INTERNATIONAL STANDARD

ISO 11286

Second edition
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Tea — Classification of grades by particle size analysis

Thé — Classification par catégories par analyse granulométrique

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Foreword

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The main task of technical committees is to prepare International Standards. 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.

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.

ISO 11286 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 8, *Tea*.

This second edition cancels and replaces the first edition (ISO 11286:1997), of which it constitutes a minor revision. The Scope has been modified to exclude large leafy grades of tea.

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. It is not applicable to large, leafy grades of tea.

This method may not be suitable for blends of tea.

2 Normative references

The following referenced documents are indispensable for the application 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 3310-1:1990, *Test sieves — Technical requirements and testing — Part 1: Test sieves of metal wire cloth*

3 Principle

The tea is separated into different size fractions using a series of sieves on a shaker. The tea particles retained on each sieve are weighed and the percentage by mass retained on each sieve is calculated.

4 Apparatus

Usual laboratory apparatus and, in particular, the following.

4.1 Sieve shaker, capable of a vibration rate of 3 000 per minute, a vibration stroke of up to 3 mm and a vibration angle of 30°, with automatic timer [1)].

4.2 Test sieves, conforming to ISO 3310-1, of nominal diameter 200 mm and of nominal apertures 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.

5 Sampling

Sampling is not part of the method specified in this International Standard. A recommended sampling method is given in ISO 1839 [2)].

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 the these products.

2) ISO 1839:1980, *Tea — Sampling*.