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

GB/T 21726-2018

Replacing GB/T 21726-2008

Yellow tea

黄茶

Issued on: February 6, 2018

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**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine;
Standardization Administration of the PRC**

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009. This standard replaces GB/T 21726-2008 "Yellow Tea." Compared with GB/T 21726-2008, the main technology changes except editorial modification As follows:

- Adjust some reference standards;
- Increase the use of GB/T 14487 and GB/T 30766 defined terms and definitions;
- Products classified as bud type, bud type, multi-leaf type and compact type;
- Delete physical and chemical indicators of the original large leaf type, increase the sensory quality requirements and physical and chemical indicators of multi-leaf type and compaction type yellow tea;
- Moisture content of bud type and shoot type is modified to ≤ 6.5 ;
- physical and chemical indicators to delete the four reference indicators of water-soluble ash, water-soluble ash alkalinity, acid-insoluble ash and crude fiber;
- Test method for deleting four items of water-soluble ash, water-soluble ash alkalinity, acid-insoluble ash and crude fiber; Moisture test adopts the method stipulated in GB 5009.3, and the total ash test adopts the method specified in GB 5009.4;
- The label should be changed to comply with the provisions of GB 7718 and the "General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China on Revising < Food Labeling Regulations > Decisions;
- The packaging should be changed to comply with GH/T 1070;
- Storage shall comply with the provisions of GB/T 30375. This standard was proposed by the All-China Federation of Supply and Marketing Cooperatives. This standard is under the jurisdiction of the National Tea Standardization Technical Committee (SAC/TC339). This standard was drafted by: China National Supply and Marketing Cooperatives Hangzhou Tea Research Institute, Huoshan Baoer Zhongxiu Tea Co., Ltd., Deqing County Mo. Dry Mountain Huangya Tea Co., Ltd., Anhui Agricultural University, Zhejiang University, Hunan

Tea Group Co., Ltd., and Sichuan Tea Group Co., Ltd. Limited company. The main drafters of this standard are. Weng Kun, Wen Liang, Shen Yunhe, Zhao Yuxiang, Ning Jingming, Gong Shuying, Yin Zhong, Cai Hongbing, Zhang Yali, and Dai Qianying. The previous versions of the standard replaced by this standard are.

--- GB/T 21726-2008. Yellow tea

1 Scope

China's national product standard for yellow tea. It specifies the product classification, the requirements, the test methods, the inspection rules, and the marking, labelling, packaging, transport and storage, and it applies to yellow tea made from the buds, leaves and tender stems of *Camellia sinensis* by fixing, shaping, yellowing, drying and refining or pressing. Yellow tea is the smallest and least understood of the six Chinese tea classes, and what defines it is one step that no other class has: menhuang, the sealed yellowing. After fixing - which kills the enzymes, as in green tea - the still-warm leaf is wrapped or heaped and covered for a period of hours or days, during which a slow non-enzymatic oxidation and a mild microbial and thermal action turn the leaf and the liquor yellow and remove the grassy note of green tea, leaving a mellower, sweeter cup with none of the astringency. It is neither a green tea nor an oxidised one, and the step that makes it is the one most easily skipped: a producer who shortens or omits the yellowing has made a green tea and can sell it under a more valuable name. So the definition of the class and the sensory requirements are the substance of the standard, with the classification by raw material - bud, small leaf, large leaf - and by form. Around them sit the analytical requirements: the moisture, the total ash, the water extract, and the tea polyphenol and catechin content, which is where an insufficiently yellowed tea shows itself; the powder and broken tea content and the impurity limits; and the safety and packaging requirements. Issued on 6 February 2018 and in force since 1 June 2018, it replaces GB/T 21726-2008.

This standard specifies the yellow tea product classification, requirements, test methods, inspection rules, signs, labels, packaging, transportation and storage. This standard is applicable to the buds, leaves and tender stems of *Camelliasinensis* (L.) O. Kuntze. (Forming), stuffy yellow, dried, refined or autoclaved formed yellow tea products.

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 8311 Determination of tea powder and broken tea

GB/T 14487 Tea Sensory Evaluation Terms

GB/T 23776 Tea sensory evaluation method GB/T 30375 tea storage

GB/T 30766 Tea Classification GH/T 1070 General Rules for Tea Packaging

3 Terms and Definitions

The terms and definitions defined in GB/T 14487 and GB/T 30766 apply to this document.

4 Product Category

According to the different raw materials and processing techniques of fresh leaves, the products are divided into bud type (single bud or one bud and one leaf) and bud type (one bud one leaf and one bud two) Early leaf exhibition), multi-leaf type (a multi-leaf and double-leaf) and compact type (using the above raw materials by autoclave molding) four.