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

GB/T 30375-2013

Tea storage

茶叶贮存

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Quarantine;
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Foreword

This standard was drafted in accordance with GB/T 1.1-2009 given rules. The standard proposed by China Federation of Supply and Marketing Cooperatives. This standard by the National Standardization Technical Committee of tea (SAC/TC339) centralized. This standard was drafted. China Federation of Supply and Marketing Cooperatives Hangzhou Tea Research Institute, Zhejiang godsend Ecological Technology Co., Zhejiang tea Ye Group Co., Ltd., Hangzhou Hengda tea industry technology development company, Kwong Fuk Packaging Co., Ltd. Anxi, Fujian Anxi tea rhyme Creek Ye Limited. The main drafters of this Standard. Weng Kun, Songlin Rong, Zhang Yali, Wang Jinxian, Wu Yongfu, Lin rods, Chen years. Store tea

1 Scope

China's national standard for the storage of tea. It specifies the requirements for storing all kinds of tea product, the management of the store, the measures that determine shelf life, and the test methods used to verify the result, and it applies to the storage of every category of tea. It is a short document that carries a great deal of commercial weight, because tea is one of the few foods whose value is destroyed by storage rather than merely reduced by it. The compounds that make a tea worth its price are volatile: aroma is lost to evaporation, catechins oxidise on contact with air, chlorophyll degrades in light, and the whole leaf takes up moisture and any odour in its surroundings because dried tea is highly hygroscopic and porous. A tea stored next to anything with a smell will acquire that smell permanently, and a tea that has taken up moisture will not recover its aroma when it is dried again. The requirements follow directly from that chemistry: the store must be clean, dry, free of any odour and away from sources of contamination; the floor must be hard with damp-proofing, fire protection, and rodent, insect and dust exclusion; sunlight must be kept out; and there must be temperature control. The product requirements set the condition in which tea may be put into store in the first place, including moisture content in accordance

with the relevant product standard and compliance with the mandatory contaminant and pesticide limits of GB 2762 and GB 2763, and the packaging material requirements ensure that the package itself is neither a contamination route nor an odour source. Issued on 31 December 2013 and in force since 22 June 2014.

This standard specifies the requirements for all kinds of tea products storage, management, shelf-life measures, test methods. This standard applies to the storage of all kinds of tea products.

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 2762 national food safety standards in food contaminant limits

GB 2763 National Food Safety Standard maximum residue limits for pesticides in food

GB/T 8302 sampling tea

GB/T 8304 Determination of tea points GB/T 8946 plastic bags

GB 9683 Hygienic standard for composite laminated food packaging bag

GB 9687 food packaging polyethylene moldings health standards

GB 9688 food packaging polypropylene moldings health standards

GB 11680 standard for food packaging Paper health

GB/T 23776 tea sensory evaluation method

3.1 Products

3.1.1 should have the normal kind of tea products color, smell, taste, shape can not be mixed with non-tea substances, the same smell, no mildew.

3.1.2 Limits of contaminants shall comply with the provisions of GB 2762.

3.1.3 The maximum pesticide residue limits shall comply with the provisions of GB 2763.

3.1.4 The moisture content should be consistent with the corresponding product standards.

3.2 Treasury

3.2.1 should be no odor around. Keep away from sources of pollution. Treasury should be clean, dry, the same smell.

3.2.2 Ground handling should be hard, and there is moisture, fire, rodents, insects, dust-proof facilities.

3.2.3 should prevent sunlight, there are dark measures.

3.2.4 There should be a temperature-controlled facility.

3.3 Packaging Materials

3.3.1 Packaging materials shall comply with the relevant health requirements.

3.3.2 packaging paper shall comply with the provisions of GB 11680.