



**BSI Standards Publication**

## **Oolong tea — Definition and basic requirements**

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## National foreword

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The UK participation in its preparation was entrusted to Technical Committee AW/8, Tea.

A list of organizations represented on this committee can be obtained on request to its committee manager.

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Published by BSI Standards Limited 2022

ISBN 978 0 539 13680 7

ICS 67.140.10

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This British Standard was published under the authority of the Standards Policy and Strategy Committee on 30 September 2022.

### Amendments/corrigenda issued since publication

| Date | Text affected |
|------|---------------|
|------|---------------|

# INTERNATIONAL STANDARD

**ISO**  
**20716**

First edition  
2022-09-07

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## Oolong tea — Definition and basic requirements

*Thé Oolong — Définition et caractéristiques de base*



Reference number  
ISO 20716:2022(E)  
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