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

GB/T 9833.6-2013

Compressed tea - Part 6: Jin tea

紧压茶 第6部分：紧茶

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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 6. This section drafted in accordance with GB/T 1.1-2009 given rules. This Part replaces GB/T 9833.6-2002 "Pressed tea tight." Compared with GB/T 9833.6-2002, major technological changes as follows:

--- Remove physical and chemical indicators in Note 1, the physical and chemical indicators of water extracts 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 project according to the requirements of Chapter 4, any one of non-compliant products 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, Yunnan Shimonoseki Tuo (set Group) Company Limited. The main drafters of this section. Weng Kun, Yangxiu Fang, Wang, Chen Guofeng, Wu Xi

end, Chujiu Yun, Mei Yu, Yangchun Qi, Zhang Yali. This part of the standard replaces the previous editions are.

--- GB/T 9833.6-1989, GB/T 9833.6-2002. Pressed Part 6. Tight tea

1 Scope

Part 6 of China's national standard for compressed tea, covering jin cha or tight tea. Tight tea is the compressed tea of the Yunnan border trade, made for Tibet and historically pressed into a shape like a mushroom or a heart with a stem - a form that let the bricks be strung together and carried, and that was said to have been chosen so the tea could be tied to a saddle. It sits between the bowl-shaped tuo cha and the flat bricks in both format and treatment: the raw material is the sun-dried green tea of Yunnan, and the production includes a piling stage, which the tuo cha process may not, so the tea is more fully fermented before it is pressed. That gives it a darker, smoother character suited to being drunk immediately as well as aged. This part specifies the requirements, test methods, inspection rules, marking, labelling, packaging, transport, storage and shelf life for tight tea, alongside the other eight parts of the compressed tea series.

GB/T 9833 provisions of this part of the tea tight requirements, test methods, inspection rules, marking, labeling, packaging, transportation, storage and security Shelf. This section applies to drying green raw tea leaves as the main raw material, through Maocha uniform heap screening, sorting tick, pile, blending, vapor pressure developing type, dry, Product packaging and other processes made of tight 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 Contaminants in Foods 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

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 Tea tight 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. Shape. small rectangular brick (or heart-shaped), surface compaction, uniform thickness, color chamoux has cents, no black mold, white mold, Penicillium within bricks Mold.