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# Determination of substances characteristic of green and black tea —

## Part 2:

Content of catechins in green tea — Method using high-performance liquid chromatography

Détermination des substances caractéristiques du thé vert et du thé noir —

Partie 2: Dosage des catechins dans le thé vert — Méthode par chromatographie en phase liquide à haute performance



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### **Foreword**

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ISO 14502-2 was prepared by Technical Committee ISO/TC 34, Food products, Subcommittee SC 8, Tea.

ISO 14502 consists of the following parts, under the general title *Determination of substances characteristic of green and black tea*:

- Part 1: Content of total polyphenols in tea Colorimetric method using Folin-Ciocalteu reagent
- Part 2: Content of catechins in green tea Method using high-performance liquid chromatography