

SRI LANKA STANDARD 135 : 2009
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SPECIFICATION FOR
BLACK TEA
(Second Revision)

SRI LANKA STANDARDS INSTITUTION

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(Second Revision)**

SLS 135 : 2009
(AMD 421 Attached)

Gr. 3

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FOREWORD

This standard was approved by the Sectoral Committee on Agricultural and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2009-09-29.

Black tea is a popular beverage consumed all over the world. It is an important commodity in the International trade and Sri Lanka is one of the major black tea producing and exporting countries in the world. Black tea grown and manufactured in Sri Lanka is produced from one garden or from one region or may be a blend of teas from two or more origins.

The desired characteristics of a black tea and the resulting liquor depend on many factors including the type of water to be used for brewing, whether the liquor is to be drunk with or without milk or flavours, and on individual tastes.

This standard was first published in 1972 and subsequently revised in 1979. As a result of the experience gained during these years it has been decided to revise this standard again. Taking into consideration the views of manufacturers, exporters and consumers of black tea, the National/ Technical Committee on Tea which responsible for the preparation of this standard felt that it should be related to the international practice, which led the Committee to base this standard on ISO 3720 – Black Tea, definition and basic requirements, issued by the International Organization for Standardization (ISO).

The objectives of this standard are to specify the plant source from which black tea is to be manufactured and to set requirements for certain chemical characteristics which, if met, are an indication that the tea has been subjected to recognized good production practice. However, for commercial purpose and to save time and expenses, black tea is also assessed for quality by tea tasters, who from their previous experience can assess whether a given black tea would meet the requirements of the standard or not.

This standard is subject to the restrictions imposed under the Sri Lanka Food Act No. 26 of 1980, Sri Lanka Tea Board Law, No. 14 of 1975 and the regulations framed thereunder, wherever applicable.

This standard contains Clause 4.3, which subject to an agreement between the purchaser and the supplier at the time of placing orders.

For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the results of a test or an analysis, shall be rounded off in accordance with **SLS 102**. The number of significant places to be retained in the rounded off value shall be the same as that of the specified value in this specification.

In revising this standard, the assistance derived from publications of the International Organization for Standardization (ISO) is gratefully acknowledged.

1 SCOPE

1.1 This specification prescribes the requirements, methods of sampling and test for black tea.

1.2 This specification is not applicable to decaffeinated black tea.

2 REFERENCES

SLS 28	Methods for analysis of tea Part 1 : Preparation of ground sample of known dry matter content Part 2 : Determination of loss in mass at 103 ° C Part 3 : Determination of total ash Part 4 : Determination of water-soluble ash and water-insoluble ash Part 5 : Determination of acid – insoluble ash Part 6 : Determination of alkalinity of water-soluble ash Part 7 : Determination of water extract Part 8 : Determination of crude fibre content
SLS 71	Glossary of tea terms
SLS 77	Tea – sampling
SLS 78	Tea – method for preparation of liquor for use in sensory testing
SLS 102	Rules for rounding off numerical values
SLS 143	Code of practice for general principles of food hygiene
SLS 467	Code of practice for labelling of prepackaged foods
SLS 1315	Code of practice for tea industry

3 PRODUCT DEFINITION

For the purpose of this specification the following definition shall apply :

3.1 black tea: Tea derived solely and exclusively, and produced by acceptable processes, notably withering, leaf maceration, aeration and drying, from the tender shoots of varieties of the species *Camellia sinensis* (Linnaeus) O. Kuntze, known to be suitable for making tea for consumption as a beverage.

4 REQUIREMENTS

4.1 General requirements

4.1.1 The product shall be cultivated, harvested, processed, packaged, stored and transported under hygienic conditions as prescribed in **SLS 143** and **SLS 1315**.

4.1.2 Black tea shall have no taint and shall be free from extraneous matter, added colouring matter and non-permitted flavours.

NOTE : *Liquor for assessment of taint shall be prepared by the method described in SLS 78. The assessment shall be described in the test report using terms defined in SLS 71.*