
Black tea — Definition and basic requirements

Thé noir — Définition et caractéristiques de base



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Published in Switzerland

Foreword

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International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

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 3720 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 8, *Tea*.

This fourth edition cancels and replaces the third edition (ISO 3720:1986), which has been technically revised. It also incorporates the Technical Corrigenda ISO 3720:1986/Cor.1:1992 and ISO 3720:1986/Cor.2:2004.

Introduction

Tea is grown and manufactured in numerous countries of the world and is blended or drunk in many more. Black tea may be produced from tea from one garden or region or may be a blend of teas from two or more origins.

The desired characteristics of a black tea and the resulting liquor depend on many factors including the type of water to be used for brewing, whether the liquor is to be drunk with or without milk or lemon, and on individual tastes.

The objects of this International Standard are to specify the plant source from which black tea is to be manufactured and to set requirements for certain chemical characteristics which, if met, are an indication that the tea has been subjected to recognized good production practice.

It is a matter for the parties concerned whether to apply the requirements of this International Standard to a consignment or lot of black tea. The quality of teas is usually assessed by tea tasters, who base their judgements on their previous experience of tea from the producing area and their knowledge of national or regional conditions, and preferences in the consuming country. Account may be taken of characteristics such as the appearance of the tea before preparation of a liquor, the appearance of the infused leaf and the appearance, odour and taste of the liquor. An expert tea taster can assess whether a tea would be unlikely to comply with the chemical requirements. Thus, in practice, time and expense can be saved by submitting teas for chemical analysis only if the tea is considered "suspect" by a tea taster.

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1 Scope and field of application

This International Standard specifies the parts of a named plant that are suitable for making black tea for consumption as a beverage and the chemical requirements for black tea that are used to indicate that tea from that source has been produced in accordance with good production practice.

This International Standard also specifies the packing and marking requirements for black tea in containers.

This International Standard is not applicable to scented or decaffeinated black 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 1572, *Tea — Preparation of ground samples of known dry matter content*

ISO 1573, *Tea — Determination of loss in mass at 103 °C*

ISO 1575, *Tea — Determination of total ash*

ISO 1576, *Tea — Determination of water-soluble ash and water-insoluble ash*

ISO 1577, *Tea — Determination of acid-insoluble ash*

ISO 1578, *Tea — Determination of alkalinity of water-soluble ash*

ISO 1839, *Tea — Sampling*

ISO 3103, *Tea — Preparation of liquor for use in sensory tests*

ISO 5498, *Agricultural food products — Determination of crude fibre content — General method*

ISO 6078, *Black tea — Vocabulary*

ISO 9768, *Tea — Determination of water extract*

ISO 14502-1, *Determination of substances characteristic of green and black tea — Part 1: Content of total polyphenols in tea — Colorimetric method using Folin-Ciocalteu reagent*

ISO 15598, *Tea — Determination of crude fibre content*