SWEET CUP

JEJU MATCHA TEA CONCENTRATE

Recognized by the International Taste Institute

2024 TASTE

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Awarded the Superior Taste Award.
Evaluated by over 300 world-renowned chefs and sommeliers
through blind tastings by the International Taste Institute.

Simply pour into milk for a smooth, rich matcha latte in seconds

Your matcha latte is ready smooth, full-bodied, and effortlessly satisfying

Brewed directly from tea leaves

No more whisking or clumps.
This liquid base blends
Jeju Green tea leaves and Matcha powder
with the right amount of sweetness.

It's a liquid tea concentrate brewed using SWEETCUP's patented steeping method, made from clean green tea leaves grown on pristine Jeju Island.

Bottled

Deep, Rich Matcha Flavor

Carefully selected and blended three premium-grade Jeju green teas to extract the finest flavor.

Save time on prep not on flavor.

This liquid base overcomes the shortcomings of hard-to-dissolve powder, blending instantly even in cold milk.

Please shake the product well before use!

SWEETCUP RECIPE

MATCHA LATTE (ICED / Sweetened)

20g ~ 35g Jeju Matcha + 200ml Milk + Ice

JEJU MATCHA LATTE (HOT / Sweetened)

20g ~40g Jeju Matcha + 230ml Milk (Hot)

Matcha smoothie

50g Jeju Matcha + 20g Syrup +
150ml Milk (Cold) + 250g Ice (Blend well)

Mango Matcha Iced tea (refresher)

40g ~ 50g Mango Concentrate +
10 g Jeju Matcha + 200 ml Water + Ice
(Optional : Add 1g - 5g Lemon juice)

SWEETCUP Tea base Line up

Earl Gray Sweet 1.2kg | Jeju Matcha 1.2kg | Taiwan Oolong 1.18kg | Black Tea Sweet 1.16kg | Grapefruit Honey Black Tea 1.2kg

A preventive hygiene system that monitors every step — from raw ingredient sourcing to final consumption — to ensure food safety and prevent contamination

An internationally recognized system for identifying and controlling food safety hazards, helping prevent and manage risks across the supply chain