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Instant tea in solid form — Specification

Thé soluble sous forme solide — Spécifications

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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*.

This second edition cancels and replaces the first edition (ISO 6079:1990), which has been technically revised. The main changes are as follows:

— an exclusion clause has been added in the Scope;

— Clause 3, Terms and definitions, has been revised;

— the requirements for chemical characteristics of instant tea in solid form (see Table 1) have been changed.

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, for example, tea, such as lemon, mint, jasmine, 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 teas produced in solid form are black in nature. Instant green teas which are produced in smaller quantities are also common. In addition, very small quantities of other instant teas such as white instant tea and oolong instant teas 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 document 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.

Instant tea in solid form — Specification

1 Scope

This document specifies the requirements for instant tea in solid form.

This document does not apply to:

a) instant tea containing non-tea carbohydrates as bulking or 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 or 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 document, 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 to 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 to 70 °C, without leaving any significant residue

4 General

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

a) cold water soluble instant teas;

b) hot water soluble instant teas (including green instant teas).

5 Sampling

Sampling shall be carried out in accordance with ISO 7516.

6 Chemical characteristics

Instant tea in solid form shall conform to the requirements given in Table 1.

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.

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

Characteristic	Requirement	Test method
Moisture content, % mass fraction, max.	6	ISO 7513
Total ash, % mass fraction max., on dry basis		
a) cold water soluble instant tea	35	ISO 7514
b) hot water soluble instant tea	20	

7 Test methods

The samples of instant tea shall be analysed to ensure conformity with the requirements of this document using the test methods specified in the International Standards referred to in Table 1.

Bibliography

[1] ISO 6770, *Instant tea — Determination of free-flow and compacted bulk densities*

ICS 67.140.10

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