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

GB/T 14456.4-2016

Green tea - Part 4: Gunpowder tea

绿茶 第4部分：珠茶

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Quarantine;
Standardization Administration of the PRC**

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Foreword

GB/T 14456 "Green tea" is divided into the following parts. - Part 1. Basic requirements; - Part 2. Large leaf type green tea; - Part 3. Medium and small leaf type green tea; Part 4. pearl tea; - Part 5. eyebrow tea; - Part 6. steamed green tea; This part is part 4 of GB/T 14456. This part is drafted in accordance with the rules given in GB/T 1.1-2009. This part is made by the China National Federation of Supply and Marketing Cooperatives. This part of the National Tea Standardization Technical Committee (SAC/TC339) centralized. This part of the drafting unit. China National Federation of Supply and Marketing Cooperative Hangzhou Tea Research Institute, Zhejiang Province Tea Group Co., Ltd., the national tea Ye Quality Supervision and Inspection Center. This part of the main drafters. Weng Kun, Mao Limin, Zheng Guocheng, Zhang Yali. Green tea Part 4. Bead tea

1 Scope

Part 4 of China's green tea standard, covering gunpowder tea - the green tea rolled into tight round pellets, known in Chinese as zhucha, pearl tea. 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 gunpowder tea. The shape is the product. Rolling the leaf into a tight pellet compresses it, protects it from air and from breakage, and makes a tea that keeps far better and travels far better than an open leaf - which is why gunpowder has been the principal Chinese green tea export for two centuries and remains the tea of the North African mint tea trade, which China supplies in very large quantity. The grading therefore rests heavily on the appearance of the pellet: its tightness, its uniformity of size, its roundness, its colour and its lustre, together with the proportion of loose and broken leaf, since a pellet that has opened has lost both its keeping quality and its value. To that are added the usual sensory attributes of the liquor and the infused leaf, and the physicochemical requirements. It is a case where a standard has to specify appearance not because appearance is a proxy for quality but because it is the quality, in a product bought by an export trade that judges by the eye. Issued on 14 June 2016 and in force since 1 January 2017.

This part of GB/T 14456 specifies the definition and terminology of bead tea, product grade,

requirements, test methods, inspection rules, marking labels, Packaging, transportation and storage. This part applies to pearl tea in green tea products.

2 Normative reference documents

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

GB/T 191 packaging and storage icon

GB 1354 rice Standard for Contaminants in Foodstuffs

GB 2763 National Standard for Food Safety - Maximum Residue Limits for Pesticides in Foodstuffs General rules for food safety - Pre - packaged food labeling

GB/T 8302 tea samples Preparation of

GB/T 8303 tea ground and its determination of dry matter content

GB/T 8304 Determination of tea moisture

GB/T 8305 Determination of tea extract

GB/T 8306 Determination of total ash in tea

GB/T 8307 tea - Determination of water - soluble ash and water - insoluble ash

GB/T 8308 Determination of insoluble ash in tea Determination of water - soluble ash alkalinity of GB/T 8309 tea

GB/T 8310 Determination of crude fiber

GB/T 8311 Determination of tea powder and broken tea Method for the determination of tea polyphenols and catechins in tea

GB/T 14456.1 Green tea - Part 1. Basic requirements Symptomatic terminology of tea Method for sensory evaluation of tea

3 Terms and definitions

GB/T 14487 Definitions and the following terms and definitions apply to this document.