
**Tea — Classification of grades by particle
size analysis**

Thé — Classification par catégories par analyse granulométrique



Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 11286 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 8, *Tea*.

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Printed in Switzerland

Introduction

For many years the tea trade has used various systems for the grading nomenclature of teas according to the sieves used for sorting the teas. However, a designation given in one country does not always have the same meaning in another and it was considered by some countries, in particular tea-producing countries, that a single, international method of classifying tea grades according to their particle size distributions would facilitate international trade.

The method given in this International Standard provides such a system to supplement the existing traditional systems.

Tea — Classification of grades by particle size analysis

1 Scope

This International Standard specifies a method for the classification of grades of tea according to an analysis of their particle size.

NOTE — This method may not be suitable for blends of tea.

2 Normative reference

The following standard contains provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the edition indicated was valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the standard given below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 3310-1:1990, *Test sieves — Technical requirements and testing — Part 1: Test sieves of metal wire cloth.*

3 Principle

Separation of the tea into different size fractions using a series of sieves on a shaker, followed by weighing of the tea particles retained on each sieve and calculation of the percentage by mass retained on each sieve.

4 Apparatus

Usual laboratory apparatus and, in particular, the following.

4.1 Sieve shaker, capable of a vibration rate of 3 000 per min, a vibration stroke of up to 3 mm and a vibration angle of 30°, with automatic timer¹.

4.2 Test sieves, conforming to ISO 3310-1, of nominal diameter 200 mm and of nominal aperture sizes 2 mm, 1,4 mm, 1 mm, 710 μm , 355 μm , 250 μm , 150 μm and 75 μm , together with a base pan (less than 75 μm) and a clamp.

¹ Endecotts Octagon 200 and Endecotts EFC Mark 1 are examples of suitable shakers available commercially. This information is given for the convenience of users of this International Standard and does not constitute an endorsement by ISO of these products.