sunlight and steamed in the same way as for gyokuro, then turned into tencha (non-ground leaves) by drying without rolling, and finally ground in a stone mill. Its elegant aroma and concentrated sweetness make matcha a sheer pleasure to drink, and as the powder is dissolved in hot water, all of the tea's beneficial nutrients can be taken in.

KUKICHA



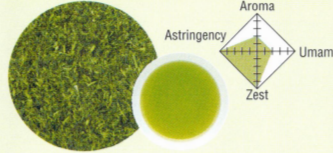
Kukicha consists of stems and stalks normally discarded in the production of sencha or gyokuro. Kukicha produced from the stalks of gyokuro is known as "karigane" and is highly prized. Kukicha made from either gyokuro or sencha is served in the same way as its base tea. The clear taste and light fragrance are sure to help you wake up feeling refreshed. The leaves also are full of amino acid ("Umami") and other ingredients.

MECHA



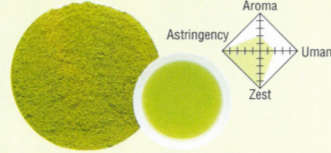
At the final stage for processing Sencha, the tea leaf is sifted with coarse mesh net. Mecha is round shape leaf that is dropped from the net at that stage. The leaf has plenty of Umami and strong aroma. You can brew the tea with hot or cold water and still enjoy its zest. The production amount is limited for Mecha and its scarcity is high.

KONACHA



Konacha (not the ground tea leaves) is the tea served at sushi restaurants, where it is called "agari". It consists of the rejected fine buds and leaves left over from the processing of sencha. Konacha is often used as tea leaf for the tea bag because it has a character of having thick green color when brewed within shorter period of time than other green tea leaves. It is reasonably priced and has strong flavor, and aroma, making it an ideal cooking ingredient.

SENCHA POWDER



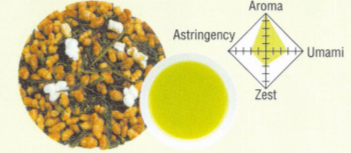
Sencha tea leaf is milled by the machine and becomes a Matcha like powder. We call it "Green tea (Sencha) power". The particles of Sencha powder usually are bigger than the one of Matcha and that makes Sencha powder particles not to stick together when the powder is served in the hot water. Sencha powder has stronger astringent taste than Matcha because it has more Catechin. There is an instant green tea powder (Instant Sencha) which Sencha powder and maltodextrin are blended. It has lighter green color and taste. It also has a tendency to be easily dissolved in the cold water.

HOUIJICHA



This fragrant and refreshing Japanese green tea is made by roasting sencha or bancha over a high flame. The roasting process diminishes the tannin and caffeine content of the leaves to suppress astringency and bitterness and draw out fragrance. Houjicha is a warm brown color, and since it has a somewhat mild flavor, is popular with children and the elderly. Low in caffeine, houjicha is also the green tea of choice for infants in Japan.

GENMAICHA



Genmaicha is a richly-flavored Japanese green tea made by mixing roasted rice with sencha or bancha. Before being blended with the tea, the rice is steeped in water and steamed then roasted at a high temperature, and the popped rice stands out white amongst the tea leaves. Genmaicha allows you to enjoy the special savory fragrance of the roasted rice together with the refreshing taste of sencha or bancha. Because of its low caffeine content, genmaicha is recommended for all ages, from children to the elderly.

• **Taste chart ...** Taste of green tea is divided into four groups and five levels. If the astringency and aroma are stronger, the numeric value will be bigger.

Preparing the best Japanese green tea

- 1 Pour hot water into a Japanese teacup for each person so that it is 80% full and allow to cool. The ideal temperature for high quality Sencha is about 70°C, while the ideal temperature for average quality Sencha is about 80°C.
 - 2 Place the tea leaves in the Kyusu teapot. Use 3/4 of a teaspoon (approx. 3g) per person.
 - 3 Pour the cooled water into the Kyusu teapot and steep. For high quality Sencha, steep for 2 minutes; for average quality Sencha, steep for 1 minute.
 - 4 Pour little by little between the teacups so that the color of the tea is evenly distributed, making sure you pour every last drop from the Kyusu teapot.
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Serving the perfect cup of green tea

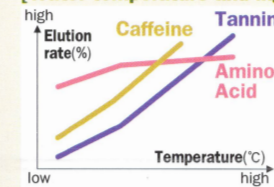
TYPE OF TEA	TEA CUPS	AMOUNT OF TEA	WATER TEMPERATURE	AMOUNT OF WATER	STEeping TIME
GYOKURO	3	9g(1/3oz) 3tsp	60-50°C	80ml 1/3cup	2-3minutes
SENCHA (high grade)	3	6g(1/5oz) 2tsp	75-70°C	180ml 3/4cup	1.5-2minutes
SENCHA (regular) KUKICHA KONACHA MECHA	3	7g(1/4oz) 2 1/3tsp	90-80°C	240ml 1cup	30-60seconds
BANCHA HOUIJICHA GENMAICHA	5	15g(1/2oz) 5tsp	95°C	720ml 3cups	15-30seconds

※1 cup refers to 1 U.S. cup, or 8 fl oz ※1 teaspoon refers to a level spoonful.

The important tips for serving tasty green tea

Bringing out enough taste and aroma from the green tea is a vital part of enjoying Japanese green tea.

[Water temperature and ingredient elution]



When serving Gyokuro or high grade Sencha, use not too hot and lower temperature water in order to bring out more Amino Acid (Umami ingredient) and less Tannin as well as caffeine. This makes the tea less astringent or bitter. Amino acid in the tea leaf is eluted in the water despite the water temperature difference. Tannin and caffeine in the tea leaf are eluted more if the temperature is higher.

We are a Japanese green tea manufacturer started in 1921 as a green tea plantation farmer. We deliver high quality green tea directly to you.

Traceability

We take strict safety measure (e.g. limiting the use of pesticide) at 120 contracted green tea farmers. The farmers thoroughly take safety standard and follow it by not using unregistered pesticide. The farmers are required to take records of cultivation for their green tea plantation, such as what type of fertilizer they used. Tea plantation and its nearby are a where leaves are not plucked yet, we control and monitor the farmers not to spray the pesticide there.



Safety

Raw leaf inspection

Leaves that plucked are sent to crude tea processing plant for primary processing. There are seven inspection steps that are taken for not allowing unwanted leaves in the tea processing plant. There is no chance for germs or bugs to get mixed with the leaves.



Water without any impure substance

The first step for tea processing is to steam the raw leaves. We filter the water thoroughly in our plant and removes 99.9% of impure substance and steam the leaves with the water. We make the leaves totally pure by steaming it. (International Quality Standard ISO9001 certified)



Finishing products

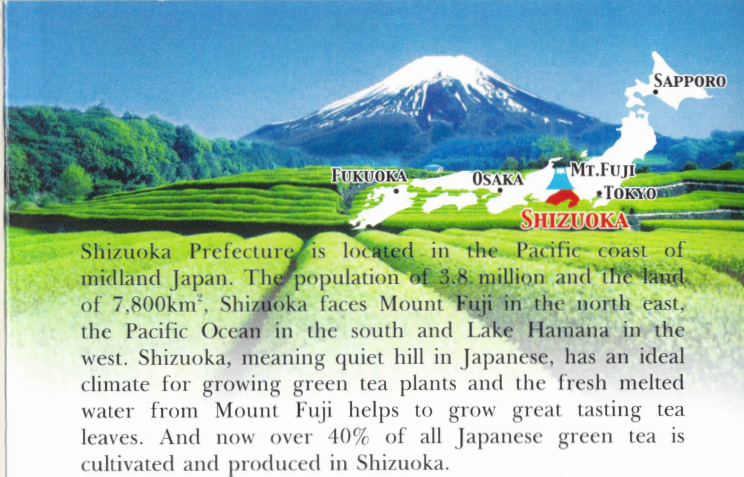
As per the second processing step, electrical identification device for removing foreign materials and X-ray inspection device are installed in the processing line. (mini HACCP certified)



Japanese green tea as a natural additive for sweet and savory foods.



In Japan, green tea is used in a variety of foods including tea-buckwheat noodles, green tea-flavored dumplings, green tea sponge cake and green tea-flavored chocolate. In addition to tasting delicious, these foods are healthy as they contain the nutrients of green tea in whole form. Japanese green tea is also delicious used like a herb to flavor food, such as bread and cakes! Try adding Japanese green tea to your cooking.



Shizuoka Prefecture is located in the Pacific coast of midland Japan. The population of 3.8 million and the land of 7,800km², Shizuoka faces Mount Fuji in the north east, the Pacific Ocean in the south and Lake Hamana in the west. Shizuoka, meaning quiet hill in Japanese, has an ideal climate for growing green tea plants and the fresh melted water from Mount Fuji helps to grow great tasting tea leaves. And now over 40% of all Japanese green tea is cultivated and produced in Shizuoka.

AWARDS

By The Ministry of Agriculture and Forestry — 28 times
 By The Ministry of International Trade and Industry — 1 times
 By The Bureau Chief of Agriculture, Supericulture and Horticulture — 2 times
 By The Monde Selection Grand Gold Medal 2008, 2009, 2010
 By International Taste & Quality Institute 2009 Superior Taste Award (3stars)



Products

Sasaki Green Tea Co., Ltd stands out by producing a variety of green tea product. They are Sencha, Bancha, Hojicha, Genmaicha leaves and Sencha, Matcha powders, leaves for tea bags. The package of tea is available from 10g, we can produce to provide our customers.



SASAKI GREEN TEA CO., LTD.

[Head Office] 350 Kamiuchida, Kakegawa-City, Shizuoka 436-0012, JAPAN

Phone: +81-537-22-6151 Fax: +81-537-22-6150

[Contact Person] Steve Takayanagi

Phone: +81-53-488-1338 E-mail: steve@sasaki-seicha.com

<http://www.sasaki-seicha.com>

Japan Quality



Sasaki Green Tea Co., Ltd. is located in Kakegawa city in the western side of Shizuoka, Japan. Being one of the leading and the largest manufacturers/wholesalers of green tea in this region, Sasaki organizes and leads the consortium of 120 tea plantation farmers in Shizuoka. Sasaki's strict quality control system ensures the farmers to grow the highest grade of green tea leaves.

THE COMPONENTS OF JAPANESE GREEN TEA

Catechin

- One type of polyphenol that makes astringent and bitter tastes in the green tea.
- Japanese green tea contains four types of catechin ingredient as below. epicatechin (EC), epicatechin gallate (ECg), epigallocatechin (EGC), epigallocatechin gallate (EGCg). They account for 11% to 17% of total ingredient in the green tea.
- One cup of green tea (approx. 100ml) contains 70 to 100mg of catechin.

Caffeine

- It is an ingredient that generates bitterness.
- One cup of green tea (approx. 100ml) contains 30 to 50mg of caffeine.

Vitamins

- Japanese green tea contains three time more of vitamin C than spinach does. Vitamin C in the green tea also has a characteristic of heat resistance. Two cups of green tea have same amount of vitamin C as a piece of lemon.
- Rate of carotene (works same way as vitamin A in human body) in the green tea is ten times more than the one in carrot.
- Vitamin A and E as they are lipophilic, they remain in the left over tea leaves. You can consume them in the powder form of green tea such as Sencha powder.

Theanine

- It is an ingredient that generates Umami and sweetness.

LIST OF INGREDIENT CONTAINED IN THE TEA

The numerical value per 100g	Vitamin C	Vitamin B2	Caffeine	Catechin
GYOKURO	110mg	1.16mg	3.5g	10g
SENCHA	200mg	1.43mg	2.3g	13g
MATCHA	60mg	1.35mg	3.2g	10g
BLACK TEA	0mg	0.80mg	2.9g	11g

FLAVONOID CONTENT OF SELECTED BEVERAGES

