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

GB/T 14456.6-2016

Green tea - Part 6: Steamed green tea

绿茶 第6部分：蒸青茶

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Quarantine;
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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 6 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. Yuhang District, Hangzhou, the mountain steamed green tea industry associations, the Chinese National Federation of Supply and Marketing Cooperative Hangzhou Tea Research Institute, Hangzhou City Standardization Research Institute, Hangzhou Path Lin Tea Co., Ltd., Sichuan Tea Group Co., Ltd. This part of the main drafters. Tu Shui root, Weng Kun, Hu Jianguang, Yu Qiuzhu, Zhang Xiangfu, Dewey, Chai Tingting, Shen Hong, Zhang Yali, Qin Lianfa, Fang Linguan, Cai Hongbing. Green tea - Part 6. Steamed green tea

1 Scope

Part 6 of China's green tea standard, covering steamed green tea - the green tea in which the leaf is fixed with steam rather than with dry heat in a pan. 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 steamed green tea. All green tea is made by arresting the enzymes in the fresh leaf before they can oxidise it, and the way that is done divides the whole category. Chinese green tea is overwhelmingly pan-fired: the leaf is heated in a hot dry vessel, which arrests the enzymes and at the same time develops a roasted, nutty character. Steaming does the same job with wet heat and does not develop that character, so it produces a tea that is greener in both the leaf and the liquor, more vegetal and marine in flavour and quite different in aroma - it is the method that defines Japanese green tea, and the Chinese steamed teas covered here are made largely for that market and for the customers who prefer that profile. Because the process is different the product cannot be graded against the pan-fired descriptors, which is why it has a part of its own. The requirements cover the appearance, liquor, aroma, taste and infused leaf by grade, together with the

physicochemical requirements and the food safety limits. Issued on 14 June 2016 and in force since 1 January 2017.

This part of GB/T 14456 specifies the terms and definitions of steamed green tea, requirements, test methods, inspection rules, signs, labels, packaging, Transport and storage. This section applies to steamed green 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. For undated references, the latest edition (including all modifications) applies to this document.

GB/T 191 packaging and storage icon 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 terms for tea sensory evaluation

GB/T 14487 Method for sensory evaluation of tea

3 Terms and definitions

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