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Instant tea in solid form — Specification

Thé soluble sous forme solide — Spécifications



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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.

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.

International Standard ISO 6079 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

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Introduction

Products derived from varieties of tea of the species *Camellia sinensis* (Linnaeus) O. Kuntze, intended to be used for the preparation of a beverage, are available in a variety of forms. Some incorporate in their formulation flavouring materials which are not normally present in tea, such as lemon, mint, jasmine, etc., and significant quantities of non-tea carbohydrates. The various products exhibit different characteristics so that, for the purposes of specifying requirements, it is necessary to deal separately with each type of product.

Most instant tea is produced in solid form but current production also includes other types of instant tea such as liquid tea concentrates and semi-solid frozen products ("slushes"). Specifications for these other types of instant tea will be prepared if the need arises.

Although substances such as caffeine and polyphenolic compounds are characteristic of tea, there is insufficient information on their roles and on their methods of determination to justify their inclusion in this International Standard at present.

Instant tea exhibits a number of variable physical characteristics which can be controlled during manufacture. This variability permits the manufacture of different products to meet the consumers' needs and tastes. Bulk density and flowability are, for technical reasons, of particular concern to the packer, who is the last party in the chain between the producer and the consumer able to exercise control over the physical characteristics of the product. It is appropriate, therefore, that these characteristics of the product are left for agreement between the supplier and the packer.

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Instant tea in solid form — Specification

1 Scope

This International Standard specifies requirements for instant tea in solid form.

It does not apply to

- instant tea containing non-tea carbohydrates as bulking/filling agents (normally referred to as "filled instant tea");
- preparations of instant tea containing added aromatic material unless these are derived exclusively from the plant *Camellia sinensis*;
- decaffeinated instant tea.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 7513:1990, *Instant tea in solid form — Determination of moisture content (loss in mass at 103 °C)*.

ISO 7514:1990, *Instant tea in solid form — Determination of total ash*.

ISO 7516:1984, *Instant tea in solid form — Sampling*.

3 Definition

For the purposes of this International Standard, the following definition applies.

instant tea in solid form: Dried water-dispersible solids obtained by aqueous extraction by an acceptable process of the leaves, buds and stems, and

of materials derived therefrom, of those varieties of the species *Camellia sinensis* (Linnaeus) O. Kuntze exclusively which are known to be suitable for making tea for consumption as a beverage, and the residue, if any, of permitted process aids and permitted food additives.

4 Sampling

Sampling shall have been carried out in accordance with ISO 7516.

5 Chemical characteristics

Instant tea in solid form shall comply with the requirements given in table 1.

Instant tea in solid form shall comply with the requirements of relevant legislation dealing with food additives and process aids and their residues, if any, in the product.

NOTES

1 The colour and clarity of the liquor prepared from instant tea in solid form and the methods of determining them are subject to agreement between the supplier and the packer.

2 Requirements for free-flow and compacted bulk densities, and for flowability, are subject to agreement between the supplier and the packer. Test methods for determination of the free-flow and compacted bulk densities are given in ISO 6770:1982, *Instant tea — Determination of free-flow and compacted bulk densities*.

Table 1 — Requirements for chemical characteristics of instant tea in solid form

Characteristic	Requirement	Test method
Moisture content, % (m/m) max.	6	ISO 7513
Total ash, % (m/m) max., on dry basis	20	ISO 7514

6 Test methods

The samples of instant tea shall have been analysed to ensure conformity with the requirements of this International Standard using the test methods specified in the International Standards referred to in table 1.

7 Marking

The packages of instant tea shall be marked in accordance with any relevant legal requirements.

NOTE 3 The packages may carry additional marking as required by the packer or any other organization responsible for marketing the instant tea.

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