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

GB/T 30357.4-2015

Oolong tea - Part 4: Shuixian

乌龙茶 第4部分：水仙

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Foreword

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

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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 430,357. This section drafted in accordance with GB/T 1.1-2009 given rules. Please note that some of the content of this document may involve patents. Release mechanism of the present document does not assume responsibility for the identification of these patents. 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 is drafted. Fujian Agriculture and Forestry University, Wuyi Star Tea Co., Ltd., China Federation of Supply and Marketing Cooperatives Hangzhou Tea Research Institute, the National House Tea Quality Supervision and Inspection Center (Fujian), Jiufeng Fujian Agricultural Development Co., Ltd., Guangdong grand Group Co., Ltd. Anxi County, Fujian Province Fog Camellia Industry Co., Ltd. The main drafters of this section. Sun Wei Jiang, Chen Quanbin, yellow gang water, Weng Kun, Xue Zhihui, Li Fang Lin exercise, Chen Lei, Zhu Wenwei, Joe Chan. Oolong Part 4. Narcissus

1 Scope

China's national product standard for Shuixian oolong tea. It is Part 4 of GB/T 30357 and specifies the terms and definitions, the classification, the requirements, the test methods, the inspection rules, and the marking, labelling, packaging, transport and storage for this

tea. It applies to oolong tea made from the leaves, buds and tender shoots of the Shuixian cultivar, processed in sequence by appropriate withering, zuoqing, fixation, rolling and drying by a distinctive method, and possessing the specific quality characteristics of the type. Shuixian is the widest-grown of the oolong cultivars and the one whose product varies most, which is exactly why it needed a standard of its own. The same cultivar is made into markedly different teas in different places and under different roasting regimes - the Wuyi rock-tea style, the Zhangping compressed style, the Fenghuang and Yongchun styles - and their prices differ by an order of magnitude. Shuixian is also a large-leaf, vigorous bush that yields heavily and is easy to process, which has long made it the material of choice for filling out lots sold under scarcer names. Defining the product by cultivar and grading it against physical reference samples is the mechanism the standard uses against both problems: it establishes what Shuixian is, and then it fixes what each grade of it has to be. The sensory requirements are assessed by the method of GB/T 23776 using the vocabulary of GB/T 14487 against samples prepared under GB/T 18795, and they sit alongside measured limits on moisture, ash, water extract and broken tea, and the mandatory contaminant and pesticide limits of GB 2762 and GB 2763. Issued on 3 July 2015 and in force since 2 November 2015.

This section GB/T 30357 specifies the terms and definitions narcissus, classification, requirements, test methods, inspection rules, marking label, package Loading, transport and storage. This section applies to species narcissus leaves, buds and young shoots as raw materials in, followed by the appropriate withering, do green, fixation, rolling, drying alone Special machining processes from having a 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

GB/T 30357.1 oolong tea - Part 1. General requirements

3 Terms and Definitions

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