

MATCHA/PROTOCOL

One-Page Checklist — Ask / Verify / Record

We don't rank regions. We rank clarity.

Trace chain: Shade → Tencha → Grind → Pack → Ship → Store → Serve

Product / Supplier: _____ Lot ID: _____ Date received: _____

Storage start date: _____ Opened date: _____ Best-by / Use-by: _____

A) TRACE & IDENTITY

-  Ask: Is it made from tencha? (Y / N / Unknown)
-  Ask: Cultivar info available? (Y / N / Unknown)
-  Ask: Harvest window known? (Y / N / Unknown)
-  Verify: Spec sheet / COA (if available) on file
-  Verify: Lot ID / production code matches invoice/label
-  Record: Supplier + product name + lot ID logged

B) QUALITY OBSERVATIONS (Repeatable signals)

- Color: shift after opening within 24–72h? No Slight Clear
- Aroma: Day 1 vs Day 7 change noted
- Dispersion: clumping level Low Medium High
- Texture: Silky Powdery Gritty (notes below)

Notes (taste / handling / consistency):

C) LOT-LEVEL SAFETY SIGNALS (Minimum practical checks)

- Lot ID present and traceable to supplier
- Label clarity: category/use + any facility notes captured
- COA requested when available; saved with lot reference

RECORD (Keep it simple)

- Keep one folder per supplier Store COA/specs by lot Log opening & storage changes