

# Kametani Tea Company

*Japanese Green Tea and Matcha Production Specialist*

株式会社カメタニ

Matcha and Hojicha Overview



# Quality and Value

All grown, processed and packaged in Japan with time-tested cultivating techniques and modern technology.

Suitable for all food applications from all purpose to rich flavoring and color appearance requirements.

## Sample Applications:

Beverages, baked goods, cakes, confections, energy bars, ice cream, lattes, smoothies and flavouring in candy and chocolate.

## Storage:

Store in a cool and dry place away from heat.

## Shelf Life:

18 months when stored properly at room temperature

24 months under cool storage

## Kametani Tea Factory

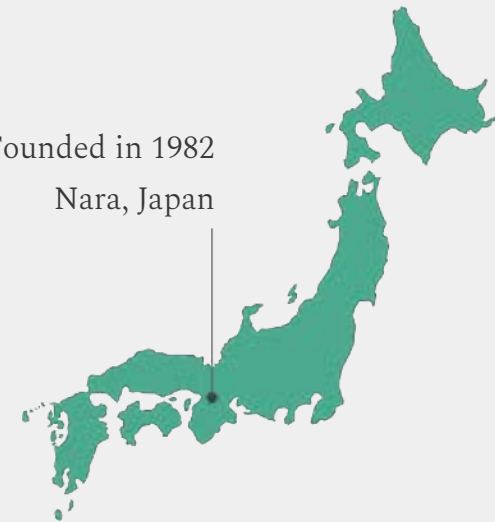


Production plant and office size: 6,700m<sup>2</sup>

JAS Organic and ISO 22000:2018 certified

Founded in 1982

Nara, Japan



# 鹿児島 - Kagoshima Matcha and Green Tea

Why is our organic matcha and green tea from Kagoshima unique and stands out from other regions?

It starts with where it is grown. Kagoshima, which is located in southern Japan, has a tropical climate that is ideal for growing tea. The steady amount of warm weather and rain is the perfect combination for nurturing tea. In addition, the nutrient-rich agricultural landscape from the active volcano mineral deposits provide nourishment that ensures our tea thrives.

The southern climate and environment results in the luxuriously dark and shiny appearance. The warm breezes of the tropical air infuses our tea with a fresh scent and a refreshing plump and rich taste.



# 奈良 - Nara Matcha and Green Tea

History matters when it comes to the quality and flavor of tea. Historic records in Japan show that Yamato is the location of the oldest and most storied tea plantations in Japan. Tea has been cultivated and grown there dating back to the mid-700s.

Why is Yamato so steeped in the history of tea in Japan? Put simply, it is an ideal location for growing tea.

Yamato tea has the geographical benefit of being grown in high quality soil and in favorable topography. It is a cool mountain area with a high altitude between 200 – 600m. There is a wide range of temperature between day and night averaging 13 – 15C and over 1500mm of annual rainfall. The altitude, temperature range and rainfall infuse tea grown there with a distinct yet classic umami flavor profile. It is naturally sweet and fragrant.

We strive to combine that rich tradition of time-tested cultivating techniques with modern technology to share one Japan's best kept secrets.



# Matcha Powder

Contains no additives and no unnecessary blending or processing.



**Grade:** Organic Certified  
**Colour:** Light Green

Organic certified for EU and  
USDA standards



**Grade:** Ceremonial Grade  
**Colour:** Green

Highest quality of flavouring and colour. Perfect  
for stand alone beverage, high end drinks and  
food applications

*Actual product and availability may vary due to seasonal conditions*

# Hojicha Powder

A full-bodied pleasant earthy aroma and unique smoky taste.



**Standard**



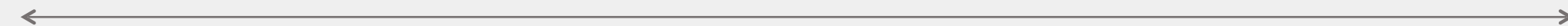
**Medium Light**



**Medium Dark**



**Dark**



Lighter  
Taste

4 Choices of Roast Available

Stronger  
Taste

*Actual product may vary due to seasonal conditions*

# お問い合わせ Contact

## KAMETANI Tea Company

Toshikazu Kametani – Executive Director

Address: 1687 Katsuhara, Yamazoe-mura, Yamabe-gun, Nara Japan

Phone: (+81) 90 9161 7755

Fax: (+81) 743 87 0438

Email: [toshikazu@tea-kametani.com](mailto:toshikazu@tea-kametani.com)



*Your Green Tea and Matcha Specialist*