

ICS 67.140.10

X 55

T/FACX

Fu'an Tea Industry Association group standard

T/FACX001—2018

Natl Gr Std Info Platform

**Tanyang Congou Tea with Flowery-fruity
Flavour Minkehong Black Tea**

2018-2-5 release

2018-3-6 Implementation

Fu'an City Tea Industry Association release

Preface

Fu'an is the birthplace of "Tanyang Congou" black tea. With the agglomeration effect of multiple factors such as variety structure adjustment, processing technology integration, technological innovation, and equipment improvement, a unique floral and fruity aroma Tanyang Congou black tea - Minkhong - has been produced, which is different from traditional Tanyang Congou quality characteristics. Its appearance is fat and bold, even and heavy with black bloom; the liquid color is orange red, clear and bright, and the aroma is rich and long-lasting. The fragrance of flowers and fruits is evident, nourishing. The taste is strong and sweet, widely recognized by the market.

In order to inherit the traditional craftsmanship of Tanyang Congou black tea and enrich the variety of flowers and colors of Tanyang Congou black tea, this standard classified the terms and definitions, grading and physical standard samples, requirements, experimental methods, inspection rules, and other content of Minkhong, in order to improve the product quality of Minkhong, standardize the quality, and promote development of tea industry.

This standard was drafted in accordance with the rules proposed in GB/T 1.1-2009 "Guidelines for Standardization Work Part 1: Structure and Writing of Standards".

This standard was proposed and under the jurisdiction of the Fu'an Tea Industry Association.

This standard was approved by the Fu'an Tea Industry Association.

The main drafting units of this standard were Fu'an Tea Industry Association, Fujian Agriculture And Forestry University, Fujian Academy of Agricultural Sciences Tea Research Institute, Fujian Nongken Tea Industry Co., Ltd., and Beijing Jijia Investment Management Co., Ltd.

The main drafters of this standard were Wang Shuijin, Sun Yun, Chen Zuzhi, Lin Hongzheng, Wang Zhenkang, Yu Chengfa, Li Xiaojing, Liu Hua, Liu Jingcan, and Wu Meiqin.

Tanyang Gongfu Tea with Flowery-fruity Flavour Minkehong Black Tea

1 Range

This standard specifies the terms and definitions, grading, standard samples, requirements, experimental methods, inspection rules, markings, labels, packaging, transportation, storage, and shelf life of Minkehong Black Tea.

This standard applies to Minkehong Black Tea produced within the administrative jurisdiction of Fu'an City, Fujian Province.

2 Normative references to the reference documents

The following documents are essential for the application of this document. The following documents are essential for the application of this document. For all referenced documents with dates, only the version with the date indicated applies to this document. The latest version (including all amendments) of any referenced document without a date is applicable to this document.

GB/T 191 Packaging, Storage and Transportation Pictorial Symbols.

GB 2762 National Food Safety Standard - Limit of Pollutants in Food.

GB 2763 National Food Safety Standard Maximum Residue Limits of Pesticides in Food.

GB 7718 National Food Safety Standard - General Rules for Pre packaged Food Labeling.

GB 5009.3 National Food Safety Standard - Determination of Moisture in Food

GB 5009.4 National Food Safety Standard - Determination of Ash Content in Food

GB/T 8302 Tea Sampling

GB/T 8305 Determination of tea extract

GB/T 8311 Determination of Tea Powder and Fragmented Tea Content

GB/T 24710-2009 Geographical Indication Products - Tanyang Congou

GB/T 14487 Terminology for Sensory Evaluation of Tea

GB/T 23776 Sensory evaluation methods for tea

GB/T 30375 Tea Storage

GH/T 1070 General Rules for Tea Packaging

JJF 1070 Quantitative Packaging Product Net Content Metrological Inspection Rules

Measures for the Supervision and Administration of Quantitative Packaging Commodity Metrology Order No. 75 of the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China [2005].

Decision of the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China on Amending the Regulations on Food Labeling Management.

3 Terms and definitions

The terms and definitions determined in GB/T 14487 and the following apply to this standard.

3.1 Tanyang Gongfu Tea with Flowery-fruity Flavour Minkehong Black Tea

Fresh leaves of tea plant varieties such as Jinmudan, Jinguanyin, and Zimeigui as raw materials, based on the traditional processing technology of Tanyang Gongfu black tea (GB/T 24710-2009 geographical indication product Tanyang Congou), a Congou black tea product with unique floral and fruity characteristics such as peach and orchid fragrance was produced through composite initial and refined processing such as withering, light turn-over, rolling, fermentation, and drying.

3.2 light turn-over

In the process of withering, the proper use of the slight damage of the leaf edge cells.

4 Classification and physical standard samples

4.1 Classification

Minkehong is divided into super grade, first grade, second grade, and third grade.

4.2 Physical standard sample

Each level set a physical standard sample, every three years.

5 Requirements

5.1 Fresh leaf raw materials

5.1.1 Basic requirements

The quality of fresh leaves remains fresh, no red change, no odor, no pollution, nothing more than tea inclusions. Complete buds and leaves, natural color, fresh moist, uniform, used for the same batch of fresh leaves, its tenderness, uniformity, clarity, fresh leaves, freshness should be basically the same. Health indicators should meet GB 2762 and GB 2763.

5.1.2 Quality of fresh leaves

5.1.2.1 Picking standard: one bud, three or four leaves, small and medium open surface, two to four leaves.

5.1.2.2 Picking requirements: pick in batches, and the leaves are not picked.

5.1.2.3 All grade of fresh leaves shall meet the requirements of Table 1.

Table 1 Requirements for Different Grades of Fresh Leaves

Grade	Fresh leaves	Accounting for of the total (%)	quality requirement
Special grade	A bud three leaves	50%-60%	Bud leaf tender
	Small open surface with two and three leaves	40%-50%	
First grade	A bud three leaves	40%-50%	The bud leaves are fat
	Small open surface with two and three leaves	50%-60%	
Second grade	One bud three, four leaves	40%-50%	The buds and leaves are more fat
	Small, medium open surface two to four leaves	50%-60%	
Third grade	One bud three, four leaves	30%-40%	The bud leaves are more intact
	Small, medium open surface two to four leaves	60%-70%	

5.2 Processing technology and process

5.2.1 Initial manufacturing process

Fresh leaves → Withering → Light turn-over → Rolling → Fermentation → Drying

5.2.1.1 Withering: using the methods of solar withering, indoor natural withering, heating or double withering.

The leaf color turns dark, lose luster, the leaf quality is soft, the tender stem is broken, the green gas subsided, the fragrance of flowers is moderate. The weight loss rate of the withered leaves is 35 to 40%.

5.2.1.2 Light turn-over: fade and light shake alternately, light shake for 1~3 times, the speed of 10~15r / min, each interval of 1.5~2.5h. After light shaking, continue to wither to moderate.

5.2.1.3 rolling: the rolling is uniform and full, the cell breakage rate is more than 70%, the tea juice overflow, the strip rate is more than 80% is moderate.

5.2.1.4 Fermentation: the temperature of the fermentation chamber is 24~28°C, the relative humidity is above 90%, the air is fresh; the fermentation time is 2~4h, the leaf color becomes yellow red, green gas fades, and fresh flower and fruit fragrance is moderate.

5.2.1.5 Drying: 120~130°C, thickness 1.5~2.0cm, cool 0.5~1h, thickness 2~4cm; 100~110°C, thickness 2.5~3.0cm, drying until dry, the moisture content of wool tea is 6%~7%.

5.2.2 Refinement process

Screening and shaping → Picking → Blending → Piling → Drying → Packing

Screen and shape to remove tea stems, yellow leaves, old leaves, and non tea impurities. Mix and stack according to the proportion of the standard sample, bake at 80-90 °C, and pack the finished product. 5.3 Quality requirement.

5.3.1 Sensory requirements

5.3.1.1 Basic requirements

Tea quality is normal, no deterioration, no odor, no pollution, does not contain non-tea inclusions and any additives.

5.3.1.2 Sensory quality

The sensory quality of Minkehong should meet the requirements of Table 2.

Table 2 Sensory quality

Grade	Appearance				Intrinsic quality			
	Stripe	Colour	Fragmentation	Cleanliness	Liquid colour	Aroma	Taste	Infused leave
Special	Tight and heavy, fat and bold	Black bloom	Even	Clean	Orange red, bright, clear	Fragment and lasting, obvious characteristic floral and fruity aroma	Strong and thick, obvious floral and fruity aroma	Fat and tender, red and even, soft and bright
First	Tight and heavy, sturdy	Black bloom	Even	Clean	Orange red, bright, clear	Strong and lasting, obvious floral and fruity aroma	Strong and mellow, obvious floral and fruity aroma	Fat and thick, red and even, soft and bright
Second	Tight and heavy, approach sturdy	Black approach bloom	Relatively even	Relatively clean	Orange red, bright	Existence of floral and fruity fragrance	Mellow with floral and fruity aroma	Red and even, relative bright
Third	Approach sturdy	Black with auburn	Relatively even	Approach clean	Orange red, relative bright	With floral and fruity fragrance	Pure with floral and fruity aroma	Approach red and even

5.4 Physicochemical indexes

Physical and chemical indexes shall meet the requirements of Table 3.

Table 3: Physicochemical indexes

project	metric
Moisture (mass fraction) /% \leq	7.0
Water extract (mass fraction) /% \geq	30.0
Total ash score (mass fraction) /% \leq	6.5
Powder (mass fraction of) /% \leq	1.5

5.5 Health indicators

5.5.1 The pollutant limits shall comply with the provisions of GB 2762.

5.5.2 Pesticide residue limit shall comply with the provisions of GB 2763.

5.6 Net content

It shall comply with the provisions of the Measures for Quality Supervision and Administration of Quality Supervision, Inspection and Quarantine [2005].

6 Test method

6.1 Sampling

According to the regulations of GB / T 8302.

6.2 Sensory quality inspection

Implement according to the provisions of GB/T 23776.

6.3 Physical and chemical index testing

6.3.1 Moisture

According to the provisions of GB 5009.3.

6.3.2 Total ash content

According to the provisions of GB 5009.4.

6.3.3 Crushed tea

Implement according to the provisions of GB/T 8311.

6.3.4 Water extract

Implement according to the provisions of GB/T 8305.

6.4 Health indicator testing

6.4.1 Pollutant limits shall be implemented in accordance with the inspection methods specified in GB 2762.

6.4.2 Pesticide residue limits shall be implemented in accordance with the inspection methods specified in GB 2763.

6.5 Net content inspection

Measure according to the method specified in JJF 1070.

7 Inspection Rules

7.1 sampling

Sampling is conducted on a batch basis, and independent quantities of products formed during the same batch of production and processing are considered as one batch. The quality and specifications of products in the same batch are consistent. Sampling shall be carried out in accordance with the provisions of GB/T 8302.

7.2 Inspection classification

7.2.1 Factory inspection

Each batch of products should undergo factory inspection, and only after passing the inspection and issuing a certificate of conformity can they leave the factory. The factory inspection items include sensory quality, moisture, powder, and negative deviation of net content.

7.2.2 Type inspection

The type inspection items are all required items in Chapter 6 of this standard (excluding reference indicators), and the inspection cycle is once a year. If one of the following situations occurs, a type inspection should be carried out.

- a) When there are significant changes in raw materials, production locations, production equipment or processes that may affect product quality;
- b) When there is a significant difference between the factory inspection results and the previous type inspection results;
- c) When production resumes after being suspended for more than half a year;
- d) When the national statutory quality supervision agency proposes type inspection requirements.

7.3.1 If each item of the inspection result meets the requirements of this standard, it is judged that the batch of products or the type inspection of the cycle is qualified.

7.3.2 Products with deterioration, pollution, odor, or unqualified maximum residue limit and pollutant limit indicators in the inspection results shall be judged as unqualified in the batch or cycle of type inspection.

7.3.3 If one of the sensory quality, physical and chemical indicators, or net content indicators is unqualified, double random sampling and retesting can be conducted from the same batch of products. If the retesting still fails, the batch of products or the type inspection of the cycle will be judged as unqualified.

7.3.4 If the sensory quality indicators are found to be unqualified after comprehensive evaluation, double random sampling and retesting can be conducted from the same batch of products. If the retesting still fails, the batch of products or the type inspection of the cycle will be judged as unqualified.

7.3.5 When there is a dispute over the inspection results, the retained products should be retested, or double the random sampling in the same batch of products. The disputed items should be retested, and the retest results shall prevail.

8 Marks, labels, packaging, transportation, storage, and shelf life

8.1 Signs and labels

The product should have a label that includes information such as origin, processing date, grade, quantity, etc. The logo and label should comply with the relevant provisions of GB 7718 and Order No. 123 of the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China [2009]. The pictorial markings on the transportation packaging box of the product should comply with the provisions of GB/T191.

8.2 Packaging

The product packaging should comply with the provisions of GH/T 1070.

8.3 Transportation

Transportation vehicles should be clean, dry, hygienic, odorless, and pollution-free. Rainproof, moisture-proof, and sun proof measures should be taken during transportation. It is not allowed to mix and transport with toxic, harmful, odorous, or easily polluting items.

8.4 Storage

It should comply with the provisions of GB/T 30375.

8.5 Shelf life

The shelf life is determined based on factors such as product type, packaging materials, and storage conditions.

**Figure S1. Group standard of Fu'an Tea Industry Association Tanyang
Congou Tea with flowery-fruity flavour Minkehong black tea**