

This is a preview of "ISO 7516:1984". [Click here to purchase the full version from the ANSI store.](#)

International Standard 7516

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

Instant tea in solid form — Sampling

Thé soluble sous forme solide — Échantillonnage

First edition — 1984-11-15

UDC 663.958 : 620.11

Ref. No. ISO 7516-1984 (E)

Descriptors : agricultural products, tea, sampling.

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. Every 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.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 7516 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

Instant tea in solid form — Sampling

0 Introduction

Being a natural product, instant tea may exhibit variable characteristics associated with the season of manufacture and/or the source of leaf material. In addition, variable manufacturing characteristics, such as bulk density, powder flowability and particle size, are critically important. For these reasons, it is desirable that a sample of any lot or consignment is prepared at the factory and forwarded to the customer for approval prior to the instant tea being dispatched from the factory.

In order to confirm that a given consignment of instant tea conforms to a contract specification, a buyer may wish to sample a representative number of boxes on arrival at his premises. However, instant tea in solid form is generally packed and transported in bulk in sealed bags of moisture-resistant material (i.e. an immediate container), protected by an outer container. Owing to the hygroscopic nature and friability of the product, special precautions need to be taken in order to ensure that the taking of samples does not adversely affect the sample itself or the remainder of the lot.

1 Scope and field of application

This International Standard specifies methods of sampling instant tea in solid form (hereinafter referred to as "instant tea").

It applies to sampling from containers of all sizes.

Separate methods are described for sampling at the point of manufacture, sampling at subsequent stages in the distribution chain and sampling of retail packs.

In addition, for sampling at some of these locations, different procedures or special precautions are specified depending on whether the samples are to be used for examination of particle characteristics (for example bulk density, flowability, particle size) or compositional characteristics (for example moisture content, ash).

2 Definitions

For the purpose of this International Standard, the following definitions apply.¹⁾

2.1 consignment: The quantity of instant tea dispatched or received at one time and covered by a particular contract or shipping document. The consignment may be made up of one or more lots or parts of lots.

2.2 lot; break: A defined quantity of instant tea, presumed to be of uniform characteristics, taken from a consignment and allowing the quality to be assessed.

2.3 primary sample²⁾: A small quantity of instant tea, taken at one time from one point in a single immediate container, or, where appropriate, the whole contents of one immediate container in the lot [in the case of containers containing less than 1 kg of instant tea (see 4.3.5)].

NOTE — A series of primary samples is taken from different positions in the lot.

2.4 bulk sample: The quantity of instant tea obtained by bringing together the primary samples taken from different positions in the lot and which is representative of the quality of the lot.

2.5 laboratory sample: A prescribed quantity of instant tea taken from the bulk sample, representative of the quality of the lot and intended for analysis or other examination.

2.6 point of manufacture: The point in the factory at which the instant tea is being poured into its first immediate container up to the time when the immediate container is sealed.

2.7 immediate container: The container that is in contact with the instant tea; it may be surrounded by an outer container or outer containers.

Examples of immediate containers are:

- a) a sealed bag in which tea is transported in bulk, protected by an outer container such as a fibreboard box;
- b) a glass jar or sealed bag in a box in which the instant tea is packed usually for retail sale.

1) The terms and definitions in this clause take cognizance of, but are not identical with, those in ISO 3534, *Statistics — Vocabulary and symbols*.

2) In ISO 3534, the term "increment" is used for this concept, but this term is not used in sampling in the tea trade.