

# Maru CHA CHA

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**MALEBRANCHE** is a Japanese confectioner based in Kyoto, Japan. The company provides delicious cakes, cookies, pies, macarons and more. MALEBRANCHE has 29 shops throughout Japan, 10 of which may be found in Kyoto. The company was established in 1982 and is managed by Roman Life, Inc. MALEBRANCHE works off the philosophy of:

“Employing craftsmanship rooted in the history and traditions of ancient Kyoto, we select only the finest ingredients as the starting point for our flavors. We strive to offer delicacies beloved by the Japanese community, imbued with a spirit of hospitality and in harmony with the changing seasons. We call this ‘Kyoto Quality,’ and it lies at the very core of the MALEBRANCHE taste experience.”

MALEBRANCHE is proud to introduce its newest treat, Maru CHA CHA – a **matcha** biscuit that combines native Kyoto heritage with French confectionary techniques. Matcha is a powdered green tea made from the young tea leaves that are ground in a stone mill and can be enjoyed in thick (koicha) or thin (usucha) variations. Koicha, the base of Maru CHA CHA biscuits, is made with higher quality matcha, resulting in a richer flavor and allowing you to taste the inherent sweetness of the **green tea**.



Maru CHA CHA biscuits are **gluten free**, as they are made with rice flour instead of wheat. These thin biscuits have a “melt in your mouth” appeal and are great as a stand-alone healthy snack, or to be paired with coffee and tea. Maru CHA CHA will be available for purchase in the United States in October at specialty stores, such as Dean & DeLuca, for a suggested retail price of \$8 per 10-piece box and \$14 per 20-piece box.

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