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

GB/T 14456.2-2018

Replacing GB/T 14456.2-2008

Green tea - Part 2: Dayezhong green tea

绿茶 第2部分：大叶种绿茶

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Foreword

GB/T 14456 "Green Tea" is divided into the following six parts.

- Part 1. Basic requirements;
- Part 2. Large leaf green tea;
- Part 3. Green tea in the middle leaflet;
- Part 4. Bead tea;
- Part 5. Eyebrow Tea;
- Part 6. Steamed green tea. This part is part 2 of GB/T 14456. This section was drafted in accordance with the rules given in GB/T 1.1-2009. This section replaces GB/T 14456.2-2008 "Green Tea Part 2. Large Leaf Green Tea." This section compared with GB/T 14456.2-2008, the main technical differences are as follows:
 - Modified normative references (see Chapter 2, Chapter 2 of the.2008 edition);
 - Increased the definition of steamed green tea, fried green tea, baked green tea, and sun-dried green tea (see 3.2, 3.3, 3.4, 3.5);
 - Fried green tea, baked green tea, and sun-dried green tea are no longer subdivided into Maocha and refined tea, and the sensory quality requirements of each tea have been revised (see 5.2,.2008 edition of 5.2);
 - physical and chemical indicators no longer distinguish between Maocha and refined tea, the broken tea index into powder (see Table 5,.2008 version of Table 8);
 - Increase the project of tea polyphenols and catechins, and clarify the four physical and chemical properties of water-soluble ash, water-soluble ash alkalinity, acid-insoluble ash and crude fiber Indicators are reference indicators (see Table 5). This section was proposed by the All-China Federation of Supply and Marketing Cooperatives. This section is under the jurisdiction of the National Tea Standardization Technical Committee (SAC/TC339). This section was drafted by: China National Supply and Marketing Cooperatives Hangzhou Tea Research Institute, Yunnan Product Quality Supervision and Inspection Institute, Yunnan

Tengchong Gaoligongshan Ecological Tea Industry Co., Ltd. The main drafters of this section. Zhao Yuxiang, Jin Yang, Zhu Hongkun, Liu Yafeng, Zhou Hongjie, Weng Kun, Zhang Yali, Chen Yazhong. The previous editions of the standards replaced by this section are.

--- GB/T 14456.2-2008. Green Tea Part 2. Large Leaf Green Tea

1 Scope

Part 2 of China's green tea standard, covering dayezhong - the green tea made from the large-leaf tea varieties grown mainly in Yunnan and the south-west. It specifies the terms and definitions, the product grades and physical reference samples, the requirements, the test methods, the inspection rules, and the marking, labelling, packaging, transport and storage of large-leaf green tea. The varietal distinction that this part exists for is real and not administrative. The large-leaf assamica-type plants have a markedly higher content of polyphenols and of caffeine than the small-leaf varieties of the east, which gives a stronger, thicker, more astringent liquor with a different aroma - and it is also why those leaves are the raw material for pu-erh and for most Chinese black tea. A green tea made from them is therefore a different product from a green tea made from small-leaf material, and it cannot be graded against the same descriptors or the same reference samples, which is precisely why the series is split by variety before it is split by shape or process. Issued on 6 February 2018 and in force since 1 June 2018, it replaces GB/T 14456.2-2008.

This part of GB/T 14456 specifies the terms and definitions, product specifications and physical standards, requirements, and test methods for large-leaf green tea. Inspection rules, signs, labels, packaging, transportation and storage. This section applies to the buds, leaves and tender stems of *Camelliasinensis* (L.) O. Kuntze. Green tea products made from green, rubbing, drying and shaping techniques.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article Pieces. For undated references, the latest version (including all amendments) applies to this document.

GB/T 191 packaging, storage and transportation logo

GB 2762 National Food Safety Standard Contaminant Limits in Food

GB 2763 National Food Safety Standard Maximum Residue Limits of Pesticides in Foods

GB 5009.3 National Food Safety Standard Determination of Moisture in Food

GB 5009.4 Determination of Ash Content in Foodstuffs National Food Safety Standard

GB 7718 national standards for food safety pre-packaged food labeling

GB/T 8302 tea sampling Preparation of

GB/T 8303 Tea Grated Samples and Determination of Dry Matter Content

GB/T 8305 Tea Leaching Determination

GB/T 8309 Determination of water-soluble ash alkalinity

GB/T 8310 tea coarse fiber determination

GB/T 8311 Determination of tea powder and broken tea

GB/T 8313 Test Method for Tea Polyphenols and Catechins in Tea

3 Terms and Definitions

The following terms and definitions as defined by ISO /IEC 14487 apply to this document.