## মালামালের কারিগরি বির্নিদেশ (ডিপি-৫)

## **ASC SPECIFICATION NO. 165-B**

- 1. **General**. The tea shall be a blend of good quality with good colour and fair size leaf, consisting of pure teas only. The tea shall be dry, in sound condition, free from impurities, adulteration and shall produce an infusion of good colour and a liquor of pleasant taste and flavour.
- 2. <u>Blend of Grade.</u> All CTC in the bulk: Golden Broken Orange Pekoe (**GBOP**) / Pekoe Fanning (**PF**) / Orange Fanning (**OF**).
- 3. **Quality**. The above bulk should have fair "brightness" and desirable "briskness". Must not be dull, moldy, tainted, soft or otherwise of unacceptable characters.
- 4. **Organoleptic Test**. Organoleptic test of the sample will be conducted to assess the taste and other physical quality of the tea. Sample collected from DGDP/contractors/warehouse will be tested. Followings will be assessed by organoleptic test:
  - a. **Dry Leaf Characteristics**. Dry leaf should be of uniform size and form. It should have good "Nose" (Smelling) and "Feel" (Taste). Coarse leaf, poor cut leaf will not be accepted.
  - b. <u>Dry Leaf Appearance</u>. **Black/Blackish/Blackish brown** (Even size free from fiber and dust), crisp, moisture not over 5%. Leaf rating should be minimum B. Explanation of dry leaf rating is discussed below:

Leaf Rating	Comments	Description				
А	Excellent	Attractive grades being black, well made, grainy, good size, even and clean with bloom.				
В	Good	Blackish brown, quite well made, good size, even and quite clean, possessing a fair bloom.				
B-	Fairly Good	Blackish brown, fair make, good size, quite even and fairly clean.				
C+	Fair	Slightly brownish, of a fair make but quite even with some only a little fiber.				
С	Average	Brown, a little flaky, a little uneven with some fiber.				
C-	Below Average	Quite brown, flaky and uneven with a fair amount of fiber.				
D	Poor	Dull, very poor make and appearance.				

- c. <u>Infused Leaf Appearance</u>. Infused leaf should be **Coppery Bright/Bright Coppery/Bright/Fairly Bright**. Black/Dull/Dull mixed infused leaf will not be accepted. Variation of infused leaf is discussed below:
  - (1) Coppery Bright.
  - (2) Bright Coppery.
  - (3) Bright.
  - (4) Fairly Bright.
  - (5) Fair.
  - (6) Quite Bright.
  - (7) Only Bright.
  - (8) Greenish.
  - (9) Dull mixed/Mixed dull.

d. <u>Liquor Appearance and Rating</u>. Liquor should be **Bright, fair colour** with good quality, strong strength, fine flavour and should be free from any odour other than sound tea. Liquor rating has to be "Good" minimum 3 (out of 5). Explanation of liquor rating is discussed below:

Liquor Rating	Comments	Description
5	Excellent	Exceptionally good tea having very useful colour, strength, body, fullness, brightness and briskness, and also a lot of character, commendable in all respect.
4+	Best	Very good Colour, strength, and body with brightness, briskness and fair character.
4		Very good Colour, good strength and body with brightness and some briskness.
4-		Coloury, good strength, body and brightness.
3+	Good	Coloury, Good strength with some body and fair brightness.
3		Good Colour and strength with little body and some brightness.
3-		Good Colour and strength with only a little brightness.
2+	Medium	Fair colour and some strength.
2		Some colour with only a little strength.
2-	Below Average	Plain, only a little colour, quite dull and plain.
1	Poor	Faulty, unacceptable.

## 5. <u>The Quality Parameter of Tea is Listed Below (Chemical Test)</u>.

Ser	Characteristics	Requirement for	Method of	
			Black Tea BSTI	Test
			code no. BDSS-	
			808 and BDS ISO	
			3720:2008	
a.	Moisture content	Maximum	5%	
b.	Water extract solid (m/m)	Minimum	32%	ISO1574
c.	Total ash (m/m)	Maximum	8%	ISO1575
		Minimum	4%	
d.	Water-soluble ash as a percentage of tot	al ash	45%	ISO1576
		Minimum		
e.	Alkalinity of water-soluble ash (as KOH)	(m/m):		ISO1578
		Minimum	1.0%*	
		Maximum	3.0%*	
f.	Acid-insoluble ash (m/m)	Maximum	1.0%	ISO1577
g.	Crude fiber (m/m)	Maximum	16.5%	ISO5498
h.	Caffeine, percent by mass (weight)	Minimum	2%	
j.	Tannin, percent by mass (weight)	Maximum	10%	
k.	Total polyphenols	Minimum	9.0%	
1.	Ratio of Theaflavine to Thearubigins	(publication	1:10-1:12	
	Result)			

<sup>\*</sup>When the alkalinity of water-soluble ash is expressed in terms of mill moles of KOH per 100 g of ground sample, the limits shall be

- minimum 17.8
- maximum 53.6

6. **Packing.** Tea shall be supplied after primary, secondary and tertiay wrapping. The tea shall be packed in closed, clean and dry containers, made of food graded material which doesn't affect the tea. The ingredients, size and types of wrapping are given as under:

a.	Packing size & Ratio	-	Packages will be of three sizes (500 gm, 200 gm and 100 gm). From the total quantity, 40% will be of 500 gm, 40% will be of 200 gm and 20% will be of 100 gm.
b.	Primary Wrapping	-	Multilayer laminated multi colour pack which is made of aluminium foil paper, polyester (PET), metalized polyester (MPET) and linear low-density polyethylene (LLDPE).
c.	Secondary Wrapping	-	For 25 kg pack. High density polyethylene (HDPE) pack will be used. Minimum size 36"x24" and minimum thickness 0.030 mm.
d.	Tertiary Wrapping	-	Impermeable laminated nylon woven bag made of HDPE (High density polyethylene). Minimum size 40"x26" and minimum thickness 0.090 mm.

- 7. **Marking**. The primary and tertiary pack will be marked as under:
  - a. Name of the product with brand name if any.
  - b. Name and address of Manufacturer/Distributor/Importer.
  - c. Batch or code number.
  - d. Date of manufacture and expiry.
  - e. Net content.
  - f. BSTI approved seal.
  - g. List of additives in descending order of proportion, if used.
- 8. **Inspection**. Stage inspection shall be carried out on behalf of the Director Supply and Transport. **"Manufacturer quality control certificate"** must be handed over to the officer before taking the sample. The decision of this officer shall be final in respect of taking the sample. The collected sample will be visually inspected and tasted by a board of officers. On being accepted by the board, the sample will be sent to AFFDL or any other appropriate Organization for test. The analitycal report of AFFDL or any other appropriate organization shall be forwarded to DST whose decision regarding the consignment shall be final and the delivery shall be as per the sample approved by AFFDL in all respects.
- 9. <u>Excess Moisture Over Free Limits</u>. Deliveries of tea containing excess moisture percentage over limits may be accepted subject to the recovery of this excess percentage at full contract price provided that these deliveries are fit in all respect for acceptance.
- 10. **Shelf-life**. 12 months from the date of acceptance.