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

GB/T 9833.3-2013

Compressed tea - Part 3: Fu zhuan tea

紧压茶 第3部分：茯砖茶

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Quarantine;
Standardization Administration of the PRC**

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Foreword

GB/T 9833 "Pressed" is divided into nine sections.

--- Part 1. Flower brick tea;

--- Part 2. black brick;

--- Part 3. Fu tea;

--- Part 4. Kang brick tea;

--- Part 5. Tuocha;

--- Part 6. tea tight;

--- Part 7. golden tip tea;

--- Part 8. m brick;

--- Part 9. brick tea. This part of GB/T 9833 Part 3. This section drafted in accordance with GB/T 1.1-2009 given rules. This Part replaces GB/T 9833.3-2002 "Pressed Fu tea." Compared with GB/T 9833.3-2002, major technological changes as follows:

--- Products regardless of grade, sensory quality and physical and chemical indicators merger;

--- Deleting physical and chemical indicators in Note 1, the physical and chemical indicators of water extracts and coronoid scattered capsule bacteria to determining indicators;

--- Health indicators using GB 2762 "contaminants in food limited", GB 2763 "national food safety standards for pesticides in food Maximum Residue Limits "and GB 26130" food paraquat and other 54 kinds of pesticide maximum residue limits "requirement, instead of defunct GB 9679-1988 "tea health standards";

--- Judgment rule to the sensory quality of the provisions of chapter 4, physical and chemical indicators, health indicators and net content project requirements, any one of irregularities Lattice products are as unqualified products. 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 was drafted by:

China Federation of Supply and Marketing Cooperatives Hangzhou Tea Research Institute, China Tea Circulation Association, Hunan Tea Co. Secretary, Yiyang Tea Factory Co., Ltd. Zhejiang Wuyi camel Kowloon brick, Hunan white Shaxi tea factory limited liability company, Shaanxi Cangshan tea industry limited liability company. The main drafters of this section. Weng Kun, Yangxiu Fang, Wang, Xi-end, Choi Seung-volt, Peng Xiong root, Liuxue Hui, Zhuya Song, Liu Xingyi, cooper Mei Yu, Zhang Yali, Ji Xiaoming. This part of the standard replaces the previous editions are.

1 Scope

Part 3 of China's national standard for compressed tea, covering fu zhuan or fu brick tea. Fu brick is the most technically interesting of the Chinese dark teas, because its production includes a step no other tea has: fahua, the deliberate flowering, in which the pressed brick is held for days under controlled temperature and humidity so that *Eurotium cristatum* grows through it and covers the interior with golden spores. The process was originally accidental, discovered in the bricks that travelled slowly and damp along the trade route to the northwest, and it was industrialised in the twentieth century once it was understood. The fungus consumes some of the tea's catechins and produces the sweet, mellow, distinctly non-astringent character that fu brick is drunk for, and a brick with sparse or absent flowering is downgraded. Cultivating a specific fungus in a food product at scale is exactly why the requirements need to be written down. This part specifies the requirements, test methods, inspection rules, marking, labelling, packaging, transport, storage and shelf life for fu brick tea.

GB/T 9833 provisions of this part of the Fu brick requirements, test methods, inspection rules, marking, labeling, packaging, transportation, storage and security Shelf. This section applies to black raw tea leaves as the main raw material, through Maocha screening, blending semi-finished products, pile, steam pressing, blur, dried Product packaging and other processes made of brick tea Fu.

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 Contaminants in Foods Limited

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

GB 4789.15 national food safety standards of food microbiology testing of molds and yeasts

GB 7718 National Food Safety Standard pre-packaged food labels General GB/T 8302

sampling tea

GB/T 8304 Determination of tea points

GB/T 8305 Determination of tea extract

GB/T 8306 Determination of total ash tea

GB/T 9833.1-2013 Pressed Part 1. brick flower

GB/T 23776 tea sensory evaluation method

GB 26130 food paraquat and other 54 kinds of pesticide Maximum Residue Limits GH/T 1070 General tea packaging GH/T 1071 General Store tea

JJF1070 prepackaged goods measured net content inspection rules State Administration of Quality Supervision, Inspection and Quarantine [2005] 75 of Decree prepackaged goods measured Regulatory Measures State Administration of Quality Supervision, Inspection and Quarantine decided [2009] 123 Decree on Amending the "food labeling regulations," Level 3 and the physical samples Fu brick regardless of grade. Standard samples for the physical quality of the lowest limit, replaced every five years.

4 Requirements

4.1 sensory quality Sensory quality standards should be consistent with the physical kind.