

Translation by German Tea Association and German Herbal Infusions Association

REVISED VERSION GUIDELINES FOR TEA, HERBAL INFUSIONS, EXTRACTS THEREOF AND PREPARATIONS

Guidelines for tea, herbal tea, extracts thereof and preparations of 24th/25th November 1988 (BANZ ^{a)} no. 93a of 20th May 1989, GMBL ^{b)} no. 14 p. 264 of 20th May 1989) now apply in the following version:

Directives for tea, herbal tea, extracts thereof and preparations*)

I. General properties

A. Terminology

1. Tea

derives exclusively from the leaves, buds and tender stems of the species *Camellia sinensis* L.O. Kuntze of the tea plant family (Theaceae), produced by generally accepted processes.

2. Flavoured tea

is tea to which fragrance and/or flavouring substances are added in order to lend a specific flavour.

3. Herbal infusions

are parts of plants which do not originate from the tea plant and which are intended for the same use as tea.

Herbal infusions are also blends of herbal material with tea which do not fall under the category „flavoured tea“.

4. Flavoured herbal infusions

are herbal infusions to which fragrance and/or flavouring substances are added in order to lend a specific flavour.

5. Tea extracts (1)

are watery extracts of tea which have been dehydrated.

6. Flavoured tea extracts

are tea extracts to which fragrance and/or flavouring substances are added in order to lend a specific flavour.

7. Extracts from herbal infusions (1)

are watery extracts of herbal infusions which have been dehydrated.

8. Flavoured extracts from herbal infusions

are extracts from herbal infusions to which fragrance and/or flavouring substances are added in order to lend a specific flavour.

* Beverages, the denomination and presentation of which indicate the presence of tea (e.g. ice tea) are not covered by these Guidelines.

9. Preparations from foodstuffs with tea extracts are used for the production of beverages whose character is partly determined by the use of tea extracts.
10. Preparations from foodstuffs with extracts from herbal infusions are used for the production of beverages whose character is partly determined by the use of extracts from herbal infusions.
11. The percentages refer to weight.
12. The dry mass of a product is the difference between its weight and the mass loss through heating under defined conditions of analysis (2).

B. Production

1. The use of additives or other ingredients (3) is not customary in the production of tea.
2. The use of additives is not customary in the production of herbal infusions.
3. It is customary to use the following in the production of flavoured tea:
 - a) flavouring with natural or nature identical (4) fragrance and/or taste, with the exception of those which imitate or intensify the fragrance and/or taste of tea;
 - b) fruit juices (5) up to 15 g per 100 g of tea or corresponding proportions of concentrated or dried fruit juices,
 - c) potable spirits such as rum, arrak and whiskey, which add a specific flavour,
 - d) plants and parts of plants which add a specific fragrance or taste, up to 5 g per 100 g of tea.
4. It is customary to use the following in the production of flavoured herbal infusions:
 - a) flavouring with natural or nature identical (4) fragrance and/or taste. However, these substances are not used for the purpose of imitating or intensifying the fragrance and/or taste of any particular herbal infusion product which is marketed as such (for example peppermint tea).
 - b) fruit juices (5) up to 15 g per 100 g of herbal infusion, or corresponding proportions of concentrated or dried fruit juices.
5. It is customary to use the following in the production of tea extracts and extracts from herbal infusions:
 - a) natural fragrance and/or flavouring substances which are separated or recovered during production,
 - b) maltodextrin for the purpose of maintaining flowability.

In addition, to improve solubility of tea extracts in cold water, up to 10 g per 100 g sodium hydroxide (6) and potassium hydroxide (6) per 100 g dry mass of tea extract are used, independent of the substances necessary for neutralization (acetic acid, lactic acid, tartaric acid, citric acid or carbonic acid).

6. For the production of flavoured tea extracts and flavoured extracts from herbal infusions, it is customary to use the following in addition to the ingredients for the extracts in question:
 - a) flavourings with natural or nature identical (4) fragrance and/or taste, with the exception of those which imitate or intensify the fragrance/or taste of tea or of the herbal infusion in question,
 - b) up to 15 g fruit juices (5) per 100 g of tea or herbal infusion, or corresponding proportions of concentrated or dried fruit juices.
7. In the production of preparations from foodstuffs using tea extracts and extracts from herbal infusions, it is customary to use flavourings with natural or nature identical (4) fragrance and/or taste, with the exception of those which imitate or intensify the fragrance and/or taste of tea, or of the herbal infusion in question.

C. Characteristic criteria

1. Tea, herbal infusions, extracts and preparations thereof are virtually free of vegetative forms of mould and other impurities.
2. The content of acid insoluble ash (2) in the dry mass of tea and herbal infusions is an indicator of whether the plant fragments in question are contaminated or adulterated with mineral substances such as earth or sand in excess of the technically unavoidable limit. The attached table gives figures which are not commonly exceeded.
3. The mass loss (2) through heating under defined conditions of analysis is an indicator for the content of water, volatile oil and/or other volatile components. The enclosed table gives figures for tea, flavoured tea and herbal infusions which are not generally exceeded.
4. Tea extracts and flavoured tea extracts in powder form have a mass loss of no more than 6 per cent and no more than 20 per cent ash (7).
5. Extracts from herbal infusions, flavoured extracts from herbal infusions and preparations from foodstuffs using tea extracts and using extracts from herbal infusions have a mass loss of no more than 8 per cent.
6. The volatile oil content in 100 g of dry mass of the herbal infusion is no less than 1 ml in the case of fennel tea, no less than 0.6 ml in the case of spearmint and peppermint tea, and no less than 0.2 ml for camomile tea.
7. Tea and flavoured tea contain no less than 1.5 per cent caffeine in the dry mass.
8. Tea and flavoured tea contain no less than 32 per cent water soluble tea matter in the dry mass, whilst tea of Turkish or Russian origin contains no less than 26 per cent.
9. Preparations from foodstuffs with tea extracts for the production of tea drinks contain no less than 0.12 g dry mass of tea extracts in 100 ml of the drink when made according to the instructions for preparation.

D. Denominations and presentation

The denominations in italics are customary for products which have at least the following properties:

1. Tea

Tea. Black tea is fermented tea, the leaves of which are processed by the generally accepted methods, such as withering, rolling, fermenting, grading, drying.

Oolong tea is semi-fermented tea, the leaves of which are processed by the generally accepted methods such as withering and rolling and drying after fermenting for approximately half the usual time.

Green tea is unfermented tea, the leaves of which are steamed, rolled and dried and their natural leaf pigment largely maintained.

The denomination can be complemented by commonly used descriptions in order to clarify the character. An indication of decaffeination is only given if the dry mass contains no more than 0.4 % caffeine.

Geographical indications are only used if the tea originates exclusively from a particular district of origin. An indication of a particular country or a region which does not grow its own tea is not considered an indication of origin, for instance *Ostfriesische Mischung* (East Frisian blend) or *Englische Mischung* (English blend).

In the case of tea blends of different origin, the denomination is replaced by the word *blend*. A geographical indication is only given if the proportion of tea from the mentioned district of origin accounts for more than half of the total amount, and if it is determining for the character of the blend in question, for example *Assam tea blend*.

2. Flavoured tea

Flavoured tea is denominated as *tea, flavoured, flavoured tea, flavoured black tea or black tea, flavoured*. An indication of the flavour used is given, for instance *flavoured tea – wild cherry*.

The denomination can be complemented by commonly used descriptions for the purpose of character differentiation. An indication of decaffeination is only given if the dry mass contains no more than 0.4 % caffeine.

In the case of blends of flavoured teas of different origins, the denomination is complemented by the word *blend*, for instance *flavoured tea blend* or *tea blend, flavoured*.

3. Herbal infusions

Herbal infusions are denominated by the name of the type of plant used, or parts of a plant, also in combination with the word *tea*, if the product in question derives from a single plant type, for instance *peppermint* or *peppermint tea*, or if it is manufactured from two types of plant, for instance *rose-hip with hibiscus* or *rose-hip tea with hibiscus*. If herbal infusions are manufactured from several types of plants, generic terms are also used in combination with the word *tea*, for instance *herbal tea, fruit tea* or *herbal infusion*. If one type of plant – except tea - accounts for more than half the total weight and determines the character, the blend is named after this plant in combination with the word *blend*, for instance *balm-mint blend* or *balm-mint tea blend*.

Pictures or graphics match the product.

If tea is also used and the present of tea indicated, the tea content is stated in percentage of the product.

4. Flavoured herbal infusions

Flavoured herbal infusions are denominated like herbal infusions, indicating in addition that they are flavoured, for instance *herbal infusion, flavoured or fruit tea, flavoured*. An indication of the taste is given, for instance *flavoured herbal infusion – black currant*.

If tea is also used and the presence of tea indicated, the tea content is stated in percentage of the product.

5. Tea extracts

Tea extracts are denominated as *tea extract*. An indication of decaffeination is only given if the dry mass contains no more than 1.2% caffeine.

Improved solubility in cold water can be indicated by the addition of the term “soluble in cold water”.

6. Flavoured tea extracts

Flavoured tea extracts are denominated like tea extracts, indicating in addition that they are flavoured, for instance *flavoured tea extract or tea extract, flavoured*. An indication of taste is given, for instance *flavoured tea extract – lemon*.

An indication of decaffeination is only given if the dry mass contains no more than 1.2% caffeine. Improve solubility in cold water can be indicated by the term “soluble in cold water”.

7. Extracts of herbal infusions

Extracts of herbal infusions are denominated by the name of the type of plant, or parts of plant used in combination with the words *extract of...* or *...-extract*, if the extract in question derives from a single type of plant, for instance *extract of peppermint or peppermint extract*, or if it is manufactured from two types of plants, for instance *rose-hip / hibiscus extract*.

If such extracts are manufactured from several types of plants, generic terms are used in combination with the words *extract of ... or extract*. If one type of plant – with the exception of tea – accounts for more than half the total, and determines the character, the extract is named after this type of plant in combination with the word *blend*, for instance *extract of balm-mint blend*.

Pictures or graphics match the product.

Improved solubility in cold water can be indicated by the additional use of the term “soluble in cold water”.

8. Flavoured extracts of herbal infusions

Flavoured extracts of herbal infusions are denominated like extracts of herbal infusions, indicating in addition that they are flavoured, for instance *flavoured extract of balm-mint* or *extract of balm-mint, flavoured*.

The flavour is indicated, for instance *flavoured extract of peppermint – lemon*.

Improved solubility in cold water can be indicated by the addition of the term “soluble in cold water”.

9. Preparations from foodstuffs with tea extracts and with extracts of herbal infusions

These are denominated *preparation for tea drinks* or *preparation for herbal infusion*. The flavour is indicated.

II. Specific properties for common herbal infusions

Herbal infusions which are sold under the following denominations (in italics) consist of those parts of plants listed after the names.

1. *Stinging nettle tea, stinging nettle*

Dried leaves whole or crushed, and parts of the top shoots of *Urtica dioica* L., occasionally also from *Urtica urens* L. from the stinging nettle family (*Urtica spec.*)

2. *Fennel tea, fennel*

Dried fruit, usually separated into two halves, whole or crushed, of *Foeniculum vulgare* Mill. Ssp. *Vulgare* from the umbellifer family, often containing parts of stamen, stem and carpophor.

3. *Rose-hip tea, rose-hip*

Peel of rose-hips, whole or crushed, consisting of the dried cupule of the spurious fruit of various types of the species *Rosa* L. belonging to the rose-tree family (*Rosaceae*), predominantly without the short hairs found at the base of the fruit, and with no more than a 10% proportion of small fruits.

4. *Hibiscus blossom tea, hibiscus blossoms, hibiscus*

Dried calyx and outer calyx of *Hibiscus sabdariffa* L. belonging to the mallow family (*Malvaceae*), whole or crushed, harvested when the fruit is developed.

5. *Camomile tea, camomile*

Dried flowers of *Matricaria recutita* L. (*Chamomilla recutita* (L.) Rauschert), whole or crushed, belonging to the *Compositae* or *Asteraceae* family, with a technically unavoidable proportion of other overground plant parts.

6. *Spearmint tea, spearmint*

Whole or crushed top shoots of the variety *Mentha spicata* L. var. *Crispa* belonging to the *Labiata* flower family (*Lamiaceae*).

7. *Lemon grass tea, lemon grass, citron grass tea, citron grass*

Dried leaves, whole or crushed, of *Cymbopogon flexuosus* W. Watson and other types of *Cymbopogon* belonging to the grass family (Poaceae).

8. *Lime blossom tea, lime blossom*

Dried pedicles (top leaves and blossoms), whole or crushed, of *Tilia cordata* Miller, *Tilia platyphyllos* Scop. and/or other types of *Tilia* belonging to the Linden plant family (Tiliaceae).

9. *Mate, Paraguay tea*

Dried and crushed leaves and parts of shoots, toasted or untoasted, from the top shoots of the Mate tree *Ilex paraguariensis* St. Hil. belonging to the Holly family (Aquifoliaceae).

10. *Lemon balm tea, lemon balm*

Dried leaves, whole or crushed, and parts of the top shoots of *Melisse officinalis* L. belonging to the Labiate flower family (Lamiaceae).

11. *Orange leaf tea, orange leaves*

Dried leaves and stems, whole or crushed, of certain varieties of *Citrus aurantium* L. belonging to the Rue family (Rutaceae).

12. *Orange blossom tea, orange blossoms*

Dried buds and petals, whole or crushed, of certain varieties of *Citrus aurantium* L. belonging to the Rue family (Rutaceae).

13. *Peppermint tea, peppermint*

Dried leaves, whole or crushed, and parts of the top shoots of varieties of *Mentha(x) Piperita* L. belonging to the Labiate flower family (Lamiaceae).

14. *Verbena tea, verbena, lemon verbena tea*

Dried leaves, whole or crushed, and top shoots of *Aloysia triphylla* (L'Hérit.) Britt., syn. *Lippia triphylla* (L'Hérit.) O. Kuntze, syn. *Lippia citriodora* (Lam.) H.B.K., syn. *Verbena triphylla* L'Hérit. belonging to the Herba Verbenae family (Verbenaceae).

- 1) On the quality of water used refer to Regulation of 8th November 1991 (BGBl. ^{c)} I p. 2100) in the applicable version, on the use of extraction solvents and other technical auxiliaries for producing food.
 - 2) Official collection of test methods according to § 35 LMBG (Lebensmittel und Bedarfsgegenständegesetz – German Food Law), issued by Bundesinstitut für gesundheitlichen Verbraucherschutz und Veterinärmedizin, published by Beuth Verlag GmbH, Berlin
 - 3) § 5 of the Food Labelling Regulation, revised version issued 6th September 1984 (BGBl. I p.1221) in the applicable version.
 - 4) § 1 1st paragraph of the Flavouring Regulation of 22nd December 1981 (BGBl I p. 1625, 1677) in the applicable version.
 - 5) Fruit juice Regulation in the version published on 17th February 1982 (BGBl. I p. 193) in the applicable version.
 - 6) Regulation on the regulation of additives in foodstuffs of 29th January 1998 (BGBl. I p. 230, 231) in the applicable version.
 - 7) ISO 6079
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Explanations by the translator:

- a) BANz. = Bundesanzeiger (Federal Official Gazette)
- b) GMBI. = Gemeinsames Ministerialblatt (Joint Ministerial Journal)
- c) BGBl. = Bundesgesetzblatt (Official Legal Journal of Germany)

Annex

Values for the content of acid insoluble ash in the dry mass and for the mass loss which should not as a rule be exceeded for tea, flavoured tea and herbal infusions.

Commercial description	Acid insoluble ash % of dry mass	Loss of mass
Tea	1.0	8
Flavoured tea	1.0	10
Herbal infusions		
Nettle tea	5.0	14
Fennel tea	2.5	12
Rose-hip tea	1.5	14
Hibiscus blossom tea	2.5	15
Camomile tea	2.5	13
Spearmint tea	2.5	13
Lemon grass	5.0	11
Lime blossom tea	2.5	13
Mate	1.0	10
Lemon balm tea	2.5	13
Orange blossom tea	2.5	12
Orange leaf tea	3.0	12
Peppermint tea	2.5	13
Verbena tea	3.5	12