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

GB/T 30357.2-2013

Oolong tea - Part 2: Tieguanyin

乌龙茶 第2部分：铁观音

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Foreword

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

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- Part 4. Narcissus;
- Part 5. cinnamon;
- Part 6. Dancong;
- Part 7. bergamot;
- Part 8. Dahongpao; This section GB/T Part of 230,357. 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. Huaxiang Court tea industry of Fujian flu Delong Xin Tea Co., Ltd., Fujian days Spring Tea Industry Co., Ltd. Fujian Anxi tea, Wuyi Star Tea Co., Ltd., Fujian Anxi

8.30 Long International Tea Company Limited, Stephen State Exit Inspection and Quarantine comprehensive technical service center. The main drafters of this section. Lin exercise, Weng Kun, Zhangxue Bo, Chen Lei, Sun Wei Jiang, Hayashi Creek, Chenwen Qin, Huang gang water, Chen Quanbin, Linxian Bin, Yangsong Wei, Wang Qican, I'm a rod. Oolong tea - Part 2. Iron Goddess of Mercy

1 Scope

Part 2 of China's national standard for oolong tea, covering Tieguanyin. Tieguanyin - Iron Goddess of Mercy - is the most famous oolong and comes from Anxi county in Fujian, and

it is both a cultivar and a processing style, which is why it needs a standard of its own rather than being covered by the general requirements. The distinctive step is rolling into the tight beads the tea is sold as: the leaf is wrapped in cloth and kneaded repeatedly with intermediate drying, which is what produces the dense pellets that open dramatically in the cup. The category also spans a real spread of styles, from the lightly oxidised green style that has dominated the market for two decades to the traditional roasted style, and the standard has to describe products of both kinds under one name. Because the tea commands a substantial premium, physical reference samples are part of how it is graded. This part specifies the product classification, samples and physical standards, requirements, test methods, inspection rules, marking and labelling, packaging, transport and storage for Tieguanyin.

GB/T 30357 provisions of this part of the classification of products Tieguanyin samples and physical standards, requirements, test methods, inspection rules, signs and markings Sign, packaging, transport and storage. This section applies to Tieguanyin varieties of leaves, in buds, young shoots for raw materials, followed by withering, do green, fixation, rolling (for kneading), drying Early tea made from a unique process (or Maocha) and by shaping, refining and other process made tea classified (or finished 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 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.

75 Inspection and Quarantine Administration of Quality Supervision, Inspection and Quarantine decisions on amending Administration of Quality Supervision, "food labeling regulations" in order [2009] No. 123

3 Terms and Definitions

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

3.1 Tieguanyin Tieguanyin Tieguanyin varieties of tea leaves, in buds, young shoots for raw materials, followed by withering, do green, fixation, rolling (for kneading), drying and other unique craft Process made Tieguanyin tea products.