INTERNATIONAL STANDARD

ISO 6079

Second edition
2021-11

Instant tea in solid form — Specification

Thé soluble sous forme solide — Spécifications

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Reference number
ISO 6079:2021(E)

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Published in Switzerland

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Foreword

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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 6079:1990), which has been technically revised. The main changes are as follows:

— an exclusion clause has been added in the Scope;

— Clause 3, Terms and definitions, has been revised;

— the requirements for chemical characteristics of instant tea in solid form (see Table 1) have been changed.

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Introduction

Products derived from varieties of tea of the species *Camellia sinensis* (Linnaeus) O. Kuntze, intended to be used for the preparation of a beverage, are available in a variety of forms. Some incorporate in their formulation flavouring materials which are not normally present in, for example, tea, such as lemon, mint, jasmine, and significant quantities of non-tea carbohydrates. The various products exhibit different characteristics so that, for the purposes of specifying requirements, it is necessary to deal separately with each type of product.

Most instant teas produced in solid form are black in nature. Instant green teas which are produced in smaller quantities are also common. In addition, very small quantities of other instant teas such as white instant tea and oolong instant teas are also produced. The current production of instant teas also includes other types of instant teas such as liquid tea concentrates and semi-solid frozen products ("slushes"). Specifications for these other types of instant tea will be prepared if the need arises.

Although substances such as caffeine and polyphenolic compounds are characteristic of tea, there is insufficient information on their roles to justify their inclusion in this document at present.

Instant tea exhibits a number of variable physical characteristics which can be controlled during manufacture. This variability permits the manufacture of different products to meet the consumers' needs and tastes. Bulk density and flowability are, for technical reasons, of particular concern to the packer, who is the last party in the chain between the producer and the consumer able to exercise control over the physical characteristics of the product. It is appropriate, therefore, that these characteristics of the product are left for agreement between the supplier and the packer.

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Instant tea in solid form — Specification

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1 Scope

This document specifies the requirements for instant tea in solid form.

This document does not apply to:

a) instant tea containing non-tea carbohydrates as bulking or filling agents (normally referred to as "filled instant tea");

b) preparations of instant tea containing added aromatic material unless these instant teas are derived exclusively from the plant *Camellia sinensis*;

c) decaffeinated instant tea;

d) instant tea derived from other forms of tea including herbal teas or infusions.

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 7513, *Instant tea in solid form — Determination of moisture content (loss in mass at 103 degrees C)*

ISO 7514, *Instant tea in solid form — Determination of total ash*

ISO 7516, *Instant tea in solid form — 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
instant tea in solid form
dried water soluble solids obtained by aqueous extraction of black tea or green tea by an acceptable process, notably leaf maceration followed by aeration as applicable, of the leaves, buds and stems, and of materials derived therefrom, of those varieties of the species *Camellia sinensis* (Linnaeus) O. Kuntze exclusively which are known to be suitable for making tea for consumption as a beverage, and the residue, if any, of permitted process aids and permitted food additives

3.2
cold water soluble instant tea
form of instant tea which freely dissolves with stirring in cold water at about 10 °C to 15 °C, without leaving any residue

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