

## International Standard

## ISO 5642

### Tea polyphenol extracts — Definition and basic requirements

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Extraits des polyphénols du thé — Définition et exigences fondamentales **iTeh Standards** 

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### ISO 5642:2024(en)

### Foreword

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

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#### SO 5642:2024

### Introduction

Tea is grown and manufactured in many countries of the world, and it is consumed in many more. As a natural antioxidant, tea polyphenols account for approximately 20 % of the dry matter of tea leaves.

A wide class of naturally occurring chemical substances known as polyphenols contain phenol units. These compounds are abundantly present in fruits, vegetables, cereals, coffee, tea, wine, etc. and have been extensively researched for their potential to improve health and prevent disease. As one type of extract, tea polyphenol extracts can be prepared from tea leaves through a green route and they are widely used in various fields, including medicine, food and cosmetics. Therefore, the green preparation and highly efficient utilization of tea polyphenol extracts not only meet the needs of people around the world for health products, but can also solve the problem of seasonal overcapacity of tea in tea producing countries or regions, improve the comprehensive economic efficiency of the tea industry and promote sustainable development of the worldwide tea industry.

The international trade of tea polyphenol extracts has been carried out for more than 20 years, but the absence of corresponding International Standards has greatly hindered the healthy development of the industry. The development of International Standards can promote international trade, and further motivate the healthy and sustainable development of the worldwide tea industry.

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