ICS 67.140.10
CCS X 55

DB43

Hunan provincial standard

DB 43/T 657.2—2021
Replace DB43/T 389-2010

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Product of geographical indication Anhua dark tea— Part 2: Qianliang tea

地理标志产品 安化黑茶 第2部分：千两茶

（*English Translation*）

Issue date:2021-08-29 **Implementation date:**2021-10-29

Issued by Administration for Market Regulation of Hunan Province

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Foreward

HUN/TC 35 is in charge of this English translation. In case of any doubt about the contents of English translation, the Chinese original shall be considered authoritative.

DB43/T 657—2021 Product of Geographical Indication Anhua Dark Tea includes six parts:

—Part 1:Raw dark tea;

—Part 2:Qianliang tea;

—Part 3:Xiangjian tea;

—Part 4:Fu tea;

—Part 5:Heizhuan tea;

—Part 6:Huazhuan tea.

This document is part 2 of DB43/T 657—2021.

This document replaces DB43/T 389—2010 Anhua dark tea Qianliang tea. Compared to DB43/T 389—2010, apart from structural adjustments and editorial changes, the main technical changes are as follows:

a) Added ‘Shelf life’;

b) Added definitions of ‘bamboo basket’, ‘palm sheet’ and ‘polygonum leaf’;

c) Revised the ‘product classification’ and added specifications such as Wanliang Tea, Wuqianliang Tea, and Shiliang Tea;

d) Changed the frequency of replacing the reference sample from ‘every three years’ to ‘every five years’;

e) Added ‘Basic requirements’ section to the requirements;

f) In terms of physical and chemical indicators, changed the requirement for ‘foreign material’ from 0.3% to ‘no foreign material’ and changed the requirement for water extract from 23% to 24%;

g) Removed the hygiene indicators and implemented them according to national standards;

h) In the test methods, added ‘sample preparation shall be carried out according to the provisions of GB/T 8303,’ changed the moisture determination from GB/T 8304 to ‘shall be carried out according to the provisions of GB 5009.3,’ and changed the total ash determination from GB/T 8306 to ‘shall be carried out according to the provisions of GB 5009.4’;

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i) Made detailed changes to the ‘Inspection rules’ and ‘Mark, label, package, transportation, storage and shelf life’ sections;

This document was proposed by the Hunan Provincial Intellectual Property Office.

This document is under the management of Geographical Indication Product Standardization Technical Committee of Hunan Province.

This document was prepared by Hunan Agricultural University, Hunan Provincial Baishaxi Tea Industry Co., Ltd., Anhua First Tea Factory of China Tea (Hunan) Co., Ltd., Hunan Liyuanlong Tea Industry Co., Ltd., Hunan Hualai Biotechnology Co., Ltd., Anhua Dark Tea Research Institute of Anhua County, Anhua Tea and Tourism Industry Development Service Center, Hunan Ancha Tea Industry Group Co., Ltd., Hunan Meishan Dark Tea Co., Ltd., Hunan Anhua Guojin Tea Industry Co., Ltd., Hunan Anhua Furongshan Tea Co., Ltd.

The previous editions of this document are as follows:

—DB43/T, 389—2008 Anhua dark tea Qianliang tea;

—DB43/T, 389—2010 Anhua dark tea Qianliang tea.

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Product of geographical indication Anhua dark tea— Part 2: Qianliang tea

1 Scope

This document specifies the terms and definitions, product classification and reference sample, requirements, test methods, inspection rules, mark, label, package, transportation, storage and shelf life of the product of geographical indication, Anhua dark tea Qianliang tea.

This document is applicable to the production, processing and trade of the product of geographical indication, Anhua dark tea Qianliang tea.

2 Normative references

The following documents are referred to in the text in such a way that their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

GB/T 191, Packaging—Pictorial marking for handling of goods

GB 5009.3, National food safety standard—Determination of moisture in foods

GB 5009.4, National food safety standard—Determination of ash in foods

GB 7718, National food safety standard—General standard for the labeling of prepackaged foods

GB/T 8302, Tea—Sampling

GB/T 8303, Tea—Preparation of ground sample and determination of dry matter content

GB/T 8305, Tea—Determination of water extracts content

GB/T 9833.1, Compressed tea—Part 1: Huazhuan tea

GB/T 14487, Tea vocabulary for sensory evaluation

GB/T 17924, General requirements for standards on products of geographical indications

GB/T 18795, Technology requirement for making standard samples of tea

GB 23350, Requirements of restricting excessive package—Foods and cosmetics

GB/T 23776, Methodology for sensory evaluation of tea

GB/T 32719.1, Dark tea—Part 1: Basic requirements

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GB/T 32719.2,Dark tea—Part 2: Huajuan tea

GH/T 1070,General principle for tea packaging

DB43/T 659.2,Product of geographical indication Anhua dark tea processing technology regulation Part 2: finished tea processing

DB43/T 1736,General principle for Anhua dark tea storage

JJF 1070,Rules of metrological testing for net quantity of products in prepackages with fixed content

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

Anhua dark tea Qianliang tea

Also known as 'Huajuan Tea,' it is made from grade II or grade III raw Anhua dark tea as raw material. It is processed according to the requirements of DB43/T 659.2, including processes of sifting, sorting, blending of primary tea, steaming, filling in bamboo baskets, roll-compressing, and (solarization) drying. The final product has a long cylindrical shape or other shapes and specifications formed after cutting.

3.2

bamboo basket

a tea packaging container made of bamboo strips cut from nan bamboo aged three years or older, woven into different textures and forms

3.3

palm sheet

sun-drying brown palm sheet stripped from palm trees

3.4

polygonum leaf

dried and one year old polygonum leaf

4 Product classification and reference sample

4.1 Product classification

4.1.1 The products are classified into various categories based on different product dimensions and net contents, such as Wanliang tea, Wuqianliang tea, Qianliang tea, Wubailiang tea, Sanbailiang tea, Bailiang tea, Shiliuliang tea, Shiliang tea, and other new products of the same category.

4.1.2 The appearance dimensions and net contents of the products are listed in Appendix A of GB/T 32719.2.

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4.2 Reference sample

4.2.1 Anhua dark tea Qianliang tea is not classified into different grades. The reference sample represents the minimum quality requirement.

4.2.2 The reference sample shall be prepared in accordance with the requirements of GB/T 18795. The reference sample shall be kept in a cool, dry, clean, and odor-free environment and replaced every five years.

4.2.3 The reference sample is established by the administrative department of tea in Anhua County.

5 Requirements

5.1 Basic requirements

5.1.1 The product shall have normal color, aroma, and taste, without any peculiar odor, off-flavors, or deterioration. It shall be free from black mold, white mold, green mold, red mold, and other contaminants.

5.1.2 It shall be free from non-tea impurities, without coloring or any additives.

5.1.3 It shall comply with the requirements of GB/T 32719.1 and GB/T 32719.2.

5.2 Sensory quality

It shall comply with the requirements specified in Table 1.

Table 1—Sensory quality

Appearance	Liquor color	Aroma	Taste	Infused leaf
Flat and smooth, tightly compressed, black brown and golden flowers partially appeared.	Orange or orange-red	Pure or with hints of pine smoke aroma or fungus aroma, aged over 10 years with a mellow fragrance.	Mellow and thick, newly finished tea slightly astringent, aged over 5 years becomes mellow and sweet.	Black auburn, approaching tender and uniform, leaves are comparatively intact

5.3 Physical and chemical indicators

It shall comply with the requirements specified in Table 2.

Table 2—Physical and chemical requirements

Item		Requirements
Moisture content/(g/100g)	≤	15.0 (moisture content calculated as 12.0%).
Total ash content/(g/100g)	≤	7.5
Tea stem (mass fraction)/%	≤	5.0 (including stem content ≤0.5% in length >30 mm)
Water extract content (mass fraction)/%	≥	24.0
NOTE The moisture content is calculated based on the net content of the finished tea.		

5.4 Net content

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It shall comply with the requirements of the Metrological supervision and administrative regulation for quantitatively packed commodities.

6 Test methods

6.1 Sampling

Sampling shall be carried out in compliance with GB/T 8302.

6.2 Sample preparation

Sampling preparation shall be carried out in compliance with GB/T 8303.

6.3 Sensory quality

It shall comply with GB/T 14487 and GB/T 23776.

6.4 Physical and chemical indicators

6.4.1 Moisture content

It shall comply with GB 5009.3.

6.4.2 Water extract content

It shall comply with GB/T 8305.

6.4.3 Total ash content

It shall comply with GB 5009.4.

6.4.4 Tea stem

It shall comply with GB/T 9833.1.

6.5 Net content

It shall be carried out in compliance with JJF 1070, and the calculation shall be carried out in compliance with GB/T 32719.2.

7 Inspection rules

7.1 Sampling

7.1.1 Sampling shall be drawn from batches. A batch consists of independent quantities of products formed during production and processing. The quality specifications of products within the same batch should be consistent.

7.1.2 Sampling shall be carried out in compliance with GB/T 8302.

7.2 Inspection

7.2.1 Ex-factory inspection

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Each batch of products shall be subject to factory inspection and can only be released after being issued a certificate of conformity. The factory inspection items include sensory quality, moisture content, ash content, tea stalk, and net content.

7.2.2 **General inspection**

General inspection items are all the items required in Chapter 5 of this document, and the inspection cycle should be once in a year. General inspection should also be conducted in the following cases:

a) After product standardization and prior to mass production;

b) In case there are significant changes in raw materials, processes, or equipment that may affect product quality;

c) In case there is an obvious deviation between the factory inspection results and the previous type inspection results;

d) In case production resumes after a suspension of more than six months;

e) In case there is a request from the national statutory quality supervision authority.

7.3 **Criteria**

7.3.1 If all inspection items meet the requirements of this document, the products shall be judged as qualified.

7.3.2 If any inspection item does not meet the requirements of this document, a retest may be conducted on the batch of products. If the retest results do not meet the requirements of this document either, the batch of products shall be judged as un-qualified.

8 Mark, label, package, transportation, storage and shelf life

8.1 Mark and label

8.1.1 The marks and labels of products shall comply with GB 7718, GB/T 17924, and relevant national regulations. Transport packaging markings shall comply with GB/T 191.

8.1.2 The lables shall comply with the Decision of General Administration of Quality Supervision, Inspection and Quarantine of PRC on the Amendment of Regulations on Food Labeling.

8.1.3 Special logos such as organic certification, green certification, and geographical indications shall be used in accordance with relevant national regulations after obtaining qualifications.

8.2 Package

8.2.1 The package shall comply with GB 23350 and GH/T 1070.

8.2.2 The package design shall reflect the historical culture and quality characteristics of Anhua dark tea Qianliang tea, and strive to achieve a harmonious balance between practicality

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and aesthetics.

8.2.3 The inner package materials should comply with the relevant national standards for food safety. The inner package of the compressed Anhua dark tea Qianliang tea in cylindrical shape includes: polygonum leaves tightly adhering to the tea body, followed by palm sheets, and the outermost layer is a lattice bamboo strip layer. The palm sheet should be clean, dry, and odorless. Mature polygonum leaves from the current year or the previous year should be selected, and tender leaves, insect-infested leaves, and wet leaves should not be used. The palm sheets must be clean, dry, and odorless. Mature palm sheet from adult palm trees should be selected, and tender palm, wet palm, insect-damaged palm, and moldy palm should not be used. The tea should be bundled with bamboo strips, and the bamboo strips should be made from green bamboo strips of bamboo aged three years or older.

8.3 **Transportation**

The carrier should be clean, dry, free from taint, and contamination. The effective measures should be taken to prevent products from exposure to rain, water, humidity and direct sunlight. Mixed transportation or loading with the toxic, harmful odour or easily tainted goods should be strictly prohibited.

8.4 **Storage**

It shall comply with DB43/T 1736.

8.5 **Shelf life**

Under the conditions which comply with sections 8.2 to 8.4, the product can be stored for an extended period.

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[1] Metrological supervision and administrative regulation for quantitatively packed commodities (General Administration of Quality Supervision, Inspection and Quarantine of PRC 〔2005〕 No.75)

[2] Decision of General Administration of Quality Supervision, Inspection and Quarantine of PRC on the Amendment of Regulations on Food Labeling (Decree of General Administration of Quality Supervision, Inspection and Quarantine of PRC 〔2009〕 No.123)

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