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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 13738.3-2012

Black tea - Part 3: Souchong black tea

红茶 第3部分：小种红茶

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Quarantine;
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Foreword

GB/T 13738 "tea" is divided into the following sections.

--- Part 1. broken black;

--- Part 2. congou;

--- Part 3. Souchong tea. This section GB/T 13738 Part 3. This section based on GB/T 1.1-2009 given rule drafting. This part is proposed by the China Federation of Supply and Marketing Cooperatives. This part of the National Technical Committee of Standardization Tea (SAC/TC339) centralized. This section was drafted by: China Federation of Supply and Marketing Cooperatives Hangzhou Tea Research Institute, Fujian Wuyishan National Nature Reserve is Camellia Industry Ltd., Fujian Agriculture and Forestry University. The main drafters of this section. Zhao Yuxiang, Weng Kun, Jiang Yuanxun, Shen Hong, Sun Wei Jiang, Zhang Yali. black tea Part 3. Souchong tea

1 Scope

Part 3 of China's black tea standard, covering souchong - the black tea of the Wuyi mountains of Fujian, the oldest black tea there is, and the one made with a step no other tea has: the leaf is withered and dried over pinewood smoke, which gives the finished tea its characteristic resinous, smoky character. It specifies the requirements, the test methods, the inspection rules, the marking and labelling, and the packaging, transport and storage of souchong black tea. It applies to the tea made from the buds, leaves and tender stems of the tea plant by withering, rolling, fermenting and drying with the smoking steps, followed by refining. The standard has to do two things that pull in different directions. It has to protect a product defined by its origin and its traditional process, which means specifying the process itself - the smoking is not an optional flavouring but part of what makes the tea souchong, and a tea made without it is a different product however similar it tastes. And it has to set requirements that can be verified on a finished tea, which means sensory assessment against defined descriptors for the appearance of the dry leaf, the liquor, the aroma, the taste and the infused leaf, graded into the quality levels the trade uses. To those are added the physicochemical requirements - the moisture, the total ash, the water extract, the

powder and fragment content and the foreign matter - and the food safety limits and the labelling. In a category where the name carries a large premium and the product is easily imitated, the definition and the grading are the commercial substance of the document.

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GB/T 13738 provisions of this part of the Souchong tea requirements, test methods, inspection rules, marking labels, packaging, transport and storage. This section applies to the tea buds, leaves, tender stems as raw material, withering (loose tobacco smoke), rolled, fermented and dried (smoked loose tobacco) and refined processing Craft.Advanced Souchong tea.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein Member. For undated references, the latest edition (including any amendments) applies to this document.

GB/T 191 Packaging - Pictorial signs

GB 2762 Contaminants in Foods Limited

GB 2763 Maximum residue limits for pesticides in food

GB 7718 National Food Safety Standard pre-packaged food labels General

GB/T 8302 sampling tea Sample Preparation and Determination of dry matter content GB/T 8303 Tea grated

GB/T 8304 Determination of tea points

GB/T 8305 Determination of tea extract

GB/T 8306 Determination of total ash tea

GB/T 8311 and broken tea tea powder Determination

GB/T 23776 tea sensory evaluation method

GB 26130 food paraquat and other 54 kinds of pesticide Maximum Residue Limits GH/T 1070 General tea packaging GH/T 1071 General Store tea

JJF1070 prepackaged goods measured net content inspection rules Prepackaged goods measured approach to management oversight (State Administration of Quality Supervision, Inspection and Quarantine Article

75 Decree) Decision on Amending the (food labeling regulations) of (State Administration of Quality Supervision, Inspection and Quarantine Order No. 123)

3 Product samples and physical standards

3.1 Products Souchong tea according to the origin, processing and quality, divided into Lapsang Souchong and smoke two products. Lapsang Souchong is that produced in Wuyishan City Star Town Tongmu village Wuyi Mountain Nature Reserve in the art and fresh tea leaves, with traditional local crafts Production, like the unique flavor of dried longan and pine incense smoke black tea product. According to the quality of products, divided into premium, one, two, three a total of four levels. Tobacco is the race that produced in Wuyishan Nature Reserve outside of fresh tea leaves, tea processing technology to work production, and finally by pine smoke system