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

GB/T 9833.7-2013

Compressed tea - Part 7: Jin jian tea

紧压茶 第7部分：金尖茶

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Quarantine;
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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 7. This section drafted in accordance with GB/T 1.1-2009 given rules. This Part replaces GB/T 9833.7-2002 "Jinya gold tip tea." Compared with GB/T 9833.7-2002, major technological changes as follows:

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

--- The products are divided into general and special gold sharp gold tip two levels, and provides the corresponding sensory quality, physical and chemical indicators requirements;

--- 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, Ya'an tea factory stocks Limited copies. The main drafters of this section. Weng Kun, Yangxiu Fang, Wang, Li Zhaogui, Xi-end, Liu Zhen Hua Mei Yu, Yu Donggang, Zhang Yali. This part of the standard replaces the previous editions are.

1 Scope

Part 7 of China's national standard for compressed tea, covering jin jian or golden tip tea. Golden tip is the companion product to kang brick, made in the same Ya'an region of Sichuan from the same raw materials but graded and treated as the finer article: where kang brick is the everyday tea of the plateau, jin jian is the better grade, historically the one presented and traded at a premium, and its name refers to the golden buds in the leaf. The raw materials are nanlu bian cha and jin jian - the coarse sun-dried green raw teas of the region - screened and blended more carefully than for the brick, then steamed, pressed and dried. Keeping the two products distinct in a standard matters commercially, because they come from the same mills out of the same material and the difference between them is one of grade and selection rather than of process. This part specifies the requirements, test methods, inspection rules, marking, labelling, packaging, transport, storage and shelf life for golden tip tea.

GB/T 9833 provisions of this part of the golden tip tea requirements, test methods, inspection rules, marking, labeling, packaging, transportation, storage and security Shelf. This section applies to Ya'an, Sichuan and the surrounding area PLAY tea and tea Jin (drying green raw tea leaves) as the main raw material, after finishing Maocha half Finished blending, vapor pressure developing type, drying, product packaging and other processes made of gold tip tea.

2 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 Kim Jin pointed tip tea into special and ordinary gold tip. Standard samples for the physical quality of the lowest limit, replaced every five years.

4 Requirements

4.1 sensory quality Sensory quality should meet the standards of physical samples, the level of sensory quality requirements to comply with Table 1. * * *