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

GB/T 30357.1-2013

Oolong tea - Part 1: Basic requirements

乌龙茶 第1部分：基本要求

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Foreword

GB/T 30357 "tea" into the following sections.

- Part 1. General requirements;
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- Part 3. gui;
- Part 4. Narcissus;
- Part 5. cinnamon;
- Part 6. Dancong;
- Part 7. bergamot;
- Part 8. Dahongpao; This section GB/T Part of 130,357. This section drafted in accordance with GB/T 1.1-2009 given rules. 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 drafted by: National Tea Quality Supervision and Inspection Center (Fujian), China Federation of Supply and Marketing Cooperatives Hangzhou Tea Research Institute, blessing Built Agriculture and Forestry University, Fujian eight horses Tea Co., Ltd. Anxi tea factory, Xiamen Huaxiang Court Industrial Co., Ltd., Fujian Anxi Yun Creek Tea Co., Ltd., Wuyi Star Tea Co., Ltd.. The main drafters of this section. B Yang Qiang, Lin exercise, Weng Kun, Sun Wei Jiang, Chen Lei, Hayashi Creek, Li Zongyuan, Linxian Bin. Oolong tea - Part 1. General requirements

1 Scope

Part 1 of China's national standard for oolong tea, covering the basic requirements. Oolong is the semi-oxidised tea and it occupies the ground between green tea, which is not oxidised at all, and black tea, which is fully oxidised - but the description understates what makes it distinct. Its character comes from a step neither of the others has: zuo qing, the shaking and resting of the withered leaf, which bruises the leaf edges so that oxidation begins at the margins while the centre stays green, and it is repeated over hours by

judgement rather than by clock. Everything oolong is prized for - the floral aroma, the absence of both grassiness and astringency - is produced there, and it cannot be recovered later if it is done badly. This part establishes the terms and definitions, the products, the requirements, test methods, inspection rules, marking and labelling, packaging, transport and storage for the category, and applies to tea made from the leaves, buds and shoots of *Camellia sinensis* by withering, *zuo qing*, fixation, rolling and drying. Parts 2 onward cover the individual named teas.

GB/T 30357 in this section specifies the terms and definitions of oolong tea, products, requirements, test methods, inspection rules, marking label, package Loading, transport and storage. This section applies to the *Camellia* tea variety of tea [*Camelliasinensis* (Linnaeus) O.kuntze] leaves, buds and young shoots in, according to Apocrypha appropriate withering, do green, fixation, rolling (for kneading), drying and other processes from unique, with specific quality characteristics of oolong 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 National Food Safety Standard Food Contaminants Limited

GB 2763 National Food Safety Standard 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 14487 tea sensory evaluation terms

GB/T 18795 standard sample preparation conditions for tea

GB/T 23776 tea sensory evaluation method GH/T 1070 General tea packaging GH/T 1071 General Store tea

JJF1070 prepackaged goods measured net content inspection rules Packing Administration of Quality Supervision, Inspection and Quarantine Supervision and Administration of

Commodity Measurement Order [2005] No.

3 Terms and Definitions

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

3.1 Withering withering Fresh leaves at a certain temperature and humidity conditions even spreading to wilting, distributing water in the process. Oolong tea including withering and drying green leaf -