



Technical Specification

ISO/TS 5617

Tea — Classification by chemical composition

Thé — Classification par composition chimique

**First edition
2025-09**

iTeh Standards
(<https://standards.iteh.ai>)
Document Preview

[ISO/TS 5617:2025](https://standards.iteh.ai/catalog/standards/iso/01130b70-01c8-43d3-b4f6-6cdbe3c65685/iso-ts-5617-2025)

<https://standards.iteh.ai/catalog/standards/iso/01130b70-01c8-43d3-b4f6-6cdbe3c65685/iso-ts-5617-2025>

iTeh Standards
(<https://standards.itih.ai>)
Document Preview

ISO/TS 5617:2025

<https://standards.itih.ai/catalog/standards/iso/01130b70-01c8-43d3-b4f6-6cdbe3c65685/iso-ts-5617-2025>



COPYRIGHT PROTECTED DOCUMENT

© ISO 2025

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

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	iv
Introduction	v
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principal components statistical and principle of Fisher's discrimination method	2
5 Reagents	3
6 Apparatus	3
7 Sampling	3
8 Preparation of testing samples	3
9 Quantification of the characteristic compositions in the unknown-type tea	3
9.1 Determination of dry matter content	3
9.2 Determination of catechins and caffeine content	4
9.3 Determination of theanine content	4
10 Step-by-step discrimination using Fisher's discrimination method	4
10.1 General	4
10.2 Establishing discrimination formulae	4
10.2.1 Principal components analysis	4
10.2.2 Establishing the discrimination formulae	4
10.2.3 Validating the discrimination formulae	4
10.3 Identifying unknown tea types	5
10.3.1 General discrimination steps	5
10.3.2 First step: Discrimination of high aeration or piling fermentation teas (black tea, dark tea) from none or lower aeration teas (white tea, oolong tea, green tea, yellow tea)	5
10.3.3 Second step: Discrimination of black tea from dark tea	6
10.3.4 Third step: Discrimination of white tea from oolong tea, green tea and yellow tea	6
10.3.5 Fourth step: Discrimination of oolong tea from green tea and yellow tea	6
10.3.6 Fifth step: Discrimination of green tea from yellow tea	6
10.3.7 Sixth step: Discrimination of black tea from white tea	7
11 Simplifying the discrimination process using designed software (optional)	7
12 Re-discriminating a disputed tea type	7
Annex A (informative) Sources, quantities and content of characteristic chemical compositions of the six tea types	8
Annex B (informative) Tea classification	11
Bibliography	14

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 document 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).

ISO draws attention to the possibility that the implementation of this document may involve the use of (a) patent(s). ISO takes no position concerning the evidence, validity or applicability of any claimed patent rights in respect thereof. As of the date of publication of this document, ISO had not received notice of (a) patent(s) which may be required to implement this document. However, implementers are cautioned that this may not represent the latest information, which may be obtained from the patent database available at www.iso.org/patents. ISO shall not be held responsible for identifying any or all such patent rights.

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.

ISO/TS 5617:2025

<https://standards.iteh.ai/catalog/standards/iso/01130b70-01c8-43d3-b4f6-6cdbe3c65685/iso-ts-5617-2025>