

This is a preview of "ISO 11287:2011". [Click here to purchase the full version from the ANSI store.](#)

First edition
2011-05-01

Green tea — Definition and basic requirements

Thé vert — Définition et caractéristiques de base



Reference number
ISO 11287:2011(E)

© ISO 2011

This is a preview of "ISO 11287:2011". [Click here to purchase the full version from the ANSI store.](#)



COPYRIGHT PROTECTED DOCUMENT

© ISO 2011

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

Published in Switzerland

This is a preview of "ISO 11287:2011". [Click here to purchase the full version from the ANSI store.](#)

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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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.

ISO 11287 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 8, *Tea*.

Introduction

Tea is grown and manufactured in numerous countries of the world and is blended or drunk in many more. Green tea may be produced from tea from more than one garden or region or may be a blend of teas from two or more origins.

The desired characteristics of a green tea and the resulting liquor depend upon many factors including the type of water to be used for brewing, the preparation method and on individual tastes.

The objects of this International Standard are to specify the plant source from which the green tea is to be manufactured and to set requirements for certain chemical characteristics which, if met, are an indication that the tea had been subjected to good production practice.

It is a matter for the parties concerned whether to apply the requirements of this International Standard to a consignment or lot of green tea. The quality of green tea is usually assessed organoleptically by skilled tea tasters, who base their judgements on their previous experience of green tea, their knowledge of the conditions in the producing areas, and the preferences of the consuming country. Account may be taken of characteristics such as the appearance of the tea before preparation of a liquor (such as shape, colour, cleanliness, and evenness), the appearance of the infused leaf and the appearance, odour, and taste of the liquor. In practice, teas are submitted for chemical analysis only if a tea taster suspects that the product has been adulterated, or if it exhibits abnormal characteristics.