

Lvyin Food 
Global Matcha Supplier





LVYIN FOOD

Company Profile and Positioning

Global Premium Matcha Supplier

Lvyin Food specializes in the production and supply of premium matcha, serving as a strategic partner for global markets. Leveraging its full-industry-chain advantages and authoritative certifications, it delivers high-quality matcha products to customers worldwide.

Core Value Proposition

Guided by the principle “Trust Built on Strength,” Lvyin Food is committed to empowering clients to develop differentiated matcha products and enhance market competitiveness through large-scale production, global standards, and customized services.

Integrated Full-Industry-Chain Advantages

From cultivating our own organic tea gardens and precision processing to global export, we deliver one-stop management. This ensures consistent batch quality and cost advantages, providing clients with reliable assurance from source to end-user.

Four Reasons to Choose Lvyin Food



Scale and Reliability

Annual production capacity exceeding 1,000 tons, with ample raw material reserves to ensure uninterrupted supply during peak seasons.



Quality and Safety

Multiple international certifications reduce customer audit costs, ensuring quality you can trust.



Professionalism and Services

Dedicated Account Manager providing three-pronged support in regulations, formulations, and marketing.



Value and Benefits

Scaled production delivers cost advantages, helping customers boost their gross profit margins.

Lvyin Matcha Core Advantages

Your global strategic partner, building trust through strength



Mass production

Over 2,300 acres of proprietary organic tea gardens, with an annual production capacity exceeding 1,000 tons, ensuring stable supply.



Global Market

Our products are exported to premium markets in the US, Europe, and Japan, meeting the most stringent global quality standards.



Full Industry Chain Integration

From cultivation and processing to export, we implement one-stop management to ensure consistent batch quality and cost advantages.



Authoritative Certification, Globally Recognized

Seamless market entry worldwide with trusted certifications.

Food Security



ISO9001



HACCP

Organic Certification



EU Organic



USDA NOP



JAS



Superior Color, Smooth Taste

#S3 / #S2 (Tea Ceremony Grade)

Harvested from tender buds before the first rain, stone-ground at low speed to achieve particles averaging 10µm in fineness. The infusion yields a vibrant emerald green hue that persists, with a velvety texture and fresh sweetness. Ideal for pure tea enjoyment and tea ceremony demonstrations.

#S1 / #A (Special Grade)

Maintains high amino acid content, blends seamlessly with milk and plant-based milks without bitterness, and offers excellent foam stability—helping beverage shops craft signature lattes.

Your signature drink deserves our signature matcha.



Superior Color, Smooth Taste

#B / #C (Baking-Grade)

Utilizing spray-dried secondary granulation, this product exhibits heat resistance exceeding 190°C. Post-baking color difference $\Delta E \leq 2$ ensures sustained visual appeal. The hollow spherical granules possess a specific gravity of 0.35, blending seamlessly with flour and powdered sugar without clumping. Priced 12% lower per ton than comparable matcha grades, it is ideal for large-scale applications in cookies, cakes, ice cream, and chocolate coatings. Available in 25kg kraft paper bags or bulk bags with PE inner lining for moisture protection. Container transport loss rate below 0.2%, helping industrial clients reduce costs and improve efficiency.

Your signature drink deserves our signature matcha.





Vibrant Color, Consistent Flavor

Exceptional performance engineered specifically for manufacturing

Great Value for Money

💰 Ideal for mass production, effectively reducing costs.

Heat-Resistant Stability

🔥 Suitable for baking processes, performs exceptionally well at high temperatures.

Strong Color Retention

🎨 The product maintains its vibrant appearance, retaining its bright green color.

Customized Solutions(OEM/ODM)

Let Your Brand Benefit from Our Expertise



Custom Packaging

Metal cans, foil pouches, stick packs, and more, imprint your brand and barcode.



Custom Formulation

Support blending with grains, functional peptides, or flavor enhancers to create differentiated formulations.



Flexible Minimum Order Quantity

MOQ as low as 3,000 pieces, enabling emerging brands to enter with zero barriers.

Let's co-create the next best-selling matcha product.

Join Hands to Build a Shared Future

Ready to Elevate Your Matcha Offerings?

We cordially invite beverage chains, importers, bakery brands, and e-commerce sellers to collaborate with us. We offer complimentary samples, recipe recommendations, and market data support.

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