International Standard

ISO 18449

Green tea — Vocabulary

Thé vert — Vocabulaire

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Foreword

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

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

The main changes are as follows:

— the Introduction has been revised;

— terms 3.1.1.5 and 3.1.1.6 have been added;

— Annexes A to G have been added to provide illustrated examples.

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.

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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[1] and ISO 3720[2], 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[3] 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. Corresponding images for these terms are provided in Annexes A to E. Flavour wheels of taste and aroma are presented in Annexes F and G, respectively, to facilitate the intuitive understanding and application of the terms.

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 (see 3.2):

  — appearance (see 3.2.1);

  — colour (see 3.2.2);

— quality of liquor (see 3.3):

  — taste (see 3.3.1);

  — colour of liquor (see 3.3.2);

— infused leaf (see 3.4):

  — 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

ISO and IEC maintain terminology 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 (3.1.1) 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 (3.1.1) 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* (3.1.1) 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* (3.1.1) 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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