
Tea — Preparation of liquor for use in sensory tests

Thé — Préparation d'une infusion en vue d'examens organoleptiques



This document is a preview generated by ERS



COPYRIGHT PROTECTED DOCUMENT

© ISO 2019

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Fax: +41 22 749 09 47
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

Contents

Page

Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	2
5 Apparatus	2
6 Sampling	2
7 Procedure	2
7.1 Test portion	2
7.2 Preparation of liquor	2
7.2.1 Preparation without milk	2
7.2.2 Preparation with milk (black tea only)	3
8 Test report	3
Annex A (informative) Examples of pots and bowls for the preparation of tea liquor	4
Bibliography	8

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34 *Food products*, Subcommittee SC 8, *Tea*.

This second edition cancels and replaces the first edition (ISO 3103:1980), which has been technically revised. The main changes compared with the previous edition are as follows.

- Revisions have been made to reflect the increasing commercial trade in different types of *Camellia sinensis*-based tea. This document allows for teas where there are current International Standards (black and green) to be assessed in a common framework with the same hardware.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Tea — Preparation of liquor for use in sensory tests

1 Scope

This document specifies a method for the preparation of a liquor of tea for use in sensory tests, by means of infusing the leaf.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 1839, *Tea — Sampling*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

liquor

solution prepared by extraction of soluble substances from dried tea leaf, under the conditions described

3.2

infused leaf

tea leaf from which *liquor* (3.1) has been prepared

3.3

black tea

tea derived solely and exclusively, and produced by acceptable processes, notably withering, leaf maceration, aeration and drying, from the tender shoots of varieties of the species *Camellia sinensis* (L.) O. Kuntze, known to be suitable for making tea for consumption as a beverage

[SOURCE: ISO 3720:2011, 3.1]

3.4

green tea

tea derived solely and exclusively, and produced by acceptable processes, notably enzyme inactivation and commonly rolling or comminution, followed by drying, from the tender leaves, buds, and shoots of varieties of the species *Camellia sinensis* (L.) O. Kuntze, known to be suitable for making tea for consumption as a beverage

[SOURCE: ISO 11287:2011, 3.1]