



LA VIA DEL TÈ  
FIRENZE  
DAL 1961



matcha

GO  
tea

# matcha GO tea

**is an innovative high quality product**, the ideal solution to enrich the range of drinks in cafeterias, pubs, restaurants. It is a mix of Matcha green tea, cane sugar and natural fruit pectin. Matcha GoTea is a very versatile product that can be blended with hot or cold milk (whole, skimmed, soy, rice), yogurt, syrups, ice, water, to prepare a wide variety of recipes: smoothies, shakes, cappuccinos, lattes, cocktails and mocktails.

**Matcha GoTea is natural:** it doesn't contain colorant or preservative and adds to beverages, the aroma, flavour and properties of green tea.

**Matcha GoTea is easy and quick to use:** all you need is a shaker or a blender, 1 or 2 measuring spoons (8 to 16 grams of product) for 200 cc of liquid to achieve a unique and healthy drink.

**Matcha GoTea is beneficial,** because of the antioxidant compounds, amino acids, vitamins and minerals contained in Matcha: a supply up to 10 times higher than a standard cup of tea prepared by infusion.



GT1 Matcha GoTea 1000 g



C59 s/steel tea measuring scoop





**Matcha GOtea is ideal for preparing hot**

**lattes, cappuccini:** stir 1 or 2 measuring scoop of Matcha GoTea, (between 8 and 16 g), in 200 cc of milk and steam with the milk frother wand or the steam nozzle until a fine froth develops. Use whole or skimmed milk as well as soy milk.

**Matcha GoTea is great for creating colorful cold drinks such as**

**smoothies, milk shakes:** put in the blender or in the cocktail shaker 1 or 2 measuring scoop (from 8 to 16 g) of Matcha GoTea, 200 cc of milk, 4-5 ice cubes, then blend or shake it. Use whole or skim milk, soy milk, milk of almonds or rice milk.

**cocktails** stir 1 measuring scoop (8 g) of Matcha GoTea in little cold water, add ice, alcohol, flavoured syrups directly in the shaker.

nutritional values	per 100g	per serving*	GDA%**
ENERGY VALUE	1595 kJ	733 kJ	9%
	381 kcal	175 kcal	9%
PROTEIN	3.1 g	9 g	18%
CARBOHYDRATES	91.2 g	25.9 g	10%
of which SUGARS	86.4 g	25.2 g	28%
FAT	0.5 g	3.8 g	5%
of which SATURATES	0.1 g	2.3 g	11%
FIBRE ALIMENTARI	5.6 g	0.8 g	3%
SODIUM	0.01 g	0.12 g	5%
EGCG CATECHIN	1.21 g	0.15 g	
ORAC***	25.485 g	3.823 g	

\* 15 g. approx. Gotea + 250 ml of semi-skimmed milk 1.5%  
 \*\* % of an adult's guideline daily amounts, calculated on the basis of a daily requirement of 2000 kcal, the requirements may differ according to sex, age and physical activity.  
 \*\*\* ORAC stands for Oxygen Radical Absorption Capacity. This quantitative method was developed by the USDA and Tufts University to define the antioxidant capacity of food and drink.





# matcha **GO**tea Recipes

## Cappuccino

200 cc of milk, 1 or 2 measuring scoop of Matcha GoTea, steam with the milk frother wand or the steam nozzle until a fine froth develops.

1 or 2 measuring  
scoop of Matcha GOtea  
(from 8 to 16 g)



200 cc of milk

## Banana Smoothie

100/150 cc of milk, 1 measuring scoop of Matcha GoTea, ½ banana, soy milk, vanilla sugar, ice. Blend everything together and serve.

## Wild Berries Smoothie

1 measuring scoop of Matcha GoTea, ¼ cup of raspberry and blueberries, ½ cup of yogurt, ½ cup of ice cubes. Blend everything together and serve.

## Martini Matcha Cocktail

Dissolve 1 measuring scoop of Matcha GoTea in 2 tablespoons of cold water, pour into a shaker half full with ice cubes, add 2 shots of vodka and shake well. Decorate the rim of the Martini glass with sugar.



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