



GB 31608-2023

National Food Safety Standard Tea

食品安全国家标准 茶叶

National Health Commission of the People's
Republic of China
State Administration for Market Regulation of the
People's Republic of China

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ChemLinked Team, REACH24H Consulting Group | <http://food.chemlinked.com>

14F, #3 Bldg., Haichuang Technology Center, No. 1288 Wenyi West Road, Hangzhou, China. PC: 311121

Tel: +86 571 8710 3822 | Fax: +86 571 8700 7566 | Email: food@chemlinked.com

National Food Safety Standard

Tea

1. Scope

This standard applies to tea.

2. Terms and Definitions

2.1 Fresh tea leaves

Fresh shoots picked from *Camellia sinensis* (L.) O.Kuntze are used as raw materials for processing various types of tea.

2.2 Tea

Products made from fresh tea leaves using specific processing techniques for people to drink or eat, including green tea, yellow tea, black tea, white tea, oolong tea, black tea, as well as scented tea, compressed tea, tea bags and powdered tea processed from the above tea leaves.

3. Technical Requirements

3.1 Raw material requirements

The raw materials should be of normal quality, without deterioration or peculiar smell, and comply with corresponding food standards and relevant regulations.

3.2 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Project	Requirement	Testing method
Appearance	It has a normal appearance and color, and comply with the quality characteristics of the corresponding tea category without any deterioration and	Take an appropriate amount of sample and place it in a clean white sample dish, and observe its shape and color under natural light. Weigh 3g to 10g of



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