

SIGNATURE CEREMONIAL MATCHA

SHADE-GROWN JAPANESE MATCHA, BOLD AND FULL-BODIED WITH A ROBUST CHARACTER. EXPERTLY CRAFTED TO DELIVER EXCEPTIONAL SIGNATURE DRINKS.

Our Signature Matcha is selected specifically for its smooth, rounded character. It delivers umami richness with satisfying body and a clean, bright finish.

Produced in Japan, primarily from Shizuoka, this Yabukita-led blend is designed for balance. Carefully shade-grown before harvest to develop its signature depth and colour, the leaves are blended across first and second harvests, then steamed, stripped to leaf only, and finely milled to create a matcha that performs effortlessly across both classic and contemporary preparations.

There's depth in every sip - earthy, balanced, and vibrant - a standout for traditional and modern serves. Enjoy it whisked on its own for an authentic cup, or use it to transform lattes, iced drinks, and creative blends where matcha takes centre stage.

CONTENT 100% MATCHA

POUCH 100G e

TASTING NOTES

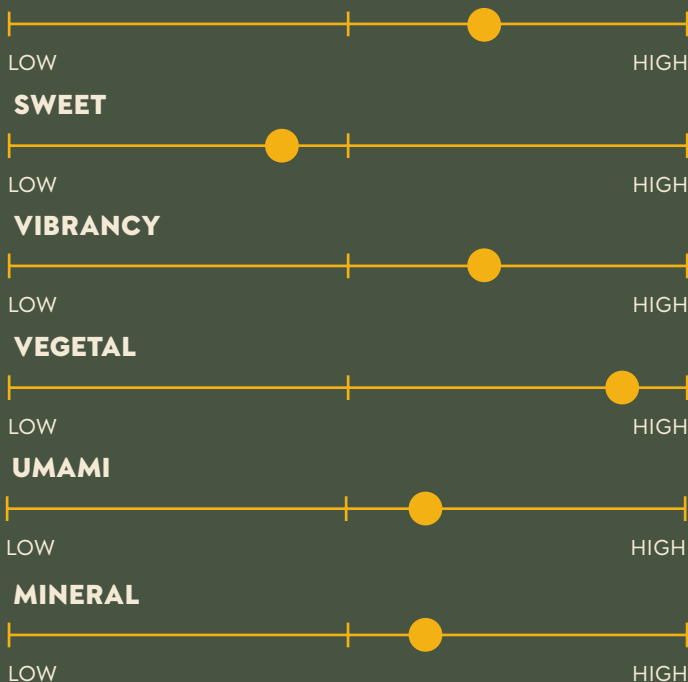
Pronounced green character layered with savoury depth and gentle mineral complexity. This expressive flavour profile brings structure and balance, creating a cup with presence while remaining refined.

Smooth and rounded with a substantial mouthfeel. Fresh vegetal notes and subtle mineral clarity sit over a full, satisfying base. Distinctive and composed from start to finish.



ARTISAN COLLECTION

FLAVOUR INTENSITY



HOW TO MAKE (12oz/355ml)



1. Take 1 mini scoop (approx. 1.5g) Zuma Signature Ceremonial Matcha Powder.
2. Sift through a sieve to remove clumps
3. Add 30ml warm or cold water and whisk vigorously in a 'W' or 'M' motion.
4. Whisk until thick and creamy foam with bubbles forms
5. Top with warm water (60-70°C) or steamed milk. Adjust to taste.

- 100% Japanese Matcha
- Blend of first flush and second harvest
- Shade grown
- Free from artificial flavours and colours
- Registered with The Vegan Society



RECIPE INSPIRATION

Iced Matcha Latte:

Just add water to a scoop of matcha and whisk, then pour over your milk of choice and ice. No sweetener needed (unless you want it - it pairs beautifully with agave or vanilla bean paste).

Matcha Spritz:

Fill a glass with ice and soda/sparkling/tonic water. Then make your matcha (add scoop to water and whisk), Add it over the top of the water. For a flavour boost, try elderflower, ginger, cucumber, or mint.

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INGREDIENTS

Matcha Green Tea Powder (100%).

STORAGE

Contents may settle during transport. Store in a cool dry place. Reseal pack after use. For best results use within six weeks of opening.

NUTRITION

	Per 100g as sold
Energy	1259 kJ / 301 kcal
Fat	4.2 g
of which saturates	0.5 g
Carbohydrate	22.5 g
of which sugars	4.0 g
Fibre	32.5 g
Protein	27 g
Salt	0.03 g

SERVING SIZE 1.5G - 100G POUCH

Approx 66 servings per pack.

ABOUT ZUMA DRINKS

At Zuma, we've been crafting coffee shop staples for over 20 years - trusted by baristas and loved by customers. Our collection is made for the makers - cafés, coffee shops, and hospitality professionals who need drinks that not only look the part but deliver every time.

No gimmicks, just proper ingredients that do their job and taste brilliant.

Every Zuma product is easy to use and works masterfully with dairy or plant milks.

Just ingredients you'll be proud to serve and your customers will love.

OUR OTHER COLLECTIONS

We keep it simple. Our products do the work; the tastes do the talking. From our silky-smooth sauces, gorgeous green matchas to our famous chocolate blends, there's something for every sipper.