



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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