
International Standard



3103

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Tea — Preparation of liquor for use in sensory tests

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

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Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council.

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It has been approved by the member bodies of the following countries:

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The member body of the following country expressed disapproval of the document on technical grounds :

Ireland

Tea — Preparation of liquor for use in sensory tests

1 Scope and field of application

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

2 Definitions

For the purpose of this International Standard, the following definitions apply.

2.1 liquor : The solution prepared by extraction of soluble substances from dried tea leaf, under the conditions described.

2.2 infused leaf : Tea leaf from which liquor has been prepared.

NOTE — In the tea trade in the United Kingdom, the term “infusion” is used with the meaning of 2.2, but, to avoid confusion with the more general usage of this word, the expression “infused leaf” has been used.

3 Reference

ISO 1839, *Tea — Sampling*.

4 Principle

Extraction of soluble substances in dried tea leaf, contained in a porcelain or earthenware pot, by means of freshly boiling water, pouring of the liquor into a white porcelain or earthenware bowl, examination of the organoleptic properties of the infused leaf, and of the liquor with or without milk or both.

5 Apparatus

5.1 Pot, of white porcelain or glazed earthenware, with its edge partly serrated (see figure) and provided with a lid, the skirt of which fits loosely inside the pot.

5.2 Bowl, of white porcelain or glazed earthenware.

NOTE — Various sizes of pot and bowl can be used, but it is recommended that one of the two sizes shown in the annex, and depicted in the figure, be adopted.

6 Sampling

See ISO 1839.

7 Procedure

7.1 Test portion

Weigh, to an accuracy of $\pm 2\%$, a mass of tea corresponding to 2 g of tea per 100 ml of liquor (i.e. $5,6 \pm 0,1$ g of tea for the large pot or $2,8 \pm 0,05$ g for the small pot described in the annex) and transfer it to the pot (5.1).

7.2 Preparation of liquor

7.2.1 Preparation without milk

Fill the pot containing the tea with freshly boiling water¹⁾ to within 4 to 6 mm of the brim (i.e. corresponding approximately to 285 ml in the case of the large pot and 140 ml in the case of the small pot described in the annex) and put on the lid. Allow the tea to brew for 6 min, and then, holding the lid in place so that the infused leaf is held back, pour the liquid through the serrations into the bowl (5.2) corresponding to the pot selected. Remove and invert the lid, transfer the infused leaf to it and place the inverted lid on the empty pot to allow the infused leaf to be inspected. In the case of fine, powdery dust grades, special care should be taken and a sieve may be required.

7.2.2 Preparation with milk

Pour milk free from any off-flavour (for example raw milk or un-boiled pasteurized milk) into the bowl (5.2), using approximately 5 ml for the large bowl and 2,5 ml for the small bowl described in the annex.

1) The flavour and appearance of the liquor are affected by the hardness of the water used. The water used for the test should therefore be similar to the drinking water in the area where the tea is to be consumed. In exceptional cases, for example when comparative tests are required to be made in different areas and it is not possible to procure similar waters or suitable ordinary water for this purpose, distilled water or deionized water may be used. It should be recognized, however, that the results will not then necessarily bear a true relation to the flavour of the liquor produced with ordinary drinking water, since the mineral salts in the latter may modify the flavour and appearance of the tea.