



ASEAN STANDARD FOR TEA (ASEAN Stan 40:2014)

1. DEFINITION OF PRODUCT

This standard applies to tea (green tea¹ and black tea²) of commercial varieties produced by acceptable processes, notably drying, with or without fermentation, from the leaves, buds and tender stems of varieties of the species *Camellia sinensis* Linn. O. Kuntze for human consumption.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the tea must be:

- clean, practically free of any visible foreign matter;
- free from added colors and added flavors;
- dry with not more than 7% moisture content;
- practically free from contaminants;
- practically free of pests and damage caused by them affecting the general appearance of the product; and
- free of any foreign smell and/or taste.

2.1.1 The tea must be harvested and have reached an appropriate degree of maturity, in accordance with the variety, season and the area in which they are grown. The condition of the tea must be such as to enable them to arrive in satisfactory condition at the place of destination.

¹ green tea (tea leaves dried without fermentation)

² black tea (tea leaves fermented and dried)

2.1.2 The tea shall comply with the requirements as given in the table below

	Characteristic	Requirement (%)		Method of Analysis
		Green tea	Black tea	
Ash				
1	Total ash, percent by mass	4.0-8.0	4.0-8.0	ISO 1575:1994
2	Water soluble ash (expressed as percent by mass of total ash), min	34	32	ISO 1576:1994
3	Acid insoluble ash, percent by mass, max	1	1	ISO 1577:1994
4	Alkalinity of soluble ash as KOH, percent by mass		1-3	ISO 1578:1994
	Crude fiber, percent by mass, max		16.5	ISO 5498:1994

3. PROVISIONS CONCERNING PRESENTATION

3.1 UNIFORMITY

The content of each package (or lot for product presented in bulk) must be uniform and contain only tea of the same origin. The visible part of the content of each package (or lot for product presented in bulk) must be representative of the entire content.

3.2 PACKAGING

Tea must be properly packed in such a way as to protect the product. The materials used inside the package must be clean and of good quality such as to avoid causing any external or internal damage to the product. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

3.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the tea.

Packages (or lot for product presented in bulk) must be practically free of foreign matter and smell.

4. MARKING OR LABELLING

4.1 NON-RETAIL CONTAINERS

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. For product transported in bulk these particulars must appear on a document accompanying the goods.

4.1.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).

4.1.2 Nature of Product

Name of product, type

4.1.3 Origin of Product

Country of origin and, optionally, district where grown or national, regional or local place name.

4.1.4 Commercial Identification

- Net weight

4.1.5 Official Inspection Mark (optional)

5. CONTAMINANTS

5.1 PESTICIDE RESIDUES

Tea shall comply with those maximum residue limits established by the Codex Alimentarius Commission, ASEAN Harmonized MRLs for Pesticides, and/or by authority for this commodity.

5.2 OTHER CONTAMINANTS

Tea shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission and/or by authority for this commodity.

6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food

Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. METHODS OF ANALYSIS AND SAMPLING

Analytical and sampling methods to be used for ascertaining conformance to the requirements of this specification shall be in accordance with relevant text in Codex Methods of Analysis and Sampling.

References:

Malaysian Standard MS 295: 1999 Specification for Tea (First Revision) (ICS : 67.140.10)

Thai Industrial Standards for Chinese Tea (TIS 460-2013), Thai Industrial Standards Institute.

Thai Industrial Standards for Black Tea (TIS 461-1983), Thai Industrial Standards Institute.

Viet Nam National Standard for Green Tea (TCVN 1455-1993).

Viet Nam National Standards for Black Tea (TCVN 1454-1993).

ANNEX 1

VERNACULAR NAMES OF TEA IN THE ASEAN REGION

Country	Common Name
Brunei Darussalam	Teh
Cambodia	Tae
Indonesia	Teh
Lao PDR	Cha Khew (green tea) Cha Dum (black tea)
Malaysia	Teh
Myanmar	
Phillipines	Tsa-a
Thailand	Cha Khew (green tea) Cha Dum (black tea)
Vietnam	Che