

PRODUCT SPECIFICATION

**Product:** Alchemy Maho Matcha Elixir

**Formulation No.:** For 1505

**Product Range:** Elixir

**Unit Size:** 50 ml, 300 ml, 750 ml

**Product Description:** Premium Matcha Elixir drink concentrate with a hint of vanilla and spice flavours.

**List of Ingredients:** Water, Australian Raw Sugar, Premium Japanese Matcha tea powder (min. 9%), natural Flavour, Food Acid (Citric Acid), Colour (Chlorophyll -Copper Complex), Vegetable Gums (Xanthan, Acacia & Gellan), Preservative (Potassium Sorbate), Natural Spice Extracts.

**Allergen Declaration:** None to declare

**Directions for use:** Shake before use. For standard 8fl. oz serve, add 15mL (2 x 7.5ml pumps) of MAHO Matcha Elixir concentrate with a hint of vanilla and spice flavours.

Production Information

Nutritional Information Panel;

| Unit Size | Servings per package |
|-----------|----------------------|
| 300ml     | 20                   |
| 750ml     | 50                   |

|                                                            |                |                   |                   |
|------------------------------------------------------------|----------------|-------------------|-------------------|
| Alchemy Cordial                                            | Document code  | ALQMSSPEC-FOR1505 |                   |
|                                                            | Effective date | 20/08/2024        |                   |
| Amendment #                                                | 0              | Authorised by     | S. Troost         |
| Change: Updated NIP with energy value in kcal- 20082024 NK |                |                   |                   |
| Document title                                             | Maho Matcha    | Authorisations    | QAM               |
| Author                                                     | U.Shepherd     |                   | Food Technologist |

|                                  | Average quantity<br>per serve | Average quantity<br>per 100 mL |
|----------------------------------|-------------------------------|--------------------------------|
| <b>Energy</b>                    | <b>78 kJ</b>                  | <b>517 kJ</b>                  |
|                                  | <b>19 kcal</b>                | <b>124 kcal</b>                |
| <b>Protein</b>                   | <b>0.5 g</b>                  | <b>3.0 g</b>                   |
| <i>Gluten</i>                    | <b>0 mg</b>                   | <b>0 mg</b>                    |
| <b>Fat</b> <i>Total</i>          | <b>0.1 g</b>                  | <b>0.6 g</b>                   |
| <i>Saturated</i>                 | <b>0.0 g</b>                  | <b>0.1 g</b>                   |
| <b>Carbohydrate</b> <i>Total</i> | <b>3.9 g</b>                  | <b>25.8 g</b>                  |
| <i>Sugars</i>                    | <b>3.3 g</b>                  | <b>21.9 g</b>                  |
| <b>Sodium</b>                    | <b>1 mg</b>                   | <b>4 mg</b>                    |

**Best Before Date:** 18 months from production date.

**Typical appearance:** Very deep green colour, thicker than water consistency.

**Typical aroma:** Typical Matcha aroma, a bit grassy, with vanilla and spice flavor.

**Typical flavour:** Typical sweet Matcha tea flavor with a hint of vanilla and spice.

**Storage:** Store in a cool, dry place, away from light. Keep tightly closed when not in use.

**Manuf. Contact:** Alchemy Cordial Company  
1/34 Enterprise Street  
CLEVELAND QLD 4163, Australia  
Ph: 07 3488 2335

info@alchemycordial.com.au  
www.alchemycordial.com.au

**Country of Origin:** Made in Australia from at least 88% Australian Ingredients.

**QA Statement:** Alchemy Cordials operates under BRC food quality system.



|                                                            |                |                   |                   |
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**Technical Specifications**

|                       |                              |              |           |
|-----------------------|------------------------------|--------------|-----------|
| Standard Plate Count: | < 10,000 CFU g <sup>-1</sup> | ° Brix Range | 26 – 28   |
| Yeast & Mould:        | < 100 CFU g <sup>-</sup>     | pH Range:    | 4.1 – 4.4 |
|                       |                              | S.G:         | 1.115     |



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