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DPC: 24/30477171 DC

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Date: 13 August 2024
Origin: International

Latest date for receipt of comments: 06 October 2024

Project No. 2023/01581

Responsible committee: AW/8 Tea

Interested committees:

Title: Draft BS ISO 18449 Green tea - Vocabulary.

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Introduction

This draft standard is based on national and international discussions. Your comments on this draft are invited and will assist in the preparation of the consequent standard.

For international standards, comments will be reviewed by the relevant UK national committee before sending the consensus UK vote and comments to the international committee, which will then decide appropriate action. If the international standard is approved, it is usual for the text to be published as a British Standard.

For national standards, comments will be reviewed by the relevant UK national committee and the resulting standards published as a British Standard.

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Please indicate whether you consider the UK should submit a negative (with supporting technical reasons) or positive vote on this draft. Please indicate if you are aware of any reason why this draft standard should not be published as a British Standard.

Submission of Comments

- **Annotated drafts are not acceptable and will be rejected.**
- All comments should be submitted online at **https://standardsdevelopment.bsigroup.com/**. You will need to register in order to comment.

Template for comments and secretariat observations

Date: xx/xx/20xx	Document: ISO/DIS xxxx

1	2	(3)	4	5	(6)	7
MB	Clause No./ Subclause No./Annex **(e.g. 3.1)**	Paragraph/ Figure/Table/Note	**Type of comment**	**Commend (justification for change) by the MB**	**Proposed change by the MB**	**Secretariat observations on each comment submitted**
	3.1	Definition 1	ed	Definition is ambiguous and needs clarifying.	Amend to read '...so that the mains connector to which no connection...'	
	6.4	Paragraph 2	te	The use of the UV photometer as an alternative cannot be supported as serious problems have been encountered in its use in the UK.	Delete reference to UV photometer.	

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DRAFT International Standard

ISO/DIS 18449

Green tea — Vocabulary

Thé vert — Vocabulaire

ICS: 67.140.10; 01.040.67

ISO/TC **34**/SC **8**

Secretariat: **DIN**

Voting begins on:
2024-08-13

Voting terminates on:
2024-11-05

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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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

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

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

This second edition cancels and replaces the first edition (ISO 18449:2021), which has been technically revised with the following changes:

— Introduction revised;

— Informative Annexes A to G added to illustrate several defined terms with examples.

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Introduction

Tea is grown and manufactured in numerous countries around the world and is blended or drunk in many more. Green tea is produced using fresh tea leaves, which can be from more than one garden or region. There are many factors that impact the flavour of green tea, including the water used for brewing, the preparation method of the liquor and individual tastes.

The two International Standards for black tea, which provide a vocabulary and requirements, ISO 6078 and ISO 3720, respectively, were first published in the 1980s and are still used today, with the latter having been revised several times. They have played an important role in improving the global black tea trade.

Currently, an increasing number of consumers enjoy drinking green tea not only for its impact on health, but also for its special appearance and flavour. ISO 11287 provides the requirements for green tea, and this document provides the accompanying vocabulary. It has been developed primarily for use by the tea trade, to enable clear and open communication, and also to ensure that consumers are not misled.

The quality of green tea is usually assessed by professional tea tasters, whose judgement is based on their experience of tea evaluation, the conditions of the producing area and the preferences of the consuming country. Five factors are considered when evaluating the quality of green tea: the appearance of the dry tea leaf (such as shape, colour, cleanliness and evenness), the appearance and the odour of the infused leaf, and the colour and the taste of the tea liquor. Usually, a chemical analysis of tea is undertaken only when it is specifically requested or abnormal characteristics are exhibited.

This document comprises a selection of terms used in the tea trade all over the world, covering not only the processing of green tea but also the essential aspects of assessing green tea for commerce. Simultaneously, corresponding images for these terms are provided in the attachment.

Many of the terms in current use for green tea are synonymous or very similar in meaning, and considerable divergences in usage exist.

Accordingly, this document aims to establish recognized definitions for the terms, and thus eliminate differences in usage, and also to encourage a reduction in the number of terms used overall.

The terms are classified as follows:

— classification of green tea (see 3.1);

— dry leaf:

  — appearance (see 3.2.1);

  — colour (see 3.2.2);

— quality of liquor:

  — taste (see 3.3.1);

  — colour of liquor (see 3.3.2);

— infused leaf:

  — appearance (see 3.4.1);

  — aroma (see 3.4.2);

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Green tea — Vocabulary

1 Scope

This document defines terms for classifying and assessing green tea for commerce.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

3.1 Classification of green tea

3.1.1
green tea
tea derived solely and exclusively, and produced, from the leaves, buds and tender stems of the species *Camellia sinensis* (Linnaeus) O. Kuntze, known to be suitable for making tea for consumption as a beverage

Note 1 to entry: The processing of green tea consists of two parts: first, manufacturing and then refining. In the first, tea is manufactured through withering, fixation, shaping (rolling or others) and drying. In the refining process, the products are made by mixing, sifting, stalk extraction and fanning, etc.

3.1.1.1
pan-fired green tea
green tea whose drying process after rolling is through a hot machine to achieve further shaping and final dryness

3.1.1.1.1
ball-shaped pan-fired green tea
green tea manufactured with a special process for rolling up the leaf tightly and making green tea ball-shaped

Note 1 to entry: See Figure A.1

3.1.1.1.2
long-shaped pan-fired green tea
long-shaped fired green tea with a long strip appearance manufactured with a special process of twisting

Note 1 to entry: See Figure A.2

3.1.1.1.3
flat-shaped pan-fired green tea
pan-fried green tea manufactured with a special process for flattening leaf and making green tea flat

Note 1 to entry: See Figure A.3

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3.1.1.2
roasted green tea
green tea whose final drying is by hot air

Note 1 to entry: See Figure A.4

3.1.1.3
sun-dried green tea
green tea dried in moderate sunlight

Note 1 to entry: See Figure A.5

3.1.1.4
steamed green tea
green tea whose enzymes are inactivated and fixed by steaming

Note 1 to entry: See Figure A.6

3.1.1.5
broken green tea
Green tea that is crushed during processing. Also called ”graded green tea”

Note 1 to entry: See Figure A.7

3.1.1.6
matcha tea
Green tea that is steamed and finely grinded. The fresh tea leaves are grown under the shade

Note 1 to entry: See Figure A.8

3.2 Dry leaf

3.2.1 Appearance

3.2.1.1
bent
dry leaf that is not straight with slightly curved

Note 1 to entry: See Figure B.1

3.2.1.2
bird tongue-like
small and flat buds similar to the tongue of a tit

Note 1 to entry: See Figure B.2

3.2.1.3
blister
swelling on the surface of dry leaf caused by too rapid removal of moisture during manufacturing

Note 1 to entry: See Figure B.3

3.2.1.4
blunt
dry leaf with no sharp tip

Note 1 to entry: See Figure B.4

3.2.1.5
bold
large and open leaf

Note 1 to entry: See Figure B.5

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3.2.1.6
clean and neat
evenly sorted without any stalk, fibre or extraneous matter

Note 1 to entry: See Figure B.6

3.2.1.7
coarse
<dry leaf> containing an abnormal amount of old and rough leaves

Note 1 to entry: See Figure B.7

3.2.1.8
consistent
consisting of leaf with the same grade and comprising pieces of approximately equal size

Note 1 to entry: See Figure B.8

3.2.1.9
curly
rolled leaf with a curled appearance

Note 1 to entry: See Figure B.9

3.2.1.10
dusty
containing an abnormal amount of small tea particles and/or dust

Note 1 to entry: See Figure B.10

3.2.1.11
fannings
predominantly broken smaller leaf particles

Note 1 to entry: See Figure B.11

3.2.1.12
fibrous
containing a noticeable amount of shredded stalks and fibres

Note 1 to entry: See Figure B.12

3.2.1.13
flaky
hard flat leaf due to rolling with withered hard or coarse leaf

Note 1 to entry: See Figure B.13

3.2.1.14
flat
dry leaf spreading out on a single plane

Note 1 to entry: See Figure B.14

3.2.1.15
grape-nutty
rolled into balls or granules of equal size during the manufacturing process

Note 1 to entry: See Figure B.15

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3.2.1.16
hairy
containing a noticeable amount of thin hair

Note 1 to entry: See Figure B.16

3.2.1.17
inconsistent
improperly sorted with different sized leaves

Note 1 to entry: See Figure B.17

3.2.1.18
loose
not tightly curled or rolled

Note 1 to entry: See Figure B.18

3.2.1.19
lump
loose granular tea with dull yellow colour

Note 1 to entry: It is usually manufactured using coarse leaves.

Note 2 to entry: See Figure B.19

3.2.1.20
narrow
small size in width

Note 1 to entry: Applicable principally to flat-shaped tea.

Note 2 to entry: See Figure B.20

3.2.1.21
needle
long and thin similar to the leaf of an evergreen pine tree

Note 1 to entry: See Figure B.21

3.2.1.22
open
<dry leaf> not curled but unfolded

Note 1 to entry: See Figure B.22

3.2.1.23
orchid-like
flowerlike shape with one bud and two leaves, pliable nature

Note 1 to entry: See Figure B.23

3.2.1.24
refined
uniform in colour, size and texture

Note 1 to entry: This is not limited to quality attributes.

Note 2 to entry: See Figure B.24

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3.2.1.25
rough
irregular and coarse appearance

Note 1 to entry: See Figure B.25

3.2.1.26
rounded piece
abnormal amount of small rolled ball-shaped leaves similar to rope

Note 1 to entry: See Figure B.26

3.2.1.27
shotty
very tightly rolled similar to gunpowder

Note 1 to entry: See Figure B.27

3.2.1.28
short and broken
containing a noticeable amount of small pieces and short strips

Note 1 to entry: See Figure B.28

3.2.1.29
small
less than normal of the grade

3.2.1.30
smooth
flat, even and bright

Note 1 to entry: See Figure B.29

3.2.1.31
spiral
curved and twisted

Note 1 to entry: See Figure B.30

3.2.1.32
stalky
containing an abnormal amount of stalks

Note 1 to entry: See Figure B.31

3.2.1.33
straight
even and not bent

Note 1 to entry: Opposite to *bent* (3.2.1.1).

Note 2 to entry: See Figure B.32

3.2.1.34
sturdy
robust, tender and heavy

Note 1 to entry: See Figure B.33

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3.2.1.35
swallow's tail
similar to the tail of a swallow with an angle between bud and leaf

Note 1 to entry: See Figure B.34

3.2.1.36
tadpole shape
round with a tail at one end

Note 1 to entry: See Figure B.35

3.2.1.37
tight
rolled firmly during manufacturing

Note 1 to entry: Opposite to *loose* (3.2.1.18).

Note 2 to entry: See Figure B.36

3.2.1.38
wiry
rolled tightly with a noticeable amount of tips

Note 1 to entry: See Figure B.37

3.2.1.39
tips
tight leaf with buds or shoots

Note 1 to entry: See Figure B.38

3.2.1.40
tippy
containing noticeably high levels of buds

Note 1 to entry: See Figure B.39

3.2.2 Colour

3.2.2.1
brown
<dry leaf> undesirable umber leaf colour, due to bad manufacturing

Note 1 to entry: It is also applicable to the colour of infused leaf.

Note 2 to entry: See Figure C.1

3.2.2.2
black
blackish
dark
undesirable colour due to aeration not being stopped in-process

Note 1 to entry: See Figure C.2

3.2.2.3
bright
glossy
<dry leaf> shiny, light reflecting surface

Note 1 to entry: One of the desirable characteristics of tea. Opposite to *dull* (3.2.2.5).

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Note 2 to entry: See Figure C.3

3.2.2.4
deep green
dark and vivid green colour

Note 1 to entry: It is also applicable to the colour of infused leaf.

Note 2 to entry: See Figure C.4

3.2.2.5
dull
<dry leaf> dim in colour

Note 1 to entry: Opposite to *bright* (3.2.2.3).

Note 2 to entry: See Figure C.5

3.2.2.6
dull green
undesirable green colour of dry leaf without glossiness, caused by improper fixation or made from dewy leaves

Note 1 to entry: It is also applicable to the colour of infused leaf.

Note 2 to entry: See Figure C.6

3.2.2.7
jade green
desirable colour of leaf that is deep green, fresh and vivid

Note 1 to entry: See Figure C.7

3.2.2.8
light green
desirable green colour of dry leaf

Note 1 to entry: It is usually found in tea made from bud or tender leaves.

Note 2 to entry: It is also applicable to the colour of infused leaf.

Note 3 to entry: See Figure C.8

3.2.2.9
not uniform
mixed leaves with different colours

Note 1 to entry: See Figure C.9

3.2.2.10
pale
lacks intensity of colour

3.2.2.11
red
reddish
undesirable colour of leaf, indicative of poor fixation

3.2.2.12
silvery
glossy white/chalky colour

Note 1 to entry: See Figure C.10

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3.2.2.13
taupe
pale and brownish-grey colour, lacking glossiness

Note 1 to entry: See Figure C.11

3.2.2.14
uniform
same colour throughout

Note 1 to entry: See Figure C.12

3.2.2.15
yellowish
tea of yellow colour

Note 1 to entry: It is also applicable to the colour of infused leaf.

Note 2 to entry: See Figure C.13

3.2.2.16
yellowish green
<dry leaf> mixed green colour with a little yellow

Note 1 to entry: It can be found in many green teas.

Note 2 to entry: It is also applicable to the colour of infused leaf.

Note 3 to entry: See Figure C.14

3.3 Quality of liquor

3.3.1 Taste

Note 1 to entry See Annex F.

3.3.1.1
astringent
drying, pungent sensation

3.3.1.2
bakey
noticeable characteristic in liquor due to high temperature during drying

3.3.1.3
bitter
unpleasant taste of liquor with a harsh and pungent after taste

3.3.1.4
body
liquor possessing fullness and strength

Note 1 to entry: to entry. The opposite of *thin* (3.3.1.24).

3.3.1.5
brisk
live and vigorous taste in liquor

Note 1 to entry: The opposite to flat or soft.

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3.3.1.6
burnt
<liquor> unpleasant taste due to abnormally high temperatures during manufacturing

Note 1 to entry: A degree worse than *bakey* (3.3.1.2).

3.3.1.7
character
desirable quality in liquor easily recognizable from its origin or particular district

3.3.1.8
clean
pure
<liquor> liquor taste that has no foreign flavour

3.3.1.9
coarse
rough
<liquor> undesirable liquor of harshness due to the presence of mature leaves, stalks or fibres in dry leaf

3.3.1.10
contaminated
liquor with an abnormal flavour caused by a foreign odorous substance such as a spice, fruit, oil, herb, etc.

3.3.1.11
flavoury
intense taste and aroma, usually associated with tea grown in high mountain regions

3.3.1.12
fully fired
liquor slightly over-fired during manufacturing

Note 1 to entry: A degree weaker than *bakey* (3.3.1.2).

3.3.1.13
grassy
taste like fresh leaves

3.3.1.14
mellow
liquor with a pure, rich taste

3.3.1.15
musty
<liquor> contaminated by mould or due to improper storage

3.3.1.16
plain
neutral
taste which is neither rich nor with any distinctive unpleasant or negative characteristics

3.3.1.17
pungent
liquor with a marked briskness or astringency without bitterness

3.3.1.18
round
smooth, full and mellow

3.3.1.19
smoky
<liquor> over-burned odour or taste, usually caused by a defect in drying

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3.3.1.20
stale
<liquor> losing freshness due to long storage or storage under bad conditions

3.3.1.21
strong
liquor with powerful tea characteristics

Note 1 to entry: The liquor is not necessarily thick.

3.3.1.22
sweet after taste
desirable taste of liquor with a sweet taste after drinking

3.3.1.23
thick
liquor with abundant substance

Note 1 to entry: The liquor is not necessarily strong.

3.3.1.24
thin
weak
<liquor> undesirable taste, lacking in thickness and strength

3.3.1.25
umami
desirable rich taste of green tea liquor due to high levels of amino acids

3.3.1.26
washy
thin, watery and less characteristic

3.3.1.27
woody
containing an abnormal amount of stalks in tea

3.3.2 Colour of liquor

3.3.2.1
apricot green
desirable clear and bright green with yellowish colour

Note 1 to entry: See Figure D.1

3.3.2.2
bright
<liquor> clean and vivid in colour

Note 1 to entry: It is a desirable characteristic, usually associated with careful manufacture.

Note 2 to entry: See Figure D.2

3.3.2.3
brown
<liquor> undesirable dull colour due to incorrect fixation during manufacturing

Note 1 to entry: See Figure D.3

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3.3.2.4
clear
liquor with a pure and clean colour, without any precipitates

Note 1 to entry: See Figure D.4

3.3.2.5
dark green
colour like emerald

Note 1 to entry: The degree of colour is deeper than green.

Note 2 to entry: See Figure D.5

3.3.2.6
dull
<liquor> undesirable colour that is neither clean nor lively

Note 1 to entry: The opposite of *bright* (3.3.2.2).

Note 2 to entry: See Figure D.6

3.3.2.7
green
most popular natural colour of leaf found in nature

Note 1 to entry: See Figure D.7

3.3.2.8
muddy
dull with abundant fine particles suspended

Note 1 to entry: See Figure D.8

3.3.2.9
precipitate
matter that settles to the bottom of liquor

Note 1 to entry: It is usually found in a liquor containing a large amount of tea dust.

Note 2 to entry: See Figure D.9

3.3.2.10
yellowish green
<liquour> colour of liquor that is more yellowy than normal green

Note 1 to entry: See Figure D.10

3.4 Infused leaf

3.4.1 Appearance

3.4.1.1
bright
<infused leaf> desirable and live colour of infused leaf

Note 1 to entry: See Figure E.1

3.4.1.2
broken
infused leaf that is crushed and not complete

Note 1 to entry: See Figure E.2

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3.4.1.3
coarse
<infused leaf> infused leaf that is hard and mature

Note 1 to entry: It is usually found in tea made from matured leaves with noticeable stalks or fibres.

Note 2 to entry: See Figure E.3

3.4.1.4
consistent
infused leaf that is regular in physical appearance

Note 1 to entry: One of the desirable characteristics in infused leaves.

Note 2 to entry: See Figure E.4

3.4.1.5
dark
infused leaf with brown colour and dull

Note 1 to entry: See Figure E.5

3.4.1.6
dull
<infused leaf> low reflection of light from the infused leaf

Note 1 to entry: The opposite to *bright* (3.4.1.1).

Note 2 to entry: See Figure E.6

3.4.1.7
fat
infused leaf that is tender, thick and rich in substance

Note 1 to entry: See Figure E.7

3.4.1.8
fine
infused leaf of high quality consisting of lots of buds and young leaves

Note 1 to entry: See Figure E.8

3.4.1.9
fresh green
infused leaf that is green, clear, bright and alive

Note 1 to entry: See Figure E.9

3.4.1.10
hard
infused leaf that is firm to the touch

Note 1 to entry: It is usually found in coarse leaf.

Note 2 to entry: See Figure E.10

3.4.1.11
inconsistent
infused leaf that is mixed in different tendernesses, sizes, thicknesses, shapes and colours

Note 1 to entry: The opposite to *consistent* (3.4.1.4).

Note 2 to entry: See Figure E.11

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