Green tea — Definition and basic requirements

Thé vert — Définition et caractéristiques de base
Foreword

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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.