



AU MATCHA

THE FOUR PILLARS OF DEPENDABLE SUPPLY

SAMPLE ENCLOSED

Better matcha starts with a better supply partner.

AU MATCHA combines direct sourcing, protected freshness, commercial-grade selection and local wholesale support — so quality is easier to repeat, order after order.

01 SOURCE



Direct from Japan

Tea selected from established producers in Kyoto, Shizuoka and Kagoshima — giving access to varied origins, grades and flavour profiles.

02 PROTECT



0°C Melbourne stock

Matcha is transported by air freight or refrigerated container, then stored locally at 0°C to protect colour, aroma and flavour.

03 MATCH



30+ varieties

Ceremonial, Super Premium, Premium and Culinary options allow the product to be matched to recipe, quality target and budget.

04 SUPPORT



QA + local service

Batch lab-testing, COAs on request, samples for menu trials and practical recommendations from an Australian wholesale team.

10kg

WHOLESALE MOQ

Accessible entry to bulk rates.

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BUSINESS DAYS

Typical delivery from local stock.

2015

SOURCING SINCE

A decade of tea relationships.

COA

ON REQUEST

Documentation for procurement teams.



Taste the difference. Then test the fit.

Use the enclosed sample in your real recipe. Tell us the application, dose, milk or ingredients, and target cost — we will recommend the best-fit wholesale grade.

