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Green tea — Vocabulary

Thé vert — Vocabulaire

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Foreword

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This document was prepared by Technical Committee ISO/TC34, Food products, Subcommittee SC 08, Tea.

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Introduction

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

The international standard of ISO 6078: Black tea- Vocabulary was first implemented in 1982 and is used still today. The international standard of ISO 3720: Black tea – definition and basic requirement was first implemented in 1986 and revised in 1992, 2004 and 2011. Now the last edition (ISO 3720: 2011) is still effective. The two black tea international standards have played an important role in improving the global black tea trade.

Now, more and more consumers enjoy drinking green tea not only for its impact on health, but also for its special appearance and flavour, people have an increasing interest in green tea. The international standard of ISO 11287: Green tea-definition and basic requirement had been implemented in 2011, but there isn't corresponding international standard of vocabulary for green tea. It is therefore necessary to develop an international standard of the vocabulary for green tea. It's not only to ensure consumers are not misled but primarily for the tea trade to ensure open and well understood terms are used.

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

This international standard 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.

As there are vast number of terms, many synonymous or very similar in meaning, which were found to be in current use of green tea, a selection has been necessary by the experts who carried out the preparatory work for the vocabulary. At an early Stage in the work, it was also discovered that considerable divergences in usage exist.

Accordingly, the objectives of this international standard are not only to establish recognized definition for the terms in use, thus differences in usage, but also to encourage a reduction in the number of terms used.

The terms are classified as follows:

[3.1](#)) classification of green tea

[3.1.1](#)) green tea

[3.2](#)) dry leaf

3.2.1) appearance

[3.2.2](#)) colour

[3.3](#)) quality of liquor

[3.3.1](#)) taste

3.3.2) colour of liquor

3.4) infused leaf

3.4.1) appearance

3.4.2)aroma

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Green tea — Vocabulary

1 Scope

This international standard provides a list of terms and definitions, applicable to classify and assess green tea for commerce.

2 Normative references

There are no normative references in this standard.

3 Terms and definitions

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 sections which are first manufacturing and then refining. In the first manufacturing, 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

roasted green tea

green tea whose drying process after rolling is through roasting to achieve further shaping and final dryness

3.1.1.1.1

round-shaped green tea

roasted 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 green tea

roasted green tea manufactured with a special process for twisting and making green tea with a round bar leaf appearance

3.1.1.1.3

flat-shaped green tea

roasted green tea manufactured with a special process for flattening leaf and making green tea flat

3.1.1.2

baked green tea

green tea dried by baking

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

3.2.1.2

bird tongue like

small and flat buds similar to the tongue of a bird

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

containing an abnormal amount of old and rough leaves

3.2.1.8

curly

rolled leaf with a curled appearance

3.2.1.9

dusty

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

3.2.1.10

even

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

3.2.1.11

fannings

predominantly broken smaller leaf particles

3.2.1.12

feather like

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

3.2.1.13

fibrous

containing a noticeable amount of shredded stalks and fibres

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3.2.1.14**flaky**

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

3.2.1.15**flat**

dry leaf spreading out on a single plane

3.2.1.16**grape-nutty**

rolled into balls or granules of equal size during the manufacturing process

3.2.1.17**hairy**

containing a noticeable amount of thin hair

3.2.1.18**loose**

not tightly curled or rolled

3.2.1.19**mixed****uneven**

improperly sorted with different sized leaves

3.2.1.20**narrow**

small size in width

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

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3.2.1.21**needle**

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

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3.2.1.22**open**

not curled but unfolded

3.2.1.23**orchid like**

flower-like shape with one bud and two leaves, pliable nature

3.2.1.24**refined**

uniform in colour, size and texture

Note 1 to entry: 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