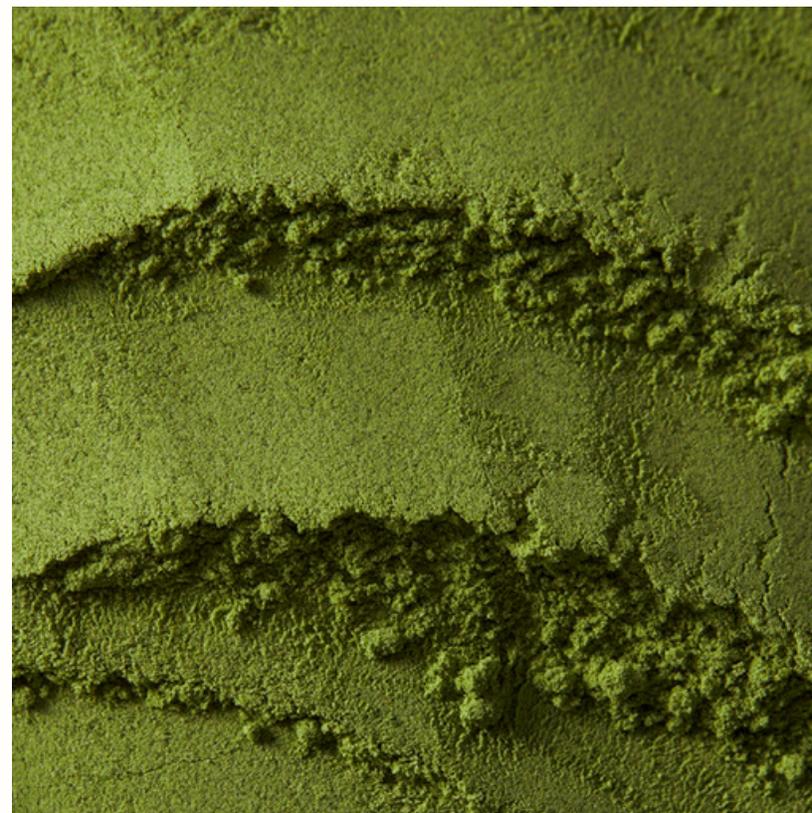




YUMINAGA

- Spice & Tea Since 1996 -





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SPICE AND TEA **PROFESSIONAL SINCE 1996**



Founded in 1996, Yuminaga was established to deliver high-quality spice and tea ingredients from Japan and China to global markets. Today, through Yuminaga Foods, our vision is to empower food brands through disciplined blending, consistent performance, and every pinch of pure flavor—specializing in garlic, chili, wasabi, and matcha.

With owned and operated facilities across Japan, China, and Vietnam, we maintain strict control over sourcing, processing, and quality standards. Through deep investment in R&D, process innovation, and a culture of customer care, we have built a reputation for reliability, professionalism, and long-term partnership. Our focus goes beyond ingredients — we build dependable supply chains our partners can trust.

Every Pinch.
Pure Flavor.





OUR MATCHA

Layered Matcha, Crafted Like a Spice

Blended with a spice-maker's mindset, our matcha is layered for balance and consistency, supported by a vertically integrated supply chain. As a family-owned spice and tea master since 1929, we bring generations of craftsmanship, discipline, and reliability to every product we create.



Matcha Product Line: From Good to Exceptional

Culinary Grade	Matcha Haru Premium	Classic Grade	Matcha Haru Ceremonial
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A

AA

AAA

SSS



Custom Specification Available

Beyond our standard grading system, we offer custom specifications tailored to your brand positioning and product application, such as bitterness balance, particle fineness, color intensity. We manufacture according to your specification, not the other way around.



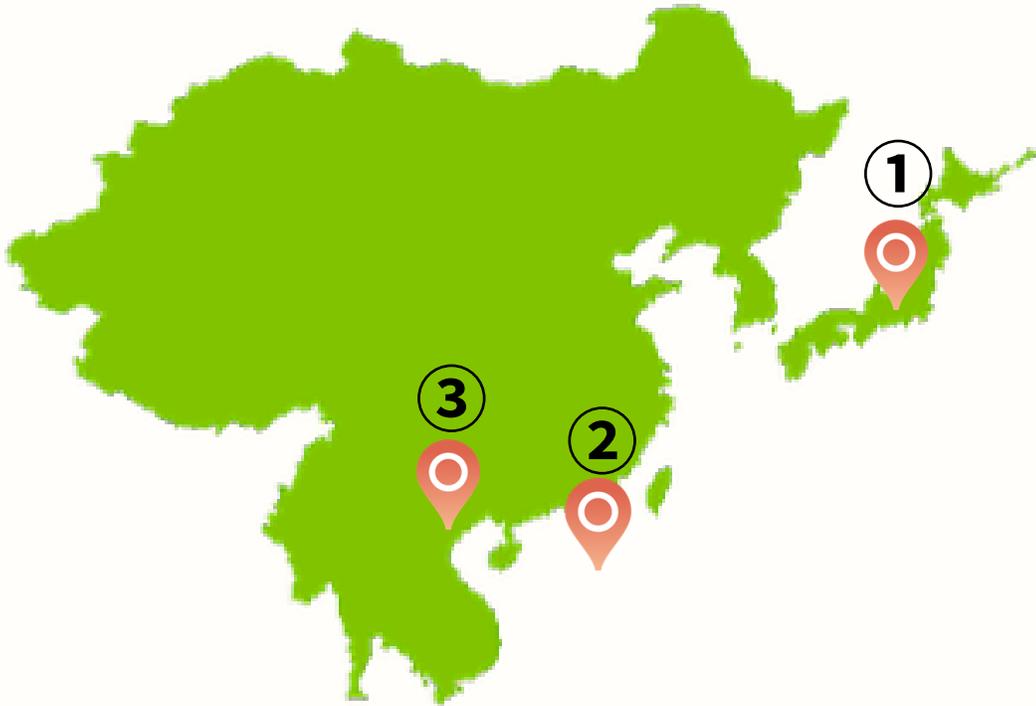
OUR MATCHA

Diverse Product Range - Bulk

BRAND		CULTIVAR	GRADE	MILLING	TASTE
Matcha Yoshi		Saemidori Single Cultivar	Ceremonial		Spicy & Mellow
Matcha Haru <i>Best Selling</i>		Yabukita & Tsuyuhikari Blend	Ceremonial		Vibrant & Mellow
Matcha Haru <i>Budget Choice</i>		Yabukita & Okumidori Blend	Premium		Vibrant & Smooth
Matcha Kai		Yabukita Main Blend	Premium		Earthy & Smooth
Culinary Matcha		Yabukita Main Blend	Culinary		Strong & Bold



LOCATIONS



1. Japan

Farmland: Kagoshima
Facility: Saitama and Yamaguchi

2. China

Farmland: Shandong
Facility: Liaocheng

3. Vietnam

Farmland: Ninh Binh
Facility: Nanoi

Yuminaga Processing Facilities & Farmland



OUR SUPPLY CHAIN



1. Cultivating tea leaves and shading over 3-4 weeks



2. Harvest of fresh leaf leaves



5. Rapid cooling of leaves & immediate processing to prevent fermentation



4. Drying & destemming



3. Steaming (enzyme deactivation)



6. Selection of leaves



7. Low-temperature micro grinding



8. Sieving & grading



9. Aseptic packaging & cool storage

SPECIALIZED CULTIVARS:

Matcha requires high-quality green tea cultivars with high L-theanine and chlorophyll potential.

DEEP SHADE CULTIVATION:

Tea plants are shaded at $\geq 90\%$ light reduction before harvest to suppress bitterness, boost umami, and intensify green color.

STRICT LEAF SELECTION:

Only young leaves (“one bud, two or three leaves”) are harvested; mature leaves and stems are excluded to avoid bitterness and coarse texture.

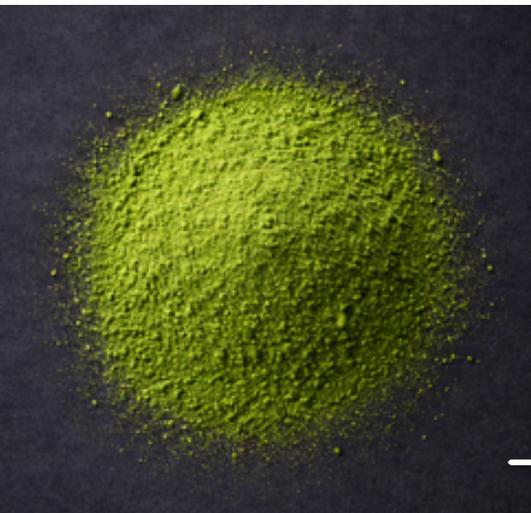
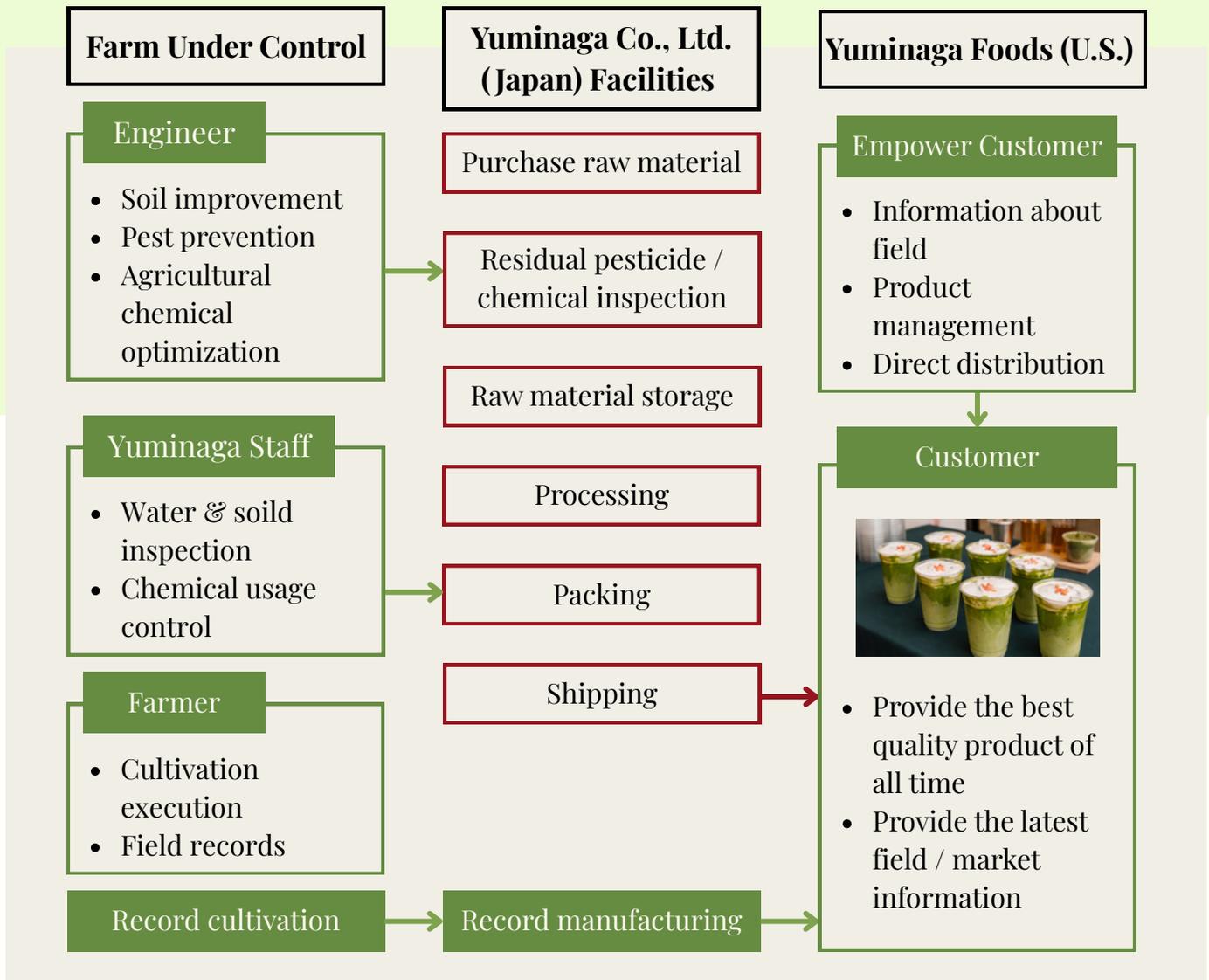
RAPID POST-HARVEST HANDLING:

Leaves are transported and processed within hours of harvest to prevent oxidation and preserve freshness, color, and amino acids.





WHY YUMINAGA?



TRUSTED BY OUR PARTNERS

The logo for by:Chae, featuring the brand name in a green, lowercase, sans-serif font with a colon between 'by' and 'Chae'. The text is centered within a white rounded square.

Based in Boston, MA, byChae is a café brand with a strong presence in the city's Yoga community, growing from 0 to 70k Instagram followers in just 6 months.

ByChae and Yuminaga together developed a new matcha blend, named byChae Matcha. The recipe was mutually agreed to be shared publicly, and it has since become one of the best-selling matcha offerings in the Boston area.

The logo for Jaunt Coffee Roasters, featuring a black and white line drawing of a man with a beard and a hat, holding a coffee bean. The text 'JAUNT' is above the drawing and 'COFFEE ROASTERS' is below it.

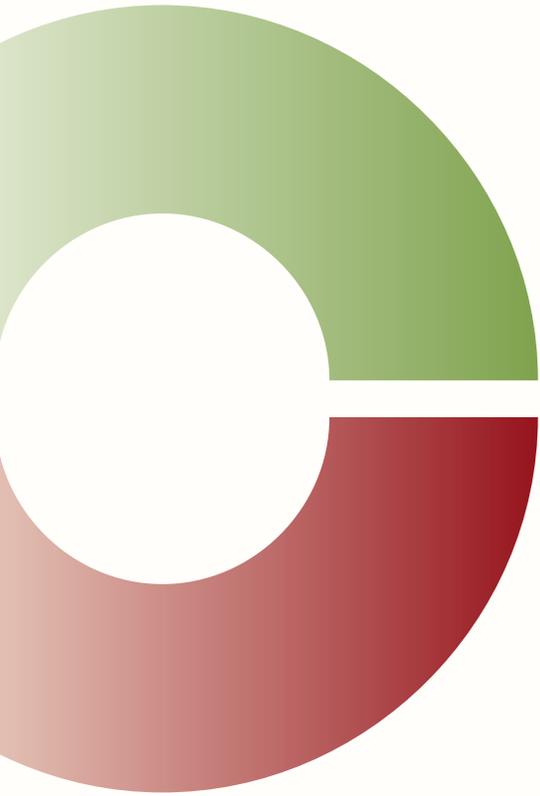
Based in San Diego, CA, Jaunt Café is a neighborhood-focused café known for its welcoming atmosphere and emphasis on clean, well-balanced beverages.

In collaboration with Yuminaga, Jaunt Café was the first café to use matcha Haru, proving its smoothness and stability. This confidence enabled other cafés to deliver reliable matcha lattes and specialty drinks aligned with Jaunt Café's laid-back, quality-driven identity.



Based in Seattle, WA, Spinnaker Chocolate is recognized as a leading bean-to-bar chocolate maker known for its meticulous craftsmanship and refined flavor profiles.

Although matcha is traditionally difficult to formulate in chocolate without compromising quality, Yuminaga has invested in R&D to develop a matcha blend specifically optimized for chocolate applications.



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