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Instant tea in solid form — Specification

Thé soluble sous forme solide — Spécifications

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Foreword

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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).

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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*.

This second edition cancels and replaces the first edition (ISO 6079:1990), which has been technically revised.

The main changes compared to the previous edition are as follows:

- Exclusion clause in scope
- Change in terms and d
- Change in requirements for chemical characteristics of instant tea in solid form ([Table 1](#))

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

Products derived from varieties of tea of the species *Camellia sinensis* Linnaeus) O. Kuntze, intended to be used for the preparation of a beverage, are available in a variety of forms. Some incorporate in their formulation flavouring materials which are not normally present in tea, such as lemon, mint, jasmine, etc., and significant quantities of non-tea carbohydrates. The various products exhibit different characteristics so that, for the purposes of specifying requirements, it is necessary to deal separately with each type of product.

Most instant tea is produced in solid form are black in nature, but small quantities of green instant tea are also produced. The current production of instant teas also includes other types of instant teas such as liquid tea concentrates and semi-solid frozen products (“slushes”). Specifications for these other types of instant tea will be prepared if the need arises.

Although substances such as caffeine and polyphenolic compounds are characteristic of tea, there is insufficient information on their roles to justify their inclusion in this International Standard at present.

Instant tea exhibits a number of variable physical characteristics which can be controlled during manufacture. This variability permits the manufacture of different products to meet the consumers’ needs and tastes. Bulk density and flowability are, for technical reasons, of particular concern to the packer, who is the last Party in the chain between the Producer and the consumer able to exercise control over the physical characteristics of the product. It is appropriate, therefore, that these characteristics of the product are left for agreement between the supplier and the packer.

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Instant tea in solid form — Specification

1 Scope

This International Standard specifies requirements for instant tea in solid form.

The instant tea in solid form may be of the following two types:

- i) Cold water soluble instant teas
- ii) Hot water soluble instant teas (includes Green instant teas)

It does not apply to

- a) instant tea containing non-tea carbohydrates as bulking / filling agents (normally referred to as filled instant tea”);
- b) preparations of instant tea containing added aromatic material unless these instant teas are derived exclusively from the plant *Camellia sinensis*;
- c) decaffeinated instant tea;
- d) instant tea derived from other forms of tea including herbal teas / infusions.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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 7513, *Instant tea in solid form — Determination of moisture content (loss in mass at 103 degrees C)*

ISO 7514, *Instant tea in solid form — Determination of total ash*

ISO 7516, *Instant tea in solid form — Sampling*

3 Terms and definitions

For the purposes of this International Standard, the following terms and definitions apply.

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

instant tea in solid form

dried water soluble solids obtained by aqueous extraction of black tea or green tea by an acceptable process, notably leaf maceration followed by aeration as applicable, of the leaves, buds and stems, and of materials derived therefrom, of those varieties of the species *Camellia sinensis* (Linnaeus) O. Kuntze exclusively which are known to be suitable for making tea for consumption as a beverage, and the residue, if any, of permitted process aids and permitted food additives

3.2

cold water soluble instant tea

form of instant tea which freely dissolves with stirring in cold water at about 10 °C – 15 °C, without leaving any residue

3.3

hot water soluble instant tea

form of instant tea which dissolves freely with stirring in hot water at about 60 °C – 70 °C, without leaving any significant residue

4 Sampling

Sampling shall be carried out in accordance with ISO 7516.

5 Chemical characteristics

Instant tea in solid form shall comply with the requirements given in [Table 1](#).

Instant tea in solid form shall comply with the requirements of relevant legislation dealing with food additives and process aids and their residues, if any, in the product.

NOTE 1 The colour and clarity of the liquor prepared from instant tea in solid form and the methods of determining them are subject to agreement between the supplier and the packer.

NOTE 2 Requirements for free-flow and compacted bulk densities, and for flowability, are subject to agreement between the supplier and the packer. Test methods for determination of the free-flow and compacted bulk densities are given in ISO 6770.

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Table 1 — Requirements for chemical characteristics of instant tea in solid form

Characteristic	Requirement	Test method
Moisture content, % (m/m), max.	6	ISO 7513
Total Ash, % (m/m) max., on dry basis	35	
a) Cold water soluble instant tea	20	ISO 7514
b) Hot water soluble instant tea		

6 Test methods

The samples of instant tea shall be analyzed to ensure conformity with the requirements of this International Standard using the test methods specified in the International Standards referred to in [Table 1](#).

7 Marking

The packages of instant tea shall be marked in accordance with any relevant legal requirements.

NOTE The packages may carry additional marking as required by the packer or any other organization responsible for marketing the instant tea.