FINAL
DRAFT

INTERNATIONAL
STANDARD

**ISO/FDIS
18449**

ISO/TC **34**/SC **8**

Secretariat: BSI

Voting begins on:
2021-02-16

Voting terminates on:
2021-04-13

Green tea — Vocabulary

Thé vert — Vocabulaire

Reference number
ISO/FDIS 18449:2021(E)

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

Published in Switzerland

Contents

Page

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*.

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.

Introduction

Tea is grown and manufactured in numerous countries around the world and is blended or drunk in many more. Green tea is produced using fresh tea leaves, which can be from more than one garden or region. There are many factors that impact the flavour of green tea, including the water used for brewing, the preparation method of the liquor and individual tastes.

The two International Standards for black tea, which provide a vocabulary and requirements (ISO 6078 and ISO 3720, respectively), were first published in the 1980s and are still used today, with the latter having been revised several times. They have played an important role in improving the global black tea trade.

Currently, an increasing number of consumers enjoy drinking green tea not only for its impact on health, but also for its special appearance and flavour. ISO 11287 provides the requirements for green tea, and this document provides the accompanying vocabulary. It has been developed primarily for use by the tea trade, to enable clear and open communication, and also to ensure that consumers are not misled.

The quality of green tea is usually assessed by professional tea tasters, whose judgement is based on their experience of tea evaluation, the conditions of the producing area and the preferences of the consuming country. Five factors are considered when evaluating the quality of green tea: the appearance of the dry tea leaf (such as shape, colour, cleanliness and evenness), the appearance and the odour of the infused leaf, and the colour and the taste of the tea liquor. Usually, a chemical analysis of tea is undertaken only when it is specifically requested or abnormal characteristics are exhibited.

This document comprises a selection of terms used in the tea trade all over the world, covering not only the processing of green tea but also the essential aspects of assessing green tea for commerce.

Many of the terms in current use for green tea are synonymous or very similar in meaning, and considerable divergences in usage exist.

Accordingly, this document aims to establish recognized definitions for the terms, and thus eliminate differences in usage, and also to encourage a reduction in the number of terms used overall.

The terms are classified as follows:

— classification of green tea (see 3.1);

— dry leaf:

  — appearance (see 3.2.1);

  — colour (see 3.2.2);

— quality of liquor:

  — taste (see 3.3.1);

  — colour of liquor (see 3.3.2);

— infused leaf:

  — appearance (see 3.4.1);

  — aroma (see 3.4.2).

Green tea — Vocabulary

1 Scope

This document defines terms for classifying and assessing green tea for commerce.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

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 Classification of green tea

3.1.1
green tea
tea derived solely and exclusively, and produced, from the leaves, buds and tender stems of the species *Camellia sinensis* (Linnaeus) O. Kuntze, known to be suitable for making tea for consumption as a beverage

Note 1 to entry: The processing of green tea consists of two parts: first, manufacturing and then refining. In the first, tea is manufactured through withering, fixation, shaping (rolling or others) and drying. In the refining process, the products are made by mixing, sifting, stalk extraction and fanning, etc.

3.1.1.1
pan-fired green tea
green tea whose drying process after rolling is through a hot machine to achieve further shaping and final dryness

3.1.1.1.1
ball-shaped pan-fired green tea
green tea manufactured with a special process for rolling up the leaf tightly and making green tea ball-shaped

3.1.1.1.2
long-shaped pan-fired green tea
long-shaped fired green tea with a long strip appearance manufactured with a special process of twisting

3.1.1.1.3
flat-shaped pan-fired green tea
roasted green tea manufactured with a special process for flattening leaf and making green tea flat

3.1.1.2
roasted green tea
green tea whose final drying is by hot air

3.1.1.3
sun-dried green tea
green tea dried in moderate sunlight

3.1.1.4
steamed green tea
green tea whose enzymes are inactivated and fixed by steaming

3.2 Dry leaf

3.2.1 Appearance

3.2.1.1
bent
dry leaf that is not straight with slightly curved

3.2.1.2
bird tongue-like
small and flat buds similar to the tongue of a tit

3.2.1.3
blister
swelling on the surface of dry leaf caused by too rapid removal of moisture during manufacturing

3.2.1.4
blunt
dry leaf with no sharp tip

3.2.1.5
bold
large and open leaf

3.2.1.6
clean and neat
evenly sorted without any stalk, fibre or extraneous matter

3.2.1.7
coarse
<dry leaf> containing an abnormal amount of old and rough leaves

3.2.1.8
consistent
consisting of leaf with the same grade and comprising pieces of approximately equal size

3.2.1.9
curly
rolled leaf with a curled appearance

3.2.1.10
dusty
containing an abnormal amount of small tea particles and/or dust

3.2.1.11
fannings
predominantly broken smaller leaf particles

3.2.1.12
fibrous
containing a noticeable amount of shredded stalks and fibres

3.2.1.13
flaky
hard flat leaf due to rolling with withered hard or coarse leaf

3.2.1.14
flat
dry leaf spreading out on a single plane

3.2.1.15
grape-nutty
rolled into balls or granules of equal size during the manufacturing process

3.2.1.16
hairy
containing a noticeable amount of thin hair

3.2.1.17
inconsistent
improperly sorted with different sized leaves

3.2.1.18
loose
not tightly curled or rolled

3.2.1.19
lump
loose granular tea with dull yellow colour

Note 1 to entry: It is usually manufactured using coarse leaves.

3.2.1.20
narrow
small size in width

Note 1 to entry: Applicable principally to flat-shaped tea.

3.2.1.21
needle
long and thin similar to the leaf of an evergreen pine tree

3.2.1.22
open
<dry leaf> not curled but unfolded

3.2.1.23
orchid-like
flowerlike shape with one bud and two leaves, pliable nature

3.2.1.24
refined
uniform in colour, size and texture

Note 1 to entry: This is not limited to quality attributes.

3.2.1.25
rough
irregular and coarse appearance

3.2.1.26
rounded piece
abnormal amount of small rolled ball-shaped leaves similar to rope

3.2.1.27
shotty
very tightly rolled similar to gunpowder

3.2.1.28
short and broken
containing a noticeable amount of small pieces and short strips

3.2.1.29
small
less than normal of the grade

3.2.1.30
smooth
flat, even and bright

3.2.1.31
spiral
curved and twisted

3.2.1.32
stalky
containing an abnormal amount of stalks

3.2.1.33
straight
even and not bent

Note 1 to entry: Opposite to *bent* (3.2.1.1).

3.2.1.34
sturdy
robust, tender and heavy

3.2.1.35
swallow's tail
similar to the tail of a swallow with an angle between bud and leaf

3.2.1.36
tadpole shape
round with a tail at one end

3.2.1.37
tight
rolled firmly during manufacturing

Note 1 to entry: Opposite to *loose* (3.2.1.18).

3.2.1.38
wiry
rolled tightly with a noticeable amount of tips

3.2.1.39
tips
tight leaf with buds or shoots

3.2.1.40
tippy
containing noticeably high levels of buds

3.2.2 Colour

3.2.2.1
brown
<dry leaf> undesirable umber leaf colour, due to bad manufacturing

Note 1 to entry: It is also applicable to the colour of infused leaf.

3.2.2.2
black
blackish
dark
undesirable colour due to aeration not being stopped in-process

3.2.2.3
bright
glossy
<dry leaf> shiny, light reflecting surface

Note 1 to entry: One of the desirable characteristics of tea. Opposite to *dull* (3.2.2.5).

3.2.2.4
deep green
dark and vivid green colour

Note 1 to entry: It is also applicable to the colour of infused leaf.

3.2.2.5
dull
<dry leaf> dim in colour

Note 1 to entry: Opposite to *bright* (3.2.2.3).

3.2.2.6
dull green
undesirable green colour of dry leaf without glossiness, caused by improper fixation or made from dewy leaves

Note 1 to entry: It is also applicable to the colour of infused leaf.

3.2.2.7
jade green
desirable colour of leaf that is deep green, fresh and vivid

3.2.2.8
light green
one of the desirable green colours of dry leaf

Note 1 to entry: It is usually found in tea made from bud or tender leaves.

Note 2 to entry: It is also applicable to the colour of infused leaf.

3.2.2.9
not uniform
mixed leaves with different colours

3.2.2.10
pale
lacks intensity of colour