

This is a preview of "ISO 3720:2011". [Click here to purchase the full version from the ANSI store.](#)

Fourth edition  
2011-04-15

---

---

## Black tea — Definition and basic requirements

*Thé noir — Définition et caractéristiques de base*



Reference number  
ISO 3720:2011(E)

© ISO 2011

This is a preview of "ISO 3720:2011". [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](mailto:copyright@iso.org)  
Web [www.iso.org](http://www.iso.org)

Published in Switzerland

This is a preview of "ISO 3720:2011". [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 3720 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 8, *Tea*.

This fourth edition cancels and replaces the third edition (ISO 3720:1986), which has been technically revised. It also incorporates the Technical Corrigenda ISO 3720:1986/Cor.1:1992 and ISO 3720:1986/Cor.2:2004.

This is a preview of "ISO 3720:2011". [Click here to purchase the full version from the ANSI store.](#)

## Introduction

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

The desired characteristics of a black tea and the resulting liquor depend on many factors including the type of water to be used for brewing, whether the liquor is to be drunk with or without milk or lemon, and on individual tastes.

The objects of this International Standard are to specify the plant source from which black tea is to be manufactured and to set requirements for certain chemical characteristics which, if met, are an indication that the tea has been subjected to recognized 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 black tea. The quality of teas is usually assessed by tea tasters, who base their judgements on their previous experience of tea from the producing area and their knowledge of national or regional conditions, and preferences in the consuming country. Account may be taken of characteristics such as the appearance of the tea before preparation of a liquor, the appearance of the infused leaf and the appearance, odour and taste of the liquor. An expert tea taster can assess whether a tea would be unlikely to comply with the chemical requirements. Thus, in practice, time and expense can be saved by submitting teas for chemical analysis only if the tea is considered "suspect" by a tea taster.