

Don't settle for cheap imitation Matcha - Aiya is the purest, most vibrant, and incredibly flavourful Matcha that you can offer your customers!

- World's leading Matcha green tea producer since 1888
- Aiya owns over 80% of the exclusive harvesting rights to the Nishio tea plantations – The worlds highest quality tea leaves since the 1200's
- Shade grown, Hand-harvested, Only selected leaves
- Extensive quality control
- Benchmark standards & quality
- Radiation Tested monthly





















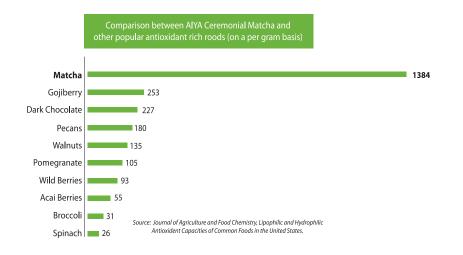
PURE COOKING GRADE

A good cooking grade Matcha has a stronger tea flavour than a drinking grade. This allows the Matcha flavour to shine though even if mixed with other ingredients. Although some would consider it slightly too strong for traditional drinking, this grade is best suited for making Matcha flavoured desserts and beverages such as Matcha cookies, smoothies, and lattes.

CEREMONIAL

Tea, Smoothies, & more.

Having the perfect balance of natural sweetness (derived from the amino acid L-theanine) and slight Matcha astringency (derived from natural tea Catechins), this is the perfect Usu-cha (thin style Matcha) for tea ceremony.



WHY SO MUCH BUZZ AROUND MATCHA?

- Highest antioxidant food on earth!
- Matcha contains 105 more antioxidant levels than blueberries per gram; 56% more per serving. (CAP-e testing NIS labs)
- Matcha contains over 5x the antioxidant levels of Gojiberry; Over 13x that of Pomegranate; Over 25x of Acai. (Journal of Agriculture and Food Chemistry)
- The combination of natural Amino Acid L-Theanine and Caffeine delivers an increase in energy without the crash; "calm-alertness".
- Natural Chlorophyll Body Detoxifier.
- Promotes Weight Loss: gently boosts your metabolism and burns fat.
- Cancer-fighting: abundant amount of the cancer fighting catechin EGCg.