



PROFESSIONAL MATCHA LATTE

Almar's Professional Matcha Latte is the **premium** answer for cafés, coffee shops, restaurants, hotels and patisseries seeking **a distinctive, ready-to-serve signature beverage**. This powdered preparation blends the creaminess of milk with the refined character of selected matcha green tea, delivering a full-bodied, contemporary drink: calibrated sweetness and the vegetal notes of **matcha (8.6%)** come together in a **unique, revitalizing experience**.

Ready in seconds, it captures the booming demand for **wellness-driven, Asian-inspired beverages now reshaping the European specialty drinks category**. Its exclusivity is born from the encounter between Almar's Italian craftsmanship — in the beverage industry since 1968 — and Japanese tea culture, in a professional, versatile, **gluten-free and lactose-free** format engineered to deliver consistent results, cup after cup.

8 GOOD REASONS TO CHOOSE ALMAR'S PROFESSIONAL MATCHA LATTE



- 1. Premium Italian quality** — Carefully selected premium matcha raw material ensures a vibrant color and an authentic, perfectly balanced flavor profile.
- 2. Total versatility, one single product** — Five applications in a single product: hot latte, iced latte, frappé, baking & desserts and smoothies. Maximum stock rotation and optimal use of back-bar space.
- 3. Speed of service** — Instant preparation. The perfect fit for the pace of the modern café and for high-season service peaks.
- 4. Balanced taste and texture** — Calibrated sweetness and well-rounded vegetal notes. Effortless preparation guarantees consistency in every single serving.
- 5. High margin and predictable food cost** — A premium positioning that justifies a strong retail price, paired with a low and perfectly predictable cost per serving. One of the highest-margin drinks in the entire specialty beverage category.
- 6. Ride a fast-growing trend** — Matcha is today one of the fastest-expanding beverage categories in Europe, driven by Gen Z and Millennial consumers and by the explosion of the wellness segment. Adding a matcha latte to the menu means tapping directly into real, ever-growing demand.
- 7. Gluten-free and lactose-free** — Suitable for a broad customer base increasingly attentive to intolerances and specific dietary regimes. One more drink the venue can serve without leaving any consumer behind.
- 8. Your solid and reliable partner** — Since 1968, Almar has been a trusted partner for coffee shops, importers, distributors and HoReCa chains in Italy and worldwide: production capacity, certifications, commercial support and proven know-how in private label development.

PREPARATION AND USAGE

The **Professional Matcha Latte** is formulated to offer maximum operational flexibility behind the bar and in the lab. Just a few of the endless possible preparations:



1. Hot Matcha Latte: Dissolve 15g of preparation in 150 ml of hot milk (dairy or plant-based), ideally frothed; stir until you obtain a velvety, creamy beverage. Serve in a large cup, optionally finished with latte art or a dusting of pure matcha. Ideal for morning and afternoon service.



2. Iced Matcha Latte: Dissolve 15g of preparation in a small amount of warm water to ensure proper dispersion, then add 150 ml of cold milk and 10/11 ice cubes in a tall glass. A refreshing, a beautifully eye-catching option, perfect for take-away service and the warm season.



3. Matcha Frappé: Blend 30g of preparation with 100 ml of milk (dairy or plant-based) and 5/6 ice cubes in a professional mixer until creamy and uniform. Serve in a tall glass with a straw. A summer signature drink with outstanding visual appeal — finish with whipped cream toppings, syrups or crunchy garnishes.

4. Smoothie & Creative Drinks: Combine with fresh fruit, plant-based milk, yogurt or alternative bases to craft smoothies and signature beverages with a premium twist. The perfect base for mocktails and contemporary mixology creations.

5. Baking & Desserts: Add to recipes for cakes, biscuits, muffins, creams, ice creams, semifreddos and cheesecakes to deliver the signature bright green color and unmistakable matcha flavor. Integrates seamlessly into batters as well as into cold fillings and creams.



Packaging: 500 g bags (6 bags per box)

Storage: Room temperature

Shelf life: 36 months

Recommended equipment: Professional mixer

