

WHAT IS GREEN TEA MADE OF?

Green tea leaves are made of 23% solid matter, the rest being water. The solid components consist of a large range of nutrients: vitamins, amino acids, minerals, polyphenols, etc. Some of them will dissolve in the brewing water, but a majority is insoluble. Have a look at our infographic, and see how those are distributed.

Drinking matcha (powdered green tea leaves) or eating loose green tea leaves after brewing (for example as a small apetizer salad) allows your body to absorb those insoluble nutrients and enjoy all their health

HOW TO EAT GREEN TEA?

After you have brewed your tea several times, you can use the leaves as they are and add either a pinch of sea salt, soy sauce or even better: ponzu sauce. Don't add too much, you only need a sprinkle!



WATER-SOLUBLE COMPONENTS

Catechins (EGCG) Caffeine **Polysaccharides** Amino acids (theanine) γ-Aminobutyric acid (GABA) Vitamin C Vitamin B2 (riboflavin) Water-soluble dietary fibers Fluoride

Minerals (Potassium, calcium, phosphorus, Antioxidant, inhibits high blood pressure, anti-hyperglycemic effect CNS - Central nervous system stimulant, increases stamina Inhibits hypertension Relaxing effect (increases α -wave production)

Vitamin C (antioxidant, antiallergic, immune system booster)

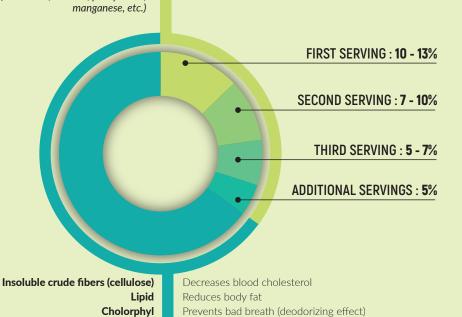
Antioxidant, antiallergic, immune system booster

Improves cellular process and metabolizes energy

Decreases LDL cholesterol

Prevention of tooth decay

Biological regulators



Improves eye health and protects vision

Antioxidant, protects your cells from free radicals

DID YOU KNOW?

SOLID MATTER

- •70 to 80 % of the vitamins are dissolved in the first brew!
- •Sencha contains about 32 times more vitamin E than spinach.
- •Green tea is one of the best sources of manganese.
- Matcha contains 5 times more beta carotene than carrots

INSOLUBLE 65%

Carotene

Vitamin E

Proteins