

CEREMONIAL MATCHA

VIBRANT, SHADE-GROWN JAPANESE MATCHA IS SMOOTH, SWEET, AND EARTHY. IDEAL FOR TRADITIONAL AND CRAFTED BARISTA-MADE DRINKS.

Our finest 100% pure **Ceremonial Grade Matcha** is rich and smooth, with floral notes and a vibrant green finish. It is perfect for mindful moments, combining earthy depth, umami sweetness, and a refreshing mineral lift. Ideal for baristas, this exceptional powder can be enjoyed on its own or used to elevate crafted drinks into moments of pure indulgence.

CONTENT	100% MATCHA
POUCH	100G e

TASTING NOTES

Soft vegetal depth layered with mellow umami and a natural, lasting sweetness. This foundational character brings both richness and subtlety, allowing the vegetal notes to feel grounded yet refined. No bitterness or bite.

Silky and smooth with a gentle creaminess, perfect for blending. The mouthfeel is refined and cohesive, allowing it to integrate seamlessly with other ingredients or stand on its own.

Clean green notes and gentle florals layer over a balanced, full-bodied base and just a touch of mineral clarity. Just clean, composed flavour from start to finish.



ARTISAN
COLLECTION

FLAVOUR INTENSITY



VIBRANCY



SAVORY



VEGETAL



HOW TO MAKE (12oz/355ml)



1. Take 1 mini scoop (approx. 1.5g) Zuma Ceremonial Matcha Powder.
2. Add 30ml warm or cold water and whisk vigorously.
3. Top with warm water (60-70°C) or steamed milk. Adjust to taste.

- 100% Japanese Matcha
- 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).

White Chocolate Layered Iced Matcha:

Start with white chocolate sauce, ice and milk. Then make your matcha (add scoop to water and whisk), then pour over.

Matcha Lemonade:

Fill a glass with ice and lemonade (fresh is best). Then make your matcha (add scoop to water and whisk), Add it over the top of the lemonade.

info@zumadrinks.com

zumadrinks.com

@f/zuma.drinks

ZUMA DRINKS BRISTOL,
BS3 2HA, UK



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	1356 kJ / 324 kcal
Fat	5.3 g
of which saturates	0.9 g
Carbohydrate	39 g
of which sugars	1.6 g
Fibre	33 g
Protein	31 g
Salt	0 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.